

Bebidas ☼ Beverages

Café ☼ Coffee

Espresso 3

Guayoyo—Light Espresso 3

Café con Leche—Latin Latte 4

Venezuelan Hot Chocolate 7

☼ Yerba Mate 6

Clásico Argentino

Classic Argentinean-style mate served in a gourd and sipped from a silver straw

Natural o con Cascarita de Naranja—Natural or with dried orange rind

Té ☼ Tea 4

Green Oolong with Osmanthus—Our favorite oolong perfumed with Chinese orange blossoms, smooth with delicate peach notes.

Spring 2004 Green Oolong—Complex and assertive.
Jasmine Oolong—Intensely aromatic.

Jugos ☼ Juices

Jugo de Naranja 5

Freshly Squeezed Orange Juice

Jugo de Naranjillo 6

The greenish juice of an aromatic Amazonian fruit known as lulo in Colombia

Jugo de Açai 6

The deep purple juice of açai, the fruit of an Amazonian palm—rich in antioxidants

Jugo de Cupuaçu 6

Cupuaçu, an aromatic Amazonian fruit that resembles a small football— a cousin of cacao

Agua de Jamaica 5

A scarlet drink made from dried Jamaica (hibiscus)



El Almuerzo del Domingo

Brunch

All Drinks 7

☼ Cucharamama's Tropical Sangria (Glass)

Sangrita

Orange Juice with a Chipotle Tequila Kick

Tropical Mimosa

Orange, Guava Juice, and Spanish Cava

☼ Pisco Sour Clásico

Classic Peruvian cocktail made with Pisco, an aromatic grape brandy from Peru's southern coastal valleys.

Mojito—Bacardi white rum, sugar, lime juice, and fresh mint

"La Florida" Gin Mojito

A twist on the mojito from Havana's famous bar

Daiquiri Clásico—Bacardi white, sugar, and lime juice, on the rocks or frozen

Daiquiri Mambi Clásico—Bacardi Gold, lime juice, brown sugar, angostura bitters, on the rocks

Daiquiri Mambi con Guarapo—Bacardi Gold, lime juice, brown loaf sugar, fresh sugar cane juice on the rocks

Guarapita de Aragua—Venezuelan rum (Santa Teresa Ron Antiguo de Solera) and passion fruit

☼ **Chicapa**—Pineapple chicha and Zacapa rum

Caipirinha—Cachaça and lime juice on the rocks

Batidas (mango, maracuja, guanábana, cupuaçu, açai) Brazilian tropical fruit milk shake spiked with cachaça or rum. Choice of mango, passion fruit, soursop, Amazonian açai or cupuaçu

☼ **Mamapolitan**—Organic "Square One" Vodka (100% Rye) and Flor de Jamaica (Hibiscus) Cosmopolitan

Mamarita—Cucharamama's frozen Margarita

Wine by the Glass 7

Bodega Lurton Pinot Gris (Mendoza, Argentina)

Montes Sauvignon Blanc (Curico Valley, Chile)

Alamos Malbec (Mendoza, Argentina)

Para Empezar 🍽️ To Begin

Piquillos Rellenos de Calabaza y Manchego

Gratinados 9

Gratin of Spanish Piquillo Peppers Filled with Squash and Manchego Cheese in a Creamy Sauce

Camarones Salteados con Ajo y Cilantro 12

Shrimp in Garlic and Cilantro Sauce

Empanadas de Carne 7

Argentinean Beef Empanadas, Red Chimichurri Sauce

Empanadas de Espinaca y Manchego 7

Spinach and Manchego Cheese Empanadas

Los Huevos 🍳 Eggs

Huevos Andinos con Salsa de Aji, y Queso y Papas

Salteadas 12

Two Eggs Blanketed with a spicy Andean Pepper Sauce, with Cheese, Side of Potatoes Sautéed with Tomatoes, Peppers, and Onions

Dos Huevos con Tocino Adobado y Papas Doradas con Romesco 11

Two Eggs (Any Style) with Marinated and Roasted Slab Bacon and Pan-Fried Potatoes with Romesco Sauce

Claros de Huevo en Revoltillo o Tortillas con Tomate y Cebolla 8

Egg Whites Scrambled with Tomatoes and Onions or in Omelet

Tacu Tacu a Cabello 9

Peruvian Sautéed Rice and Canary Beans Topped with Two Eggs

Revuelto Gramajeo 9

Argentinean Scrambled Eggs Cooked with Ham, Onions and French Fries

Pizza Araucana 10

Crisp Individual Pizza Topped with Two Organic Eggs, Onion, Serrano Ham, Manchego and Parmigiano Reggiano Cheeses

Classics

Cachapas con Queso y Miel 9

Corn Cakes with Fresh Cheese and Spanish Oak Honey with a Tropical Fruit Side

Torrijas Borrachas con Piña 9

French Toast Flavored with Spanish Oloroso Wine and Aromatic Brown Sugar Syrup and Grilled Pineapple

Jamón Serrano y Manchego 12

Slices of Serrano Ham and Manchego Cheese

🍽️ Platos Fuertes 🍽️

Churrasco con Yuca Gratinada 17

Argentinean-Style Skirt Steak with Chimichurri Sauce and Yuca and Cheese Gratin

Pastel de Choclo Chileno 15

From the Wood-Burning Oven—Chicken and Beef Pot Pie with Olives and Raisins and a Fresh Corn Crust, Chilean Tomato Salad

🍽️ Sides 🍽️

Marinated and Roasted Slab Bacon 7

Pineapple Pumpkin Salad 6

Yuca and Cheese Gratin 7

Home Fries 4

Ripe Plantain (Tajadas) con Crema 5

Fried Green Plantains (Patacones) 5

🍽️ Ensalada de Tamal 10

Fresh Corn Tamal Salad on a Bed of Greens, Buttermilk Dressing and Toasted Pumpkin Seeds

🍽️ Sandwiches 🍽️

Cucharamama Seasoned Burger 10 with Lettuce, Tomatoes and Red Onions Home Fries.

Sandwiches de Chola 9

Bolivian Pork Sandwiches with a Spicy Sauce

Choripán 9

Argentinean Sausage Sandwich with Roasted Peppers and Onions