

MARIA'S

Sun Nov 7th thru Sun Nov14 th
LONG ISLAND RESTAURANT WEEK

Choice of Appetizer, Entrée & Dessert

\$ 35.00

(Dine In Only)

APPETIZERS

GF *Sopa de Calabza*

Roasted Butternut Squash Soup w/ Crispy Chorizo & Fresh Chipotle Cream

GF *Mejillones al Ajillo*

Mussels simmered in Garlic Sauce

GF *Yuca Croquettes*

Yuca stuffed with Spinach & Cheese served with Garlic Sauce

Quesadilla de Maiz Y Calabaza

Roasted Corn & Zucchini Quesadilla topped with Avocado Relish & served with Smoked Tomato Salsa

GF *Tamale con Pollo*

Chicken Tamale topped with Guajillo Chili Sauce, Cheese & Pico de Gallo

ENTRÉES

GF *Lechon Cubano*

Cuban Roast Pork served with "Moros & Cristianos" and Sweet Plantains

Pollo con Chorizo Española (Specify GF)

Chicken & Chorizo Sautéed in Chef's Special Seafood Sauce topped with Manchego Cheese served with Saffron Rice & Green Beans

GF *Codfish ala Criolla (+ 6.00)*

Pan-Seared Cod Filet, Shrimp, Sea Scallops & Calamari in Latin Creole Sauce with Spanish Rice & Tostones

Tacos de Cerdo Desmachado (Specify GF)

Chili Braised Pulled Pork Tacos topped with Green Apple Jicama Slaw served with Smoked Chipotle Salsa Rice & Beans

GF *Camarones al Chipotle*

Shrimp Sautéed in Chipotle Pepper Sauce served with Rice & Beans

GF *Tampiqueña Espanol (+ \$ 8.00)*

Skirt Steak topped with Chorizo, Onions, Mushrooms & Peppers served with Saffron Rice & String Beans

DESSERTS

GF *Arroz Con Leche*

Rice Pudding layered with Dulce de Leche with Spiced Rum Whip Cream

GF *Flan de Calabaza*

Creamy Caramel Pumpkin Flan topped with Spice Rum Whip Cream

Churro Bites

Crispy Churro Bites Drizzled with Spiced Honey served with Caramel & Raspberry Sauce

SORRY NO SUBSTITUTIONS / NO SHARING

