

Our mission at Empanada Papa is to bring our customers best in class food and service. Which is why we use only quality ingredients. All of our proteins are antibiotic free, pasture raised and natural. Our dough and hot sauces are all hand made in-house. We are passionate about our work and delivering an authentic experience . We can also work with you to make a custom menu for any occasion.

Beef & Guindilla

Ground Angus beef, sofrito, potato, guindilla pepper

Cheese

Tropical, mozzarella, ricotta

Carnitas

Slow roasted heritage duroc bred pork shoulder marinated in

Mini Churro Empanadas \$20

1 dozen mini churro empanadas with 3 dips. Mexican chocolate ganache, dulce de leche, guava-strawberry dip.

Esquites (Seasonal)

Corn, poblano pepper, cilantro, cotija cheese

Pollo Adobado

Rotisserie style chicken, salsa adobada

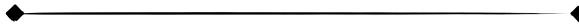
Chorizo and Roasted Potato

Ground Pork, Chorizo seasoning, Roasted Yukon Gold Potato

Roasted Mushroom and Potato

Cremini and oyster mushroom, potato, salsa roja, smoked paprika

EMPANADAS



Quinoa Salad W/ Honey-Lime Vinaigrette

Assorted Olives

Green Salad W/ Avocado Dressing

SIDES

Chicharron W/ Salsa Verde

Salsa and Chips

Tostones W/ Garlic Sauce

Homemade hot sauces, flatware and napkins will be provided.

Choose 4 empanada fillings and 2 sides. \$13pp

Assorted drinks and water can be included at an extra cost.

OR

Empanadas only \$2.75 each 3 dozen minimum

Please allow 2 days for catering orders. Contact us for information on catering to both private and corporate events on premises. empanadapapa.info@gmail.com. We will deliver and set up. Should there be a cancellation there will be a 25% cancelation fee.