



LONG ISLAND RESTAURANT WEEK
Choice of Appetizer, Entrée & Dessert
Nov 3rd thru Nov 10th
\$29.95
(Dine In Only)

APPETIZERS

Ensalada de Zapallo y Camarones

Roasted Butternut Squash , Baby Pear Salad topped with Chili Glazed Shrimp & Citrus Vinagrette

Mejillones Al Chipotle

Mussels simmered in Chipotle Pepper Sauce topped with Fresh Mexican Cheese

Chorizo con Champiñones

Chorizo sautéed with Mushrooms and Red Pimientos

Quesadilla de Espinaca

Spinach & White Tropical Cheese Quesadilla topped with Fresh Chipotle Cream served with Tomatillo Salsa

Sopa de Zanahoria

Roasted Carrot Soup topped with Pico de Gallo, Mexican Crema & Pepitas

ENTRÉES

Pollo al la Criolla

Chicken Sautéed in Latin Creole Sauce, Spanish Rice & Sweet Plantains

Tacos de Cerdo Desmachado

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

Ropa Vieja

Classic Cuban Dish of Shredded Beef with White Rice, Black Beans & Green Plantains

Salmon Mexicano

Chipotle Glazed Salmon with Cranberry-Mango Salsa with Saffron Rice & Sautéed Zucchini

Paella Marinera (7.95 additional)

Classic Seafood Paella, Clams, Mussels, Shrimp, Calamari, Scallops & Fish

Tampiqueña Mexicana (6.95 additional)

Chili -Crusted Skirt Skirt Steak topped with Chipotle Butter with Spicy Fries & Grilled Mexican Corn

DESSERTS

Flan de Calabaza

Creamy Pumpkin Flan topped with Whip Cream

Churro Sundae

Crisp Mexican Pastry with Vanilla Ice cream, Hot Fudge, Caramel Sauce & Whip Cream

Arroz Con Leche

Rice Pudding layered with Dulce de Leche with Whip Cream

SORRY NO SUBSTITUTIONS / NO SHARING

(Menu Available Saturday Nov 8th After 7:00 PM for an Additional \$ 5.95 per Person)

