





PERFECTLY SEASONED GROUND BEEF, SAUTEED ONIONS AND RED PEPPERS, HARD-BOILED EGG AND SEASONINGS IMPORTED DIRECTLY FROM ARGENTINA. YOUR FIRST BITE WILL TRANSPORT YOU DIRECTLY TO BUENOS AIRES ... PAIR WITH CHIMICHURRI FOR THE FULL EXPERIENCE!





WHOLE ROASTED CHICKEN, DE-BONED AND HAND CHOPPED, WITH SAUTEED ONIONS AND RED PEPPERS, IMPORTED SEASONINGS AND COMBINED WITH A BLEND OF MOZZARELLA, & PROVOLONE CHEESES. CREAMYCHURRI OR WESTERN DRESSING COMPLETE THE FLAVOR!







Maidec Beef Tenderloin Lactose-Free 3.

\$ 3.50

\$ 3.90

BEEF TENDERLOIN SLOW ROASTED WITH RED AND YELLOW PEPPERS, GARLIC, CARROTS, HAND CUT AND COMBINED IN A MALBEC WINE REDUCTION FOR A SWEET AND FLAVORFUL FINISH. THIS IS DEFINITELY A GOURMET EMPANADA AND YOUR PALATE WILL THANK YOU FOR IT.



Ham & Cheese

HAND CUT OFF THE BONE HAM, COMBINED WITH LOTS OF OUR OWN MOZZARELLA AND PROVOLONE CHEESE BLEND, ALONG WITH FRESH GARLIC, RED PEPPERS AND SPICES. A GREAT AND SIMPLE COMBINATION.





BITS OF TANGY APPLES, SAUTEED WITH BROWN SUGAR AND CINNAMON AND WITH A HINT OF LEMON. A GREAT DESSERT EMPANADA





OVEN ROASTED WHOLE BEEF TENDERLOIN, HAND SLICED AND SAUTEED WITH ONIONS, RED AND YELLOW PEPPERS AND OUR OWN FAITA SEASONING, A GREAT FAMILIAR FLAVOR TURNED INTO AN EMPANADA. EXTRA-GREAT WITH SOUR CREAM.







MEATLESS

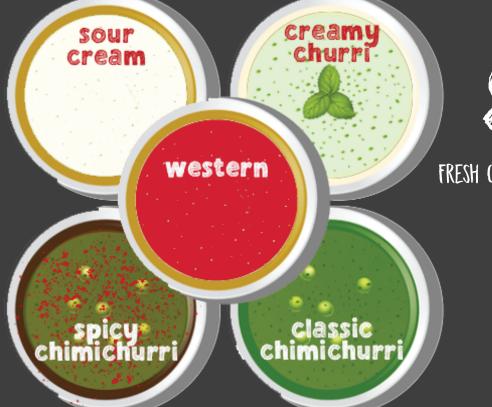


FOR THE KID WITHIN!! CREAMY MAC-N-CHEESE WITH BACON, ALL WRAPPED IN AN EMPANADA SHELL... DOES IT GET ANY BATTER?? GET IT WITH A SIDE OF WESTERN DRESSING FOR ONE OF THE MOST PERFECT COMBINATIONS YOU'LL EVER TRY!





A DELICIOUS MEATLESS OPTION!! A BLEND OF HAND CUT FRESH RED AND POBLANO PEPPERS, PORTABELLA MUSHROOMS, GREEN ZUCCHINI, YELLOW ZUCCHINI, ONIONS AND GARLIC, ALL CAREFULLY SEASONED AND ROASTED BY FUEGO, AND THEN COMBINED WITH A LITTLE BIT OF CHEESE TO HOLD IT ALL TOGETHER. A REAL EXPLOSION OF FLAVORS. EITHER OUR TRADITIONAL OR OUR CREAMYCHURRI GO GREAT WITH THESE!





^s 0.50 loz * 0.90 20Z * 3.50 80Z

\$ 3.50





