

Mamajuana Cafe

247 Dyckman St 10034-5349 · +12123040140 · Updated: Jan 14, 2026

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PA' EMPEZAR / APPETIZERS 1

Sopa del Dia **\$8.00**

Soup of the day (chef creation)

AREPAS 9

Ropa Vieja **\$5.00**

Braised skirt steak, sofrito & red wine

Queso Blanco y Chorizo **\$5.00**

Spanish sausage and white cheese

Pollo y Aguacate **\$5.00**

Avocado and chicken

Arepa Trio (1 of Each) **\$14.00**

Pinchos* **\$15.00**

Chicken, shrimp and beef skewers

Camaron con Coco y Platano **\$12.00**

Shrimp, coconut & plantain with Mamajuana glaze

Maduro Relleno de Bacalao o Ropa Vieja **\$12.00**

Sweet plantain stuffed w/ salad cod fish fricassee or beef ropa vieja

Mofonguito Trio **\$12.00**

Beef ropa vieja, chicken & shrimp

Guacamole Caribeño **\$12.00**

Served w/ Caribbean chips, tostones & crispy white cheese

MAMAJUANA TACOS (3 TACOS) 6

Chimi Taco **\$10.00**

Seasoned ground beef w/ Dominican style coleslaw & tomato sauce

Vegetarian Taco **\$10.00**

Portobello & shitake mushrooms & roasted peppers

Crispy Fish Taco **\$12.00**

Tempura fish w/ chipotle aioli

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| Calamares Fritos | \$10.00 |
| Fried calamari w/ romesco sauce & garlic aioli | |
| Empanada Trio | \$12.00 |
| Shrimp, ropa vieja and eggplant w/ goat cheese turnovers | |
| Picadera Taina | \$35.00 |
| Tapas Tainas sampler (Serves two) | |

CEVICHEs 2

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|---|----------------|
| Mixto | \$15.00 |
| Steamed clams w/ double smoked bacon & green mojo, shrimp, calamari & octopus | |
| Ceviche de Camaron | \$10.00 |
| Shrimp Ecuadorian ceviche in red tomato mojo & avocado | |

ENSALADAS / SALADS 3

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|---|----------------|
| Ensalada Española* | \$8.00 |
| Field greens w/ asparagus, almonds, grapes, cabrales cheese & sherry vinaigrette | |
| Ensalada de Calamares | \$10.00 |
| Crispy calamari salad w/ cashews, tossed in honey citrus paprika glaze w/ organic greens & sherry vinaigrette | |
| Ensalada de Queso de Chivo* | \$10.00 |
| Goat cheese, mixed greens, roasted beets, apples w/ roasted shallot vinaigrette | |

COCAS 5

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|---|----------------|
| De Pollo | \$12.00 |
| Chicken breast, black beans, jalapeño, jack cheese, tomato sauce & avocado | |
| Champiñones | \$14.00 |
| Champiñones, chorizo & truffle w/ manchego cheese | |
| Blanca | \$12.00 |
| White cheese Coca w/ truffle oil, ricotta, manchego & idiazabal cheese | |
| De Langosta | \$16.00 |
| Lobster, corn, garlic, piquillo pepper, mozzarella cheese, tomato sauce & fresh herbs | |
| Churrasco | \$14.00 |
| Skirt steak manchego & mozzarella cheese & creole sauce | |

LITE-FARE ENTREES 5

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|---|----------------|
| Mercadito Salad* | \$18.00 |
| Grilled chicken breast, avocado, hardboiled egg, haricot vert, baked crutons, queso blanco, mixed greens & light citrus vinaigrette | |

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| Arroces (Paellitas) Choice of: Chicken | \$14.00 |
| Chicken, chorizo & vegetables | |
| Arroces (Paellitas) Choice of: Seafood | \$20.00 |
| Shrimp, bay scallops & mussels | |
| Arroces (Paellitas) Choice of: Pulpo | \$18.00 |
| Octopus, squid ink rice & roasted peppers | |
| Arroces (Paellitas) Choice of: Pollo A-L-T | \$12.00 |
| Campesino sandwich in plantain bread, chicken, avocado, lettuce & tomato | |

PLATO FUERTE / MAIN COURSE 14

| | |
|---|--------------------------|
| Pollito al Ladrillo | \$24.00 |
| Cornish hen w/ potato & lobster chorizo hash with sherry au jus | |
| Chilean Sea Bass | \$30.00 |
| Served w/ lobster chofan rice and lemon garlic sauce | |
| Camarones a la Plancha | \$24.00 |
| Grilled marinated shrimp with lobster chardonnay sauce served with asparagus & lentil rice | |
| Churrasco Frites | \$28.00 |
| Grilled skirt steak topped w/ sofrito chimichurri, served w/ garlic fries | |
| Burger | AVAILABLE OPTIONS |
| 10 oz. burger w/ cheddar cheese, onions & served w/ french fries Toppings: Avocado, Bacon, Sautéed Onions | \$12.00 |
| | extra for each: \$1.00 |
| Pollo Relleno de Maduro | \$22.00 |
| Chicken breast stuffed with Dominican sausage and sweet plantains served with rice & beans | |
| Salmon a la Parrilla* | \$24.00 |
| Grilled salmon Served w/ barley pilaf | |
| Pargo Rojo "El Original" | \$32.00 |
| Crispy red snapper stuffed with crab meat mofongo in criollo lobster sauce | |
| Puerquito (Serve two) | \$32.00 |
| Slow roasted pork w/ onion escabeche served w/ pigeon pea rice | |
| Ravioli | \$18.00 |
| Goat cheese, spinach with a fresh tomato, piquillo pepper & basil | |
| Lobster Macaroni & Cheese | \$24.00 |
| Baked macaroni, manchego cheddar cheese, lobster & corn topped w/ herb crumbs | |
| Simple Grill Available* | |
| Fish, chicken or steak | |

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|---|----------------|
| Plato Vegetariano | \$18.00 |
| Grilled vegetables, arepas, spinach al ajillo, rice, beans & sweet plantains | |
| Mamajuana paella | \$30.00 |
| Saffron rice, chorizo, calamari, shrimp, scallops, clams, mussels and lobster | |

ACOMPAÑAMIENTO / SIDES 8

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|------------------------------|---------------|
| Truffle Mash | \$5.00 |
| Garlic Fries | \$5.00 |
| Saffron Rice | \$5.00 |
| Yucca Fries | \$5.00 |
| Yautia Mash | \$5.00 |
| Tostones | \$5.00 |
| Maduros | \$5.00 |
| Portobello Mushrooms* | \$5.00 |

PA' LOS NINOS 3

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|------------------------|--------------------------|
| Chicken Fingers | \$10.00 |
| Kids Spaghettis | |
| Plain | AVAILABLE OPTIONS |
| | \$8.00 |
| | With Chicken: \$10.00 |
| | With Shrimp: \$12.00 |

COCTELES 22

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|---|--------------------------|
| Jack Punch | AVAILABLE OPTIONS |
| Jack Daniels w/ house special fruit punch | Glass: \$12.00 |
| | Pitcher: \$55.00 |
| Mamajuana Sangria | AVAILABLE OPTIONS |
| Southern comfort, wine, fresh fruits & our special recipe | Glass: \$8.00 |
| | Pitcher: \$30.00 |
| Luna de Miel | \$12.00 |
| Grey goose, honey, lemonade & chambord | |
| Matrimonio | \$12.00 |
| Mamajuana's red sangria & El Jimador frozen margarita | |

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| El Divorcio | \$12.00 |
| Passion fruit juice with El Jimador frozen margarita | |
| Bachata rosa | \$12.00 |
| 10 cane rum, raspberry mash, triple sec & splash of passion fruit juice | |
| Bachata Coco | \$12.00 |
| Ciroc coconut, muddled lemon, lime, orange & simple syrup | |
| Enriquillo | \$12.00 |
| Remy Martin VSOP, St. Germain, Bacardi gold, simple syrup & fresh lime juice | |
| Taino | \$12.00 |
| Southern comfort, coconut rum, passion fruit juice & fresh lime juice | |
| Anacaona | \$12.00 |
| Grey goose cherry, passion fruit juice, simple syrup & fresh lime juice | |
| La Niña | \$12.00 |
| Bacardi Superior, ginger, fresh lemon juice, agave syrup, muddled raspberries & topped w/ lemon-lime soda | |
| La Santa Maria | \$12.00 |
| Alize coco & frozen Margarita | |
| La Pinta | \$12.00 |
| El Jimador, raspberry liqueur, Cointreau & fresh lime juice | |
| V Passion | \$12.00 |
| Remy V, passion fruit juice, simple syrup & fresh lime juice | |
| La Bomba Martini | \$12.00 |
| Bombay sapphire gin, house champagne, Cointreau & splash of lime juice | |
| Areito | \$12.00 |
| Grey Goose, cointreau, peach schnapps & passion fruit juice | |
| Caonabo | \$12.00 |
| Gentleman Jack, fresh lime juice, Cointreau & ginger | |
| El Conquistador | \$12.00 |
| Johnnie Walker Black, lime juice & simple syrup | |
| SourMama | \$12.00 |
| Hispaniola Mamajuana liquor, St. Germain liquor & fresh lime juice | |
| Piña Colada | \$12.00 |
| Bacardi superior, pineapple juice, coconut milk & evaporated milk | |
| El Codigo | \$12.00 |
| Dusse VSOP, pineapple juice, Disaronno and a drop of bitters | |
| Copacabana | \$12.00 |
| Leblon cachaca, cranberry juice, triple sec, fresh lime juice & simple syrup | |

MOJITOS 7

Mamajuana Mojito

Hispaniola Mamajuana, Bacardi superior, muddled lime, fresh mint, simple syrup & tamarind juice

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Coco Mojito

Bacardi Coconut rum, Bacardi superior, muddled lime, fresh mint, coconut cream & club soda

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Piña Mojito

Bacardi superior, Bacardi Pineapple , muddled lime, fresh mint, simple syrup & pineapple juice

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Danielito Mojito

Jack Daniels, Jack Daniels Honey, muddled lime, fresh mint, simple syrup & club soda

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Guanabana Mojito

Bacardi Superior, soursop juice, muddled lime, fresh mint & simple syrup

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Mamasushi Mojito

Bacardi Superior, raspberry liquor, passion fruit juice, muddled lime, fresh mint & muddled raspberries

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

Passion Mojito

Bacardi superior, strawberry liquor, passion fruit juice, muddled lime, fresh mint & simple syrup

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$55.00

CALIFORNIA 3

Korbel Brut

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Korbel Brut Rose

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Korbel Sweet Rose

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

ITALY 2

Tenuta Filadora Prosecco

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Villa Jolanda Moscato Rose

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$50.00

SPAIN 1

Marrugat Brut

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

FRANCE 6

Louis Roederer Prestige Brut

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$85.00

Louis Roederer Cristal

\$600.00

Dom Perignon

\$450.00

Moet & Chandon Brut Imperial

\$120.00

Moet & Chandon Nectar Imperial Rose

\$195.00

Veuve Clicquot Demi Sec

\$180.00

ARGENTINA 2

Agua de Piedra Malbec Gran Seleccion

\$35.00

Alamos Cab. Sauvignon

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

ROSE 1

Rose D'Anjou Provence

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

NEW ZEALAND 1

Loveblock Sauv. Blanc by Kim Crawford

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

GERMANY 1

Glass: \$10.00

Bottle: \$40.00

FIRST COURSE 3

Summer Chopped Salad

Mixed greens, Iceberg lettuce, golden raisins, mango, pineapples and chive

Chef Salad

Hardboiled eggs, romaine lettuce, baby spinach and lemon dressing

Fruit Salad

Mango, watermelon, pineapple, strawberries, blueberries and melon

SECOND COURSE 10

Make your own omelet

Choice of three toppings and one cheese: Onions, Asparagus, tomatoes, peppers, ham and/or spinach. Swiss, mozzarella, American and/or pepper jack

Caribbean French Toast

Dulce de leche, coconut and berries

Smoked Salmon Benedict

Served with Hollandaise sauce and brioche bread

Canadian Bacon Benedict

Served with Hollandaise sauce and brioche bread

Steak And Eggs

Onions, piquillo, scrambled eggs and home fries

Chilaquiles

Crispy tortilla with green tomatillo, sour cream, avocado & radish Choice of: Chicken - Steak Scramble eggs

Burger

10 oz. burger w/ American cheese, onions, tomato, lettuce & served w/ French fries Toppings: Bacon, avocado and/or sautéed onions (\$2 extra each)

Grilled Salmon

Served with season vegetables, spinach and piquillo sauce

Grilled Shrimp

Served with mangú, corn and pickled onions

Grilled Chicken Breast

Served with summer vegetables and chicken au jus

EXTRAS 5

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|--------------------|---------------|
| Home fries | \$5.00 |
| Bacon | \$5.00 |
| Sausage | \$5.00 |
| Mangu | \$5.00 |
| Yucca Fries | \$5.00 |

ASSORTED BAKERY ²

Croissants

Muffins

SALADS ²

Green salad

Fresh fruits salad

OMELET STATION ³

Assorted cheese

Ham

Fresh Vegetables

COFFEE STATION ²

American coffee

Milk

BUFFET ¹³

Pancakes

French toasts

Eggs benedict

Crispy bacon strips

Home Fries

Maduros (Fried sweet plantain)

Mangú (Mashed plantain)

White Rice

Black Beans

Hanger steak

Oxtail (Only Sundays)

Chicken

Pasta Primavera
