

APPETIZERS

100% Plant-Based, Gluten-free, Soy-free, non-GMO, & Organic when possible.

STACKED POTATO WEDGES

Baked 20 mins/fried. Served with organic dehydrated sunflower seeds sauteed in olive oil, onion, pepper, cilantro & tomato. Topped with vegan shredded cheese \$14.50

FRIED CALAMARI

Seasoned Oyster mushrooms \$11.99

CEVICHE

Ceviche - Lotus, Hearts of Palms, coconut, onion, pepper, tomato, cilantro, hot peppers & fresh herbs. \$10.99 (Spicy)

LOBSTER & CORN CHIPS

Fresh herbs, hearts of palm, chives, onion, celery, cilantro, house mayo & lime. \$9.95

FRIED "JACKCHICKEN" CHUNKS

Jackfruit, served with house sauce \$10.95

CHICHARRON "FRIED RINDS"

Seasoned exotic mushroom, made to taste similar to pork rinds \$11.99 (Market availability)

FRIED CAULI NUGGETS

Seasoned organic cauliflower nuggets \$9.95

FRESH NACHOS

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

VEGAN SALTFISH TAPAS

Jackfruit, hearts of palm, ackee, onion, pepper, cilantro & tomato. Served on 2 Tostones. \$9.99

BURGERS & SANDWICHES

*Served with arcadian mix, cabbage, onion, tomato & cilantro. Available on Tostones, or Vegan Bread (not gluten free) lightly toasted with butter, house mayo sauce. Vegan Organic Gluten Free Bread option is available for an additional \$1.79 for all burgers. Sides: side salad or fried potato wedges.

CHEESESTEAK BOMB (GF not available)

Organic dehydrated sunflower seeds & Jackfruit, pickles, peppers, onions and cilantro with a 2-cheese blend. Served on a hoagie roll. \$15.99

LOBSTER ROLL (served cold) (GF not available)

Fresh herbs, Hearts of Palm, chives, onion, celery, cilantro, house mayo and lime. Served on a vegan hoagie roll. \$13.95

SALTFISH ROLL* (GF not available)

Jackfruit, hearts of palm, ackee, onion, pepper, cilantro, tomato, house mayo and cheese. Served on a hoagie roll. \$14.99

BBQ BURGER*

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

DOMINICAN CHIMI BURGER

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

VEGGIE BURGER *

Housemade bean & corn veggie, tomato, onion, cilantro, pepper, & organic Amaranth flour. \$14.99 (15 min. prep cook time)

THE BIG CHEESEBURGER *

Two Beyond Meat patties, pickles, onion, tomato, cheese slices, arcadian mix, cabbage, and our house mayo sauce. \$15.99

Add 2 oz of guacamole to any burger for \$2 | Add 2 oz of Housemade Spicy Dragon Sauce \$0.75 (no preservatives)
Required 18% service charge for tables of 5+

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.

VEGAN TACOS

All tacos served on soft corn tortilla topped with a bed of spring mix, cabbage, onion, cilantro, & tomato with grandma's light dressing. All sauteed toppings are cooked with garlic, onion, olive oil, tomato, pepper & cilantro.

HOLYCOW

Sauteed Organic dehydrated sunflower seeds. \$5.49 ea

TEQUILA TIME

Sauteed mushrooms. \$5.49 ea (mushroom type depends on market availability)

VEGGIE FRESH

Black beans cooked with fresh herbs. \$5.49 ea

CAULIFLOWER

Sauteed organic cauliflower. \$5.49 ea

ROPA VIEJA

Baked Jackfruit then lightly sauteed with veggies topped with a homemade sauce. \$5.49 ea

ACKEELICIOUS

Sauteed Ackee fruit. \$5.99 ea

LOBSTAH TACO

Fresh herbs, hearts of palm, chives, onion, celery, carrot, cilantro & house mayo. \$6.25 ea (served cold)

SALFISH TACO

Jackfruit, hearts of palm & ackee with organic nori, tomato, pepper, cilantro & onion. \$6.25 ea

CHICHARRON (FRIED RINDS)

Seasoned exotic mushrooms. \$5.99 ea

CAULI-STRIP TACO (FRIED)

Seasoned organic cauliflower strips. \$5.99 ea

VOXTAILICIOUS TACO (SPICY)

Black beans cooked in our house oxtail sauce. \$6.25 ea

JACKCHICKEN TACOS

Deep fried seasoned Jackfruit. \$5.99 ea

Add \$0.25 for hard shell corn tortilla. Add 2 oz of Guac \$2 or \$4 for 4 oz
Add 2oz of Housemade Spicy Dragon Sauce \$0.75 (no preservatives)

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 Oyster mushroom. \$18.95

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

House salad with lobster, fresh herbs, chives, celery, cilantro, carrot, & onion. \$15.99

VEGGIE SALAD

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

House salad with almond, cranberry, apple, organic flax hemp seeds. \$12.99

SPECIALTIES

QUINOA POWER

Organic quinoa with infused fresh herbs (chives, rosemary, basil, and thyme), garlic, pepper, onion, cilantro, pineapple, cranberry & mushrooms. \$14.99 Add Chicharron or JackChicken \$5

THE VIP HOUSE RICE MEAL

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

CHICHARRON "FRIED RINDS" MEAL

Seasoned exotic mushrooms with your choice of house rice, white rice & black beans, or tostones with guacamole. \$17.95

FRIED JACKCHICKEN MEAL

Seasoned Fried Jackfruit with your choice of house rice, white rice & black beans, or tostones with guacamole. \$16.95

VEGAN OXTAIL* (mild spicy)

Jackfruit seasoned to look and taste like oxtail with fresh herbs, tomato, onion, pepper & cilantro. Served with organic Jasmine rice, black beans, salad & 3 maduros. \$17.95

MAC & CHEESE

Vegan Mac & Cheese with Chicharron and 2 Tostones. \$14.99 (keep in mind gluten free pasta tends to be grainy)

CREAMY MASHED POTATOES

Creamy fresh boiled mashed potatoes with a garlic-cilantro sauce, coconut milk, & vegan cheese topped with a choice of Ground Beef, JackChicken, Sauteed Mushrooms or Sausage. \$16.99

THE BUDDHA

Organic quinoa infused with fresh herbs and combined with garlic, cilantro, onion, pepper, mushrooms, & black beans. \$16.99 (add 2 oz of guacamole \$2)

SANCOCHO (TRADITIONAL DOMINICAN STEW)

Traditional dominican soup made with fresh herbs, roots, veggies, and pigeon peas. \$11.99 (16 oz bowl) add organic jasmine rice \$3.99

VEGAN SALTFISH

House saltfish made with hearts of palms, ackee, jackfruit, tomato, onion, cilantro, pepper & organic nori. Served with organic jasmine rice, black beans & maduros. \$17.95 (replace rice with organic quinoa for \$2.99)

MOFONGO DOMINICANO

Mashed plantains with garlic-cilantro sauce & cheese, garnished with a small salad. Topped with your choice of Chicharron, Sausage, JackChicken, or our Vegan ground beef. \$18.95

Add 2oz of Housemade Spicy Dragon Sauce \$0.75 (no preservatives)

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SIDES

SWEET PLANTAINS

Sweet plantains fried (1 full ripe banana yields varies depending on the banana size) \$5.95 add fresh pineapple for \$3

SIDE SALAD

Chopped spring mix, cabbage, onion, cilantro, and tomato.
Small \$4.95 / Reg \$9.95

SIDE OF RICE (HOUSE RICE OR WHITE)

Small \$4.95 / Reg \$8.95

SIDE OF BLACK BEANS

\$5.95

GREEN TOSTONES

4 tostones (sizes depend on the banana) \$5.95

GROUND BEEF (ORGANIC SUNFLOWER)

Dehydrated seeds with tomato, onion, pepper, & cilantro.
1 cup \$6.95 / 2 cups \$12.95

KID'S RICE MEAL

Organic jasmine rice & black beans or house rice with
vegan ground beef. \$7.95

KID'S TOSTONES

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

SMALL KIDS CHEESEBURGER

Beyond meat, cheese, cabbage, arcadian mix, cilantro,
tomato, onion & pickles. \$8.99 Add side of fried potato
wedges for \$2.99

SAUSAGE

Beyond Meat sausage sauteed with tomato, onion,
pepper & cilantro. \$9.99

FRIED POTATO WEDGES

\$4.99

SPICY DRAGON SAUCE

2oz (housemade, no preservatives) \$0.75

GREEN TOSTONES WITH GUAC

5 tostones with house guac \$8.95

VOXTAIL SAUCE

4 oz \$2.99

PLANTAIN CHIPS

\$4

TORTILLA CHIPS

\$4

ACKEE SIDE

\$9.99

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DRINK MENU

16 oz served cold with ice / add shot of ginger \$1.99
And shot of turmeric \$2.99 to any juice & limeade,
Add Agave .50 cents

FRESH SQUEEZED LIMEANADE

Lime juice, sugar/stevia \$2.99

GINGER LIMEANADE

Fresh squeezed lime juice, shot of ginger, sugar/stevia \$4.95

PASSION FRUIT LIMEANADE

Passion fruit pulp, fresh squeezed lime juice, sugar/stevia \$4.95

SOURSOP PUNCH

Soursop, Passion fruit pulp, Pineapple \$6.99

ORANGE JUICE

12 oz (16 oz with ice) \$4.95

TURMERIC POWER

Turmeric, Ginger, Orange Juice \$8.99

CBD DROPS

Add CBD Drops to any drink \$5

SHOT OF GINGER

\$1.99

SHOT OF TURMERIC

\$2.99

PROTEIN POWER SHAKE

Pea Protein, Spirulina, Banana,
Maca, & Peanut Butter, Coconut milk \$11.99

VEGAN SMOOTHIES

\$8.99 (16OZ)

Add cbd drops for \$5. Add additional fruit 50 cents.
Add 1 scoop peanut butter \$1

Caribbean	Pineapple, Banana & Mango
Sweet Greens	Spirulina, Pineapple, Mango
Banana Nut	Banana, Almonds, Organic Dates, Coconut mylk
Superfood	Organic Cacao, Banana, Cinnamon, mylk, Lucuma, Mesquite, Maca



COFFEE

COLADA	Shot of Espresso (2oz)	\$1.50
CAFE AMERICANO	Black coffee (8oz)	\$1.50
CAFE CON LECHE	Coffee with steamed mylk, approx 8 oz	\$3.00
ICED COFFEE	Iced coffee with mylk, 16 oz	\$5.00
SUPERBLEND ICED COFFEE	Blended with maca, lucuma, mesquite, cacao and ceylon cinnamon	\$7.99

TEAS

Served hot or iced. All teas served with organic brown sugar, agave or stevia.

Most teas are made with lemongrass to add a natural sweet taste.

Add shot of ginger \$1.99 or Turmeric \$2.99

ORGANIC GINGER CINNAMON		
Organic ceylon cinnamon, ginger, & sugar		\$3.99
MIRACLE TEA		
Shot of turmeric, shot of ginger, Ashwagandha, holy basil, memory roots, anamu, moringa, lemongrass, cloves, cinnamon, all spice, nutmeg & star anise		\$8.99
ALL HEALING		
Moringa, lemongrass, star anise, cloves, all spice, cinnamon & nutmeg		\$4.50

BEERS

Presidente	Pilsner style beer, Dominican Rep	\$5.00
Stella	Belgian Pilsner	\$6.00
Funky Buddha Floridian	Light & Unfiltered	\$5.00
Funky Buddha Vibin	Oakland FL	\$5.00
Goose IPA	Indian Pale Ale	\$5.00
La Rubia	Blonde Ale, Wynwood FL	\$5.00
Monk in the Trunk	Amber Ale, Jupiter FL	\$6.00

WHITE WINES

White Sangria	Beso del sol	\$5.00
Casillera del Diablo	Chardonnay, Chile, pineapple & peach aroma	\$8.00/30.00
Underwood Pinot Gris	Dry with green apple tones	\$7.00/28.00

RED WINES

Lolailo Red Sangria Madrid	Gluten Free, Tempranillo & Bobal Grapes	\$5.00
Underwood	Pinot Noir, Oregon USA	\$10.00/38.00
Valentin Bianchi	Cabernet Sauvignon, Argentina	\$10.00/38.00
Duplin Carolina Red	Sweet muscadine wine, North Carolina, USA	\$8.00/30.00