



RESTAURANT WEEK MENU

DINNER

3PM - CLOSE
+ \$9.00 Wine Pairing

LUNCH \$20
12-3pm

LOADED PAPAS

Hand-cut, fresh, crispy fries
LOADED (pepper mix, cheese, corn, beans, lime creme) PICK YOUR PROTEIN

PICK YOUR PROTEIN: BEEF | CHICKEN
| SHRIMP SALMON
| PORK/PERNIL

NADA COMBO

Choose 1 Empanada

BEEF | CHICKEN | TURKEY | PORK/PERNIL
| VEGGIE VEGAN | APPLE

Choose 1 Side
1 Cupcake

+10 Classic Cocktail

JUST ENOUGH FOR YOU - \$35.00

(3) NADAS, (2) SMALL SIDES
(1) CUPCAKE

BEEF | CHICKEN | TURKEY | PORK/PERNIL | VEGGIE
VEGAN | APPLE

ISLAND SAUTEED SALMON - \$25.00

Lightly sautéed salmon filet with a perfect blend of Puerto Rican-inspired seasonings served with two of our signature sides.

CATFISH - \$20.00

Fried to perfection or Blackened with a blend of authentic Puerto Rican spices, **Choose (2) signature sides.**

NADA BOWL - \$20.00

Arroz con gandules, peppers, onions, broccoli + topped with 4 cheeses and our spicy nada sauce. **Pick your protein. BEEF | CHICKEN | PORK/PERNIL**

BRUNCH

SATURDAY 12-4PM

SUNDAY 12-5PM

SHRIMP + GRITS - \$25.00

JUMBO SHRIMP SIMMERED IN A WHITE WINE SAUCE, SERVED OVER CREAMY, CHEESY GRITS AND TOPPED W/ OUR SIGNATURE SAUTÉED PEPPER & ONION MIX. A BORICUA TWIST ON A SOUTHERN CLASSIC.

NADA BRULEE FRENCH TOAST - \$25.00

BRIOCHE FRENCH TOAST STUFFED WITH CRÈME BRÛLÉE FILLING AND TOPPED WITH A TORCHED CARAMELIZED CRUST. SERVED WITH ROASTED POTATOES, THREE EGGS SCREAMBLED, AND YOUR CHOICE OF PROTEIN.

SIDES

ARROZ CON GANDULES - 🌿

WHITE RICE AND BEAN STEW - 🌿

THAI CHILI STRING BEANS 🌿

CHIPS & SALSA - 🌿

SIDE SALAD - 🌿

TOSTONES - 🌿

PLANTANOS - 🌿

AFRO-STREET CORN -

BROCCOLI - 🌿

WWW.THEEMPANADALADY.SHOP | 10 S STREET, BALTIMORE, MD 21202 | IG: @THE_EMPANADA_LADY

Our kitchen handles nuts, dairy, gluten, and shellfish. Please inform your server of any allergies.

A FLAVORFUL experience at THE EMPANADA LADY involves LOVE FROM the entire team. We add a 15% LOVE (GRATUITY) to all experiences