



*The Taste That Makes
You Smile*

Breakfast Empanadas

Bacon Eggs and Chees

Satisfy your bacon cravings with this empanada filled with smoky bacon, fluffy scrambled eggs, and gooey cheddar cheese. Pair it with our tangy mango chutney sauce for the perfect balance of flavors. 6.15

Ham Eggs and Cheese

Cheddar cheese-crustured dough filled with smoky black forest ham, fluffy scrambled eggs, and gooey cheddar cheese. Pair it with the rocoto sauce. 6.05

Chorizo and Potato Empanada

A spicy, Mexican chorizo empanada filled with scrambled eggs, russet potatoes, white onions, and Monterey jack cheese, topped with a jalapeno. Served with a side of house potatoes and rocoto sauce. 6.15

Sausage Eggs and Cheese

Nothing says good morning better than a breakfast sausage eggs and cheese empanada. We recommend the mango chutney sauce. 6.05

Potatoes Eggs and Cheese

Seasoned, baked, russet potatoes paired with a touch of sweet, white onions, cheddar cheese, and fluffy, scrambled eggs. 6.00

Lunch Empanadas

Chicken Mushroom

Tender chicken breast, in a mushroom and Philadelphia cream cheese sauce, sauté onions, and aromatic rosemary herbs. 6.70

Chicken Cilantro

Braised chicken breast, sauté onions, cilantro, Hungarian paprika a touch of garlic, and black pepper make this empanada a simple yet fulfilling delight loaded with protein and flavor. We recomend our rocoto sauce. 6.70

Spicy Thay Chicken

Diced chicken breast, roasted corn, carrots, peas, bell peppers, and basil, in a Thai yellow curry sauce. We recommend our spicy mango chutney sauce. 6.70

Traditional Peruvian Empanada

Chopped steak, sauté onions, kalamata olives, a touch of raisins, garlic, and black pepper, this empanada will take you to the magical land of Peru. We recommend our Argentinian chimichurri sauce. 7.07



Lomo Saltado Empanada

Chopped steak, roasted potatoes, sauté onions, sundried tomatoes, a touch of chipotle peppers, garlic, and black pepper, this empanada was inspired by a very traditional Peruvian dish. 7.05

Barbeque Pull Pork

Savor the smoky, tender goodness of our Barbeque Pull Pork Empanada. Slow-oven roasted pork, infused with a tangy barbeque sauce and a blend of spices, is nestled in a flaky crust. It's a taste of barbeque heaven, perfect for any occasion. 7.25

Panzerotto

Italian sausage, pepperoni, mozzarella cheese, in a zesty marinara sauce, Italian inspired with very Italian ingredients. 6.65

Spinach and Cheese

Spinach with a generous portion of ricotta cheese and Monterey jack cheese, sauté onions, garlic, black pepper, and a touch of parmesan cheese at baking time for a crunchier crust. 6.65

Mediterranean

Steamed spinach, ricotta cheese, Monterey jack cheese, feta cheese, Italian squash, Greek olives, sauté onions, garlic, and black pepper, anyone say vegetarian? We recommend our homemade tzatziki sauce. 6.65

Pastries

Blueberry Lemon Scone

Zesty lemon and sweet blueberries collide in harmony to create a delightful scone experience. 3.25

Orange Cranberry Scone

These flaky, sweet, tender scones are perfect for a special treat. 3.25

Blueberry Muffin

These flaky, sweet, tender scones are perfect for a special treat. 3.25

Poppyseed Muffin

A delightful muffin studded with crunchy poppy seeds and a hint of citrus. 3.25

Chocolate Muffin

Decadent chocolate muffin, made with bittersweet chocolate chunks. A treat for any chocolate lover. 3.25

Triple Chocolate Cookie

Rich cocoa, chocolate chunks, and creamy chocolate chips come together in perfect harmony. 2.60



Hazelnut Sunrise

Italian puff pastry with a chocolate hazelnut cream filling. 2.60

Fruit Empanadas

Raspberry Cream Cheese Empanada

Enjoy our Raspberry Cream Cheese Empanada featuring a flaky crust with a creamy Philadelphia cream cheese filling swirled with tart raspberry preserves. Perfect for any occasion 3.15.

Apple and Cranberries Empanada

Tart and perfect Granny Smith apples, ruby red cranberries, and spices, it make grandmothers jealous. 3.15

Peach and Blueberries Empanada

Ripened peaches, sweet blueberries, and spices complement perfectly with the crispy crust of pastry, a delicious dessert that no one can say no to. 3.15

Our Salads And Sauces

Fruit Salad

Indulge in our tantalizing fruit salad, a vibrant medley of fresh hand-cut fruits. 4.25

Potatoe Salad

Our potato salad is the perfect side dish to any empanada. It is made with fresh, tender potatoes, diced celery, onions, and hard-boiled eggs, all tossed in a creamy mayonnaise dressing. 4.25

Artichoke Mozzarella antipasto

Marinated artichoke hearts and fresh mozzarella cheese, accompanied by sweet cherry tomatoes, and tangy olives. 4.25



Spicy Mango Chutney

A delightful sauce made with mangoes, red chili peppers, and aromatic spices. Its sweet and tangy flavors are balanced by the chili's heat. 0.50

Tzatziki Sauce

Experience the authentic taste of the Mediterranean with our homemade Tzatziki sauce. Crafted with fresh, creamy yogurt, cucumber, garlic, olive oil, and a touch of dill. 0.50

Argentinian Chimichurri

Our Argentinian Chimichurri sauce is made from fresh herbs, olive oil, red wine vinegar, and garlic. Try it today and experience the taste of Argentina! 0.50

Rocoto Sauce

Authentic Peruvian sauce made with spicy rocoto peppers, blended with fresh aromatic herbs. Its fiery kick and bold flavors will add an extra dimension to your empanada experience. Try it today and ignite your taste buds! 0.50



<i>Espresso</i>	<i>Sm</i>	<i>Med</i>	<i>Lrg</i>
<i>Café Americano</i>	3.25	3.75	4.25
<i>Café Au Lait</i>	3.30	3.80	4.10
<i>Cappuccino</i>	4.25	4.75	5.25
<i>Caramel Latte</i>	5.00	5.50	6.00
<i>Chai Charger</i>	5.00	5.60	6.00
<i>Cold Brew</i>	3.05	3.55	4.05
<i>Fresh Brew</i>	2.55	3.05	3.35
<i>Keith Richards</i>	6.50	7.00	7.50
<i>Latte</i>	4.25	4.75	5.25
<i>Mocha</i>	5.00	5.50	6.00
<i>Mexican Mocha</i>	5.05	5.55	6.05
<i>Red Eye Espresso</i>	3.30	4.55	4.85
<i>Vanilla Latte</i>	5.00	5.50	6.05
<i>White Choco Mocha</i>	5.05	5.55	6.05
<i>Peppermint Mocha</i>	5.05	5.55	6.05
<i>Espresso</i>	<i>Single</i>	<i>Double</i>	
	2.70	3.05	
<i>Coffee Refill</i>	0.50		

<i>Frappes</i>	<i>16</i>	<i>20</i>
<i>Latte Frappe</i>	5.15	5.45
<i>Vanilla Latte Frappe</i>	5.90	6.20
<i>Mocha Frappe</i>	5.90	6.20
<i>Caramel Latte Frappe</i>	5.90	6.20
<i>White Choc Mocha Frappe</i>	5.90	6.20



<i>Smoothies/Milkshakes</i>	<i>16</i>	<i>20</i>
<i>Mango Smoothie</i>	5.55	6.15
<i>Strawberry Smoothie</i>	5.55	6.15
<i>Mixed Fruit Smoothie</i>	5.55	6.15
<i>Vanilla Milkshake</i>	5.95	6.55
<i>Strawberry Milkshake</i>	5.95	6.55
<i>Chocolate Milkshake</i>	5.95	6.55



<i>Hot Drinks</i>	<i>Sm</i>	<i>Med</i>	<i>Lrg</i>
<i>Hot Chocolate</i>	3.30	3.60	3.80
<i>Chai Latte</i>	4.10	4.85	5.30
<i>Vanilla Steamer</i>	3.30	3.60	4.00
<i>Hot Tea</i>		3.60	
<i>Hot Apple Cider</i>		3.60	

Bottle Drinks

<i>Martinelli Apple Juice</i>	2.65
<i>Perrier Mineral Water</i>	2.75
<i>Orange Juice</i>	2.75
<i>Bottle Water</i>	1.60
<i>Coke</i>	1.60
<i>Diet Coke</i>	1.60
<i>Sprite</i>	1.60
<i>Celsius</i>	2.95

<i>Iced Drinks</i>	<i>16</i>	<i>20</i>
<i>Iced Tea</i>	3.55	4.10
<i>Iced Chai Latte</i>	4.85	5.30
<i>Italian Sodas</i>		4.05
<i>Tropical Mango Shaker</i>	4.30	4.90
<i>Tropical Peach Shaker</i>	4.30	4.90
<i>Iced Chocolat Milk</i>	3.60	3.80