



mambo.

LATIN KITCHEN & EMPANADAS
Cuban, Peruvian & Latin American Cuisine

NEW CRAFT EMPANADAS MENU

(10 EMPANADAS PER TRAY)

\$40 or *\$50

SAVORY

BEEF PICADILLO - Cuban style ground beef picadillo, raisins

CHEESE LOVER - parmesan shavings, fresh mozzarella, Oaxaca & Monterrey

CHICKEN / POLLO GUISADO - shredded chicken, salsa criolla, homemade sofrito

CLASSIC CHEESEBURGER - angus beef, American cheese, ketchup/Dijon aioli

TRUFFLE MAC & CHEESE - white truffle oil, macaroni, parmesan shavings, mozzarella

***GARLIC SHRIMP** - sauteed shrimp in a garlic butter & creamy bechamel sauce

***PASTELON** - angus beef picadillo, raisins, fresh shredded mozzarella, sweet plantains

***PULLED PORK/CHICHARRON** - slow roasted shredded pork, crispy pork skin, mozzarella, BBQ chipotle

***BURRITO LOCO** - beef picadillo, black beans, grilled corn kernels, 3 cheese Mexican blend

***PHILLY CHEESE STEAK** - strip steak, diced red/green peppers, minced onions, mozzarella

***MEXICAN STREET CORN** - corn, mozzarella, mayo, cayenne, jalapeno, lime, onions

***BABY SPINACH & MOZZARELLA** - sauteed spinach, mozzarella, garlic butter, wine reduction

SWEET

GUAVA & CREAM CHEESE - guava paste puree, Philadelphia cream cheese

NUTELLA & BANANA - diced ripe bananas, Nutella chocolate & hazelnut paste

***DULCE DE LECHE S'MORES** - mini marshmallows, soft baked oatmeal cookies, dulce de leche

TRAYS SERVE 5-6 GUESTS (6 FULL ORDERS FOR THE PRICE OF 5)

APPETIZERS

Mojo with Plantain Chips \$45

Fried Green Plantain chips served with our mojo sauce

Ham Croquettes w/ Cilantro Dipping Sauce \$50

30 Pieces

Cuban Sandwich Bites \$50

Pressed ham and pork sandwich bites with Swiss cheese, thinly sliced pickle topped with mustard and our mojo sauce (25 pieces)

Crispy Chicken Fingers \$50

Golden fried chicken tenders with seasoned fries

Honey Glazed Wings \$65

Sweet and spicy Cajun honey glazed wings with seasoned fries

Guacamole with Plantain chips (V) \$65

Fried green plantain chips with fresh Haas avocados guacamole

Fresh Cut Calamari \$80

Lightly battered crispy calamari, paprika dusting, chipotle aioli

Chicharron Con Tostones \$85

Fried pork belly, tostones, limes, spicy green sauce

Sliders – Ground Sirloin Beef or Crispy Chicken \$75

Served with seasoned fries

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PERUVIAN WOK STYLE DISHES / BARRIO CHINO

Saltado – Wok Stir Fry

Stir-fry sauteed with olive oil, onions, tomato, red bell pepper, soy, ginger, cilantro, scallion served with rice and French fries

Tofu or Veggies \$95

Boneless Chicken \$105

Steak (Lomo) \$125

Shrimp \$135

Arroz Chaufa – Peruvian Fried Rice

Wok-fried rice sauteed with olive oil, soy, onion, bean sprouts, snow peas, ginger, egg, scallion

Tofu or Veggies \$95

Boneless Chicken \$105

Steak (Lomo) \$125

Shrimp \$135

Tallarín – Wok Style Stir Fry Noodles

Stir-fry noodles sauteed with olive oil, soy, onion, red bell pepper, bean sprouts, snow peas, scallion

Tofu or Veggies \$95

Boneless Chicken \$105

Steak (Lomo) \$125

Shrimp \$135

Cuban Shrimp Fried Rice \$135

Wok fried rice mixed with shrimp, diced sweet plantains & scallions

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CARIBBEAN DISHES

CHICKEN

Pollo a la Brasa \$50

Peruvian Rotisserie Chicken (2 Whole Chickens)

Pollo a la Plancha \$110

Seasoned chicken breast, sauteed onions

Vaca Frita de Pollo \$120

Crispy shredded chicken, sauteed white onions, lime, chimichurri

Chicken Maya \$120

Sauteed chicken breast in garlic and white wine

Chicken, Rice & Sausage – Arroz Con Pollo Y Chorizo \$140

Yellow rice, boneless chicken, Spanish sausage, peppers and peas cooked together

BEEF

Cuban Style Beef Picadillo \$120

Ground angus beef, raisins, salsa criolla

Vaca Frita – Fried Shredded Beef \$120

Crispy shredded beef, sauteed white onions, lime, chimichurri

Shredded Beef – Ropa Vieja \$130

Slowly cooked shredded beef with peppers and onions in a Cuban Creole sauce

Bistec Encebollado \$140

Sauteed top sirloin steak pounded thin marinated with fresh garlic and lime, topped with sauteed onions

Rabo Encendido \$160

Braised oxtail stew in a Caribbean salsa criolla

Churrasco con Chimichuri \$199

Aged grilled Argentinian style skirt steak

PORK

Puerquito Asado \$120

Slow roasted shredded pulled pork marinated in our citrus mojo topped with crispy pork skin GF

Masitas De Cerdo \$130

Fried marinated boneless pork chunks topped with sauteed onions and mojo sauce

Chuleta Criolla \$140

Chipotle honey infused succulent grilled pork chops, chimichurri

SEAFOOD

Lemon Butter Fish \$120

Oven roasted fillet of sole, lime butter garlic sauce, roasted red peppers

Garlic Shrimp \$140

Sauteed shrimp, white wine and garlic butter sauce

Salmon Fresco \$150

Baked salmon in a creamy dill sauce

Spanish Paella Valencia \$180

Shrimp, fresh cut calamari, clams, mussels, smoked chorizo, boneless chicken thighs, saffron scent

SALADS

Garden House Salad Casa \$45

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SIDES

Black Beans – Frijoles Negros \$25
(2) 32oz Containers

Red Beans – Habichuelas Roja \$25
(2) 32oz Containers

White Rice \$25

Yellow Rice W/ Corn \$25

Chaufa / Peruvian Fried Rice \$30

Red Moro \$30
White rice and red beans cooked together

Black Moro \$30
White rice, black beans, and BACON cooked together

Sweet Plantains – Maduros (V) \$35

Green Plantains – Tostones \$40

Fried Cassava – Yucca Frita \$35

Seasoned Fries \$30

Sauteed Vegetables or Sauteed Spinach \$40
Broccoli, carrots sautéed in garlic and extra virgin olive oil

HOMEMADE DESSERTS

Tres Leches \$45

Guava Tres Leche \$45

Coconut Flan \$45