

APPETIZER

Gluten free, Soy-free, non-GMO, Organic when possible.

STACKED POTATOES WEDGES

Baked 20 mins or fried. Served with organic ground beef (made from dehydrated sunflower seeds) sauteed in olive oil, onion, pepper, cilantro, & tomato. Tossed with cheese and house sauce \$14.50

CALAMARI

Seasoned Oyster mushrooms \$11.99

CAULI NUGGETS

Seasoned organic cauliflower nuggets \$9.95

SCALLOPS

Seasoned Hearts of Palm, deep fried. \$9.95 (sauteed with tomato, onion, pepper & cilantro - add \$1.75)

SWEET MADUROS WITH PINEAPPLE

10 pieces of sweet plantains sauteed with pineapple \$8.95

FRIED "JACKCHICKEN" CHUNKS

Jackfruit, served with house sauce \$9.95

CHICHARRON "FRIED PORK CHUNKS"

market availability - Seasoned exotic mushroom, made to taste similar to pork rinds \$11.99

FRESH NACHOS

Homemade corn tortilla chips, black beans, guac, pico de gallo, corn & cilantro \$14.95

TOSTONES WITH GUACAMOLE

4 fried green plantains with 4 oz of guac \$7.95

BURGERS & SANDWICHES

Served with arcadian mix, cabbage, onion, tomato, & cilantro except for the Lobster Roll & Chimi Burger. Available on Tostones, or Vegan Bread (non gluten free) lightly toasted with butter, mayo sauce & coconut veggie spread. Vegan Gluten Free Bread option is available for an additional \$1.79 for all burgers. Sides: side salad or fried potato wedges.

LOBSTER ROLL

Fresh herbs, Hearts of Palm, chives, onion, celery, cilantro, house mayo and lime. Served on a vegan hoagie roll (GF not available) \$13.95

BBQ BURGER

Our Jackfruit Pulled Pork made with a tamarind BBQ sauce. \$13.99

ROSY'S BURGER

Organic homemade cauliflower 'chicken' patty. \$12.99

DOMINICAN CHIMI BURGER

6 oz seasoned Beyond Meat patty topped with housemade chimi sauce made with cabbage, tomato & onion. \$14.99

VEGGIE BURGER

Housemade bean & corn veggie patty made with black beans, tomato, onion, cilantro, pepper, & organic Amaranth flour. \$14.99 (15-20 mins prep cook time)

Add 2 oz of guacamole to any burger for \$2

Customer Allergy Warning

We cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have any allergies we recommend that you not dine with us. Please understand that Juuicy / Mama's Vegan Cocina cannot be responsible for any injury, loss or damage claimed by any guests with a food or beverage allergy who consumes our food or beverages.

TACOS

All tacos served on a bed of spring mix, cabbage, onions, cilantro, & tomatoes with grandma's light dressing.

All sauteed toppings are cooked with garlic, onions, olive oil, tomatoes, peppers & cilantro.

SOFT CORN TORTILLA:

1 for \$5.49 2 for \$9.99 3 for \$13.50

FRIED CORN TORTILLA:

1 for \$5.99 2 for \$10.99 3 for \$14.49

Add 4oz of Guacamole

HOLYCOW

Seasoned organic dehydrated sunflower seeds 'beef'.
Topped with house sauce.

TEQUILA TIME

(mushroom type depends on market availability)
Sauteed Mushrooms. Topped with house sauce.

VEGGIE FRESH

Seasoned black beans and corn. Topped with house sauce.

CAULIFLOWER

Organic cauliflower chopped and lightly sauteed.

ROPA VIEJA "STEAK STRIPS"

Baked Jackfruit then lightly sauteed with veggies topped with house sauce.

HOMEMADE ORGANIC MEATBALLS TACOS

Delicious organic Mung Bean homemade meatballs.
Topped with house sauce. \$16.95

ACKEELICIOUS

Sauteed Ackee - 1 for \$5.99 / 2 for \$10.99 / 3 for \$14.95 Soft or add 50 cents per hard shell.

3 JACKCHICKEN TACOS

Deep fried seasoned Jackfruit. Served on spring mix, cabbage, tomatoes, onions & cilantro. Topped with house sauce. \$16.95

3 CAULI-CHICKEN STRIP TACOS

Deep fried organic cauliflower. Served on a bed of spring mix, cabbage, tomatoes, onions, & cilantro. Topped with house sauce. \$16.95

SALADS

All salads are made with spring mix, cabbage, tomato, pepper, onion, & cilantro tossed with grandma's light homemade vinaigrette.

CALAMARI SALAD

House salad with seasoned Oyster mushroom \$18.95

LOBSTER SALAD (HEARTS OF PALM WITH A HOUSE LOBSTER-MAYO SAUCE)

House salad with fresh hearts of palms, fresh herbs including chives, celery, cilantro, carrots, and onions \$15.99

SCALLOPS SALAD

House salad with deep fried Hearts of Palm \$14.95 (palms sauteed with veggies, additional \$1.75)

VEGGIE SALAD

ADD JackChicken or Lobster \$5.99, Chicharron or Calamari \$7.99

House salad with almond, cranberry, apple, organic flax hemp seeds with grandma's dressing. Small \$8.99 / Large \$12.99

SPECIALTIES

QUINOA BOWL

A healthy organic quinoa cooked with infused fresh herbs (chives, rosemary, basil, and thyme), chopped garlic, pepper, onion, cilantro, pineapple, cranberry & homemade meatballs made from organic mung beans. \$14.99

*contains flax seeds & sesame oil

TOSTONES WITH ORGANIC GROUND BEEF

Fried plantains with guacamole & ground-beef made from dehydrated sunflower seeds. \$14.99

THE VIP HOUSE RICE MEAL

House Rice with organic vegan dehydrated sunflower seeds made to look and taste like ground beef, small salad and tostones with guacamole \$16.95

CHICHARRON "FRIED RINDS" MEAL

Seasoned exotic mushroom "pork style" with your choice of house rice & salad, white rice & black beans and small salad, 3 Tacos, or tostones with homemade guacamole. \$17.95

FRIED JACKCHICKEN MEAL

Seasoned Fried Jackfruit "chicken style" with your choice of house rice & salad, white rice & black beans and small salad, or tostones with guacamole. \$16.95

VEGAN OXTAIL

Jackfruit seasoned to look and taste like oxtails with fresh herbs, tomato, onion, pepper and cilantro. Served with organic Jasmine rice, black beans, small salad & 3 maduros. \$17.95 | replace white rice & beans with house rice for \$1.75 *contains flax seeds - hint of mild spicy

MOFONGO DOMINICANO

Mashed plantains with garlic-cilantro sauce and sprinkled with cheese & garnished with a salad. Topped with your choice of Chicharron, Sausage, JackChicken, or Ground Beef. \$18.95

HOUSE PASTA WITH MEATBALLS

Fusilli Pasta with organic meatballs made with mung beans, fresh herbs, tomato homemade sauce, garlic, peppers, cilantro, onions & a hint of sesame oil. Served on two tostones. \$14.99 *contains flax seeds & sesame oil

CREAMY MASHED POTATOES

Creamy fresh boiled mashed potatoes with a garlic-cilantro sauce, coconut milk, and vegan cheese topped with choice of Ribs, Ground Beef, JackChicken or homemade meatballs. \$16.99

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BREAKFAST / BRUNCH

ACKEE SCRAMBLE

Scrambled Ackee with onions, peppers, cilantro and tomatoes in olive oil. Served with baked or fried potato wedges. \$14.95 (20 mins baked time). Add Sausage \$3.50

ORGANIC PANCAKES

3 naturally sweet pancakes served with organic maple syrup. Additional syrup \$1 for 1 oz. \$9.99

ORGANIC PANCAKES WITH CAULI NUGGETS

3 organic pancakes with 4 organic cauli nuggets. \$16.95

BLUEBERRY PANCAKES

3 organic blueberry pancakes with an organic cauliflower fritter. Served with organic maple syrup. \$14.95

SIDES

SWEET PLANTAINS

Sweet plantains fried (1 full ripe banana yields varies depending on the banana size) \$5.95

SIDE SALAD

Chopped spring mix, cabbage, onions, cilantro, and tomatoes. Small \$4.95 / Reg \$9.50

SIDE OF RICE (HOUSE RICE OR WHITE)

Small \$4.95 / Reg \$8.95

GREEN TOSTONES

4 tostones - sizes depend on the banana. \$5.95

SIDE OF BLACK BEANS

\$4.95

GROUND BEEF (ORGANIC SUNFLOWER)

Dehydrated seeds with onions, peppers, cilantro and onions. 1 cup \$6.95 / 2 cups \$11.95

KIDS RICE MEAL

White rice and black beans or house rice with vegan ground beef. \$7.95

KIDS TOSTONES

2 Fried green plantains topped with guacamole and vegan ground beef. \$7.95

SAUSAGE

Beyond Meat sausage sauteed with tomatoes, onions, peppers & cilantro. \$9.99

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DRINK MENU

LOCAL CRAFT BEERS FROM SUNNY FLORIDA

Funky Budha, Floridian, Wheat Beer, Oakland Park, FL - Light, & Unfiltered	\$5
Funky Budha, Vibin Groovable Lager, Crisp, Refreshing, Groovy, Oakland Park, FL	\$5
La Rubia American Blonde Ale, Wynwood, FL	\$5
Organic Monk in the Trunk Amber Ale, Jupiter FL	\$6

IMPORTED & NATIONAL BEERS

Bud Light, an American light lager	\$4
Michelob Ultra, a superior light beer	\$5
Stella, Belgian pilsner	\$6
Goose Island IPA, Indian Pale Ale	\$5
Presidente, Pilsener Style Beer, Dominican Republic	\$5
Ace Perry IPA Craft Cider, Gluten Free	\$6
Heineken Amsterdam Lager	\$6
Modelo Full flavored Mexican Lager, #2 best-selling imported beer nationwide	\$5
Corona Extra lager	\$5

WHITE WINES

White Sangria, Beso del Sol	\$5
Three Pears Pinot Grigio California, with aroma of pears and baked apples	\$8/30
Casillero del Diablo, Chardonnay, Chile	\$8/30

RED WINES

Lolailo Red Sangria Madrid, Spain, Gluten free Sangria, Tempranillo & Bobal Grapes	\$5
Underwood, Pinot Noir, Oregon USA	\$10/38
Valentin Bianchi, Cabernet Sauvignon, Argentina	\$10/38
Duplin Carolina Red, Sweet muscadine wine, North Carolina, USA	\$8/30

LIMENADES & OTHERS

16 oz served cold with ice / add shot of ginger \$1.99
add shot of Turmeric \$2.99 to any juice and limenade

FRESH SQUEEZED LIMENADE	\$2.99
Lime juice, sugar/stevia/agave	
GINGER LIMENADE	\$4.95
Fresh squeezed Lime juice, shot of ginger, sugar/stevia/agave	
PINEAPPLE PUNCH	\$5.99
Pressed pineapple juice, orange juice	
TAMARIND PUNCH	\$5.99
Tamarind juice infusion, pineapple juice, Orange juice	
PASSION FRUIT PUNCH	\$6.99
Passion fruit juice infusion, pineapple juice	
SOURSOP PUNCH	\$6.99
Soursop, passion fruit & apple juice	

**Add CBD Drops \$5 to any coffee, tea or smoothie
(3000 mg of Blue Moon CBD Hemp Derived CO2 CBD)

MADE IN-HOUSE COLD-PRESSED JUICES

Served with ice!

AWAKEN	Kale, Spinach, Carrot, Ginger, Apple, Lime	\$7.99
PASSION	Apple, Carrot, Orange, Pineapple, Ginger	\$7.99
TURMERIC POWER	Turmeric, Ginger, Apple, Pineapple	\$8.99
CBD RELAXATION	Tamarind, Apple, Pineapple & CBD Hemp Drops	\$8.99
SHOT OF GINGER		\$1.99
SHOT OF TURMERIC	(limited quantities)	\$2.99

VEGAN SMOOTHIES \$8.99 (16OZ)

Add CBD Hemp Infused Drops for \$5, Add Maca 50 cents, Add Lucuma 50 cents, additional fruits 50 cents (blueberry, strawberries, etc)

CARIBBEAN	Pineapple, Banana & Mango
SWEET GREENS	Spinach, Pineapple, Mango
BANANA NUT	Banana, Almonds, Organic Dates, Coconut Mylk
SUPERFOOD	Organic Cacao, Banana, Cinnamon, Mylk, Maca, Lucuma
TROPICAL	Passion Fruit, Banana, Strawberry
THE ISLAND	Guava, Soursop/Guanabana, Banana
PINA COLADA	Pineapple, Coconut Mylk & crème (served w/ ice)
MORIR SONANDO	Orange Juice, Coconut Mylk & crème (served w/ ice)

ACAI BOWL \$13

Organic Acai served with Organic Hemp-Flax Granola & Coconut Flakes, Blend of Mango, Guava, Passion Fruit & Soursop, a spoon of peanut-butter, organic Cacao Nibs, and Organic Goji Berries.

COFFEE

COLADA	\$1.50
Shot of Espresso (2oz)	
CAFE AMERICANO	\$1.50
Black Coffee (8 oz)	
CAFÉ CON LECHE	\$3.00
Coffee w/steamed mylk, approx 8oz	
ICED COFFEE	\$5.00
Iced Coffee with mylk, 16oz	
HOT CACAO CHOCOLATE	\$4.50
Organic cacao with mylk & sugar (8 oz)	

TEAS

Served hot or iced. All teas served with organic brown sugar, Agave or stevia –
all teas made with lemongrass to add a natural sweet taste

ORGANIC GINGER CINNAMON TEA	\$3.99
Organic Ceylon cinnamon, ginger & sugar	
ALL HEALING	\$4.50
Moringa, Star Anise, Cloves, All Spice, Cinnamon, Nutmeg	
CBD CHAMOMILE MINT	\$5.99
Chamomile, Mint leaves & 2 Drops of CBD Drops	
BLISSFUL	\$4.99
Lemongrass, Mint, Cloves, All Spice, Ginger	
RECHARGE ME UP	\$5.99
Ashwagandha, Lemongrass, Organic Ceylon cinnamon	
MINDFUL	\$5.99
Ashwagandha, Gotu Kola, Holy Basil Chia, Memory Roots,	
HOLY MEDITATION	\$5.99
Holy Basil Chia seeds, Ceylon Cinnamon	
SUPERHUMAN TEA	\$7.99
Anamu leaves, Ashwagandha, Memory Roots, & Holy Basil	
BLISSFUL KAVA	\$5.99
Kava Kava Roots	

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(3000 mg of Blue Moon CBD Hemp Derived CO2 CBD)