



Mambo.

LATIN KITCHEN & EMPANADAS

NEW CRAFT EMPANADAS MENU

\$4.50 or *\$5.50

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

***BEEF BURRITO** - 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

*Home of the original Craft Empanada. Our Craft Empanada fillings are made with all fresh ingredients, seasoned and then marinated for a minimum of 24 hours. The fillings are then cooked and individually sealed with our homemade flour dough empanada discos that are distributed directly from a local business.

And of course, always fresh & cooked to order. Enjoy!