



Sugar Coated Sisters
June 23, 2011



The Mmoon

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Taste of Argentina –The Mmoon, San Jose Posted by Lauren

Katie, her mom Karen, and I attended the Dishcrawl event “Taste of Argentina” at The Mmoon (177 West Santa Clara Street, San Jose). Dishcrawl is a really fun and interactive way to explore the unusual food offerings of a given city or neighborhood.

I’ve been following the growth of Dishcrawl in the Bay Area for a couple of months now and they’re doing stellar! They have started a bunch of Lunch in 60 events, expanded to more cities along the Peninsula, and do focused events like the one held at The Mmoon.

Let’s get to it!

For \$23, you get a pin that lets you “enjoy 5 specialty empanadas (4 savory and 1 sweet) with perfectly paired all you can drink wines over infectious live musical entertainment provided by Trio Paz.”

The Mmoon empanadas are flaky, fresh-baked, Argentine-inspired, gourmet turnovers.



Sugar Coated Sisters
 June 23, 2011
 page 2



We dined and wined al fresco. Red and White.



Salad: Petite artisan salad with strawberries, almonds, and roasted vegetables.



The cute menus, created by The Mmoon. <- a great touch. Helped me keep track of which empanadas were my favorite.



Empanada 1: Teriyaki steak, onion, and black bean. One of Katie's favorites. Can you all please take a look at the tender empanada shell? The thin, light layers of the empanada were baked to perfection.



Empanada 2: Chicken, walnut, fig, and gorgonzola. My favorite of the savory empanadas. The crunch of the walnuts and the rich gorgonzola put this one over the top. Chicken was well seasoned and cut to the perfect size. Fig? What fig?



Sugar Coated Sisters
June 23, 2011
page 3



Empanada 4: Mushroom, cheese, and white wine. This one might look like it's lacking on filling, but that's just because I slurped up the creamy insides when I separated it. Extremely flavorful, I loved it!



They were too late to get tickets for the "Taste of Argentina," so they ordered the Full Moon – sample of 8 empanadas for \$13.25

How cute are these bags?



Dessert empanada: blueberry, blackberry, and strawberry empanada sautéed lightly in brown sugar with a scoop of vanilla ice cream.

Looks like we enjoyed it!



This is one of the Mmoon founders (he's either Michael or Marco Mendez – they are brothers). He made his rounds and explained the Mmoon mission, the close partnership they have with their suppliers, and how business was going.



Maybe it's because I worked with a communication design major on Boo Radley's Cupcakes print materials, but I was totally diggin' the Mmoon's small branding touches. For example, the stamp on this doggie bag. Retro, but I love it.



They offer more than empanadas! And did you see their prices? Totally reasonable. I'm adding The Mmoon to my list of places to eat before San Jose Sharks games. Super close to the tank, decent prices, great food, what else can you ask for?