



FRESH. DELICIOUS. EMPANADAS.

EMPANADAS

For One

Beef & Cheese **\$6.75**

Sautéed ground beef, garlic and onions with our special seasoning blend and cheese

Cheesy Chicken **\$6.75**

Shredded chicken breast, garlic and onions with our special seasoning blend and extra cheese

Creamy Shrimp **\$8.75**

Succulent shrimp, garlic and onions cooked in a creamy sauce with our special seasoning blend

Vegetarian **\$6.75**

Slow-cooked walnuts and lentils with garlic, onions, our special seasoning blend and cheese to form a delicious vegetarian substitute

Vegan **\$8.75**

Slow cooked walnuts and lentils with garlic, onions, our special seasoning blend and vegan cheese to form a delicious vegan substitute

Apple Delight **\$6.25**

A delicious medley of apples baked in a blend of cinnamon, sugar and maple syrup

BAKER'S DOZEN

Cooked or Frozen

Beef & Cheese **\$78.00**

Sautéed ground beef, garlic and onions with our special seasoning blend and cheese

Cheesy Chicken **\$78.00**

Shredded chicken breast, garlic and onions with our special seasoning blend and extra cheese

Creamy Shrimp **\$102.00**

Succulent shrimp, garlic and onions cooked in a creamy sauce with our special seasoning blend

Vegetarian **\$78.00**

Slow cooked walnuts and lentils with garlic, onions, our special seasoning blend and cheese to form a delicious vegetarian substitute

Vegan **\$102.00**

Slow cooked walnuts and lentils with garlic, onions, our special seasoning blend and vegan cheese to form a delicious vegan substitute

Apple Delight **\$72.00**

A delicious medley of apples baked in a blend of cinnamon, sugar and maple syrup

Variety Pack **\$90.00**

Pick any combination of 13 empanadas



DRINKS

Guarana Brazilian Soda	\$3.00
Sweet Tea	\$3.00
Water	\$2.00

SEASONAL

Strawberry Bliss Empanada **\$6.25**

A delicious medley of strawberries baked in sugar in the raw.

— Available in the Spring

Peach Crisp Empanada **\$6.25**

A delicious medley of peaches baked in a blend of cinnamon, sugar and maple syrup.

— Available in the Summer

Pumpkin Spice Empanada **\$6.25**

A delicious medley of pumpkin baked with in-house-made pumpkin spice, eggs and butter.

— Available in the Fall

Chili with a Side of Cornbread **\$15.00**

Sautéed chuck roast, ground beef, tomatoes, jalapeños, kidney and cannelloni beans cooked in a rich delicious broth for 6 hours.

— Available in the Winter



HOW TO COOK...

DEEP FRYER — Frozen Empanadas

Step 1

Thaw empanadas for at least 30 - 45 minutes or until soft to touch.

Step 2

Warm oil of your choice (vegetable, corn, peanut oil, etc.) to 350 - 375 degrees.

Step 3

Fry for approximately 2 minutes on each side until golden brown.

Step 4

Place on drying rack or paper towels and allow to cool for 1 - 2 minutes.

AIR FRYER — Frozen Empanadas

Step 1

Thaw empanadas for at least 15 minutes.

Step 2

Gently rub empanadas with a neutral oil such as avocado, vegetable, corn oil, etc (olive oil is not recommended).

Step 3

Preheat air fryer to 365 degrees and cook for 8 - 10 minutes, turning over halfway.

Step 4

Carefully remove and let sit for 3 minutes before enjoying.