

LUNCH SPECIAL

Monday - Friday
12:00 - 4:00pm

**BREADED OR GRILLED CHICKEN
BREAST - 17**

GRILLED STEAK - 17

STEAK WITH ONIONS - 17

**GRILLED SALMON WITH PARSLEY &
LEMON, SAUTEED PEPPERS - 17**

HAPPY HOUR

Monday - Friday
3:00pm - 7:00pm

BEER - 6 **MARGARITA - 10**

SANGRIA - 10 **MOJITO - 10**

HOUSE WINE - 10 **CAIPIRIHNA - 10**

Add a flavor for free!

TACO TUESDAY

All day long

MARGARITA & THREE TACOS - 15
Chicken or Steak

MARIA MULATA

THE MARIA MULATA BIRD, OR "THE GREAT TAILED GRACKLE", IMMORTALIZES THE ESSENCE OF THE GREAT CITY OF CARTAGENA. THE SUBJECT OF LOCAL LEGEND AND ICONIC COLOMBIAN ART, THE SLENDER BIRD OF IRIDESCENT BLACK FEATHERS, GLOWING EYES AND SOCIAL PERSONALITY IS RECOGNIZED AS THE OFFICIAL BIRD OF CARTAGENA. WHILE ITS ORIGINS ARE THE NORTHWESTERN PART OF SOUTH AMERICA THAT ENCOMPASSES COLOMBIA, THE MARIA MULATA CAN BE FOUND ALL ACROSS THE AMERICAS.

MUCH LIKE THE MARIA MULATA, WE HOPE WE CAN CARRY THIS ESSENCE OF COLOMBIA TO YOU!

CUSTOMER DISCLAIMER

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

A 4% service charge is applied to all card transactions. For your convenience, an 20% gratuity is added for parties of 4 in advance, or a \$100 check. Corkage fee is \$50 per bottle.

Follow us on social media!
@mariamulatanyc

www.mariamulatanyc.com

MARIA MULATA

Restaurant & Bar



STARTERS

CEVICHE CATCH OF THE DAY - 22
Corn, Onions, and Sweet potato

MIXED CEVICHE - 25
Coconut tiger's milk

MANDIOCA BITES - 15
Fried cassava with Cilantro mayo

EMPANADAS TRIO - 16
Chicken, Beef or Spinach & Wild Mushroom

AREPAS MONTADITAS - 16
Chicken, Beef or Pork

CRISPY PORK BELLY - 17
With mango salsa

AVOCADO SALAD - 19
Mix green, Avocado, Cherry tomatoes

GUAC AND TUBS - 17

SIDES

**COLOMBIAN SAUSAGE WITH
SMOKED AIOLI - 12**

PATATAS BRAVAS - 12

**RIPE PLANTAIN WITH
SMOKED AREPA SAUCE - 10**

COCONUT & GARLIC RICE - 10

MAIN COURSE

DEL OCEANO

PAN FRIED FISH FILLET - 39
Sweet corn salsa, and Sweet corn pure

SEAFOOD CASSEROLE - 38
Tiger prawns, White fish, Squid, and
Mussels

TIGER PRAWNS - 35
In Garlic & Parsley butter, Rice, and Green
plantains

DE LA TIERRA

GRILLED ARTICHOKEs - 36
With coconut & mint sauce, and Roasted
heritage beetroots.

HALF GRILLED CHICKEN - 32
Sweet potato puree, and Garlic greens

LOMO SALTADO - 39
Marinated strips of steak, Yellow potato, and
Rice

SLOW COOKED SHORT RIBS - 35
Wine jus, Cassava puree, and Leek

COLOMBIAN TRADITIONAL

TAMAL - 20
Corn masa wrapped in banana leaf, Filled
with pork & chicken

BANDEJA PAISA - 40
Sirloin steak, Pork rind, Sweet plantain,
Avocado, Sausage, Fried egg, Rice, and Beans

BURGERS & SANDWICHs

ZAKI'S BURGER - 24
Angus wagyu beef, Pepper aioli, Provolone
cheese, Green mix, and Fries

ZADOK'S CHICKEN SANDWICH - 24
Grilled chicken breast, Bacon, Pepper aioli,
Green mix, and Fries

SUPREME'S VEGAN SANDWICH - 25
Caramelized vegetables (Onions , Peppers
& Oyster mushrooms), Roasted garlic mayo,
and Fries

DESSERT

TRES LECHES - 15
Sponge cake soaked in three kinds of milk,
Evaporated, Condensed, and Whole milk

HOUSE FLAN - 15
Baked custard dessert with caramel layer

CHEF'S SPECIAL - 15