

DONQUIJOTE

LONG ISLAND RESTAURANT WEEK

TAPAS/ APPS

ENSALADA DE FRESA

Mix green salad, fresh strawberries, cucumber, red onions, goat cheese crumble & vinaigrette dressing.

CEVICHE TROPICAL

Mahi Mahi, tomato, red onions, jalapeño, lime & cilantro. Topped on a green plantain.

EMPANADAS

(2) Colombian style beef pies.

VEGGIE QUESADILLA

Flour tortilla stuffed with mexican cheeses, black beans, bell peppers & mushrooms. Topped with sour cream.

ENTREES

*BISTEC CON CAMARONES

Marinated skirt steak, chipotle shrimp, yellow rice, refried beans & tostones.

CAMARONES AL AJILLO

Shrimp sauteed in our house garlic sauce, yellow rice & green beans.

ENCHILADAS VERDES (GF)

(2) Pulled chicken enchiladas topped with green tomatillo sauce, avocado & queso fresco. Served with yellow rice & black beans.

MAHI-MAHI TACOS (GF)

(2) Blackened Mahi-Mahi, mango, red cabbage, & chipotle mayo. Served with yellow rice & black bean

POSTRES/DESSERT

TORTA DE TRES LECHES

Latin sponge cake soaked three milks

CHURROS

Cinnamon sticks with ice-cream

FLAN CON FRESAS

Spanish caramel custard, whip cream & strawberries

SORRY NO SUBSTITUTIONS | NO SHARING



DON QUIJOTE

MEXICAN. SPANISH, LATIN CUISINE

LONG ISLAND RESTAURANT WEEK

\$35 PER-PERSON
3 COURSE PRIX-FIXE

APRIL 25TH-MAY 2ND

www.donquijoterestaurants.com

FOLLOW US: @DON QUIJOTES

DINE IN & CURBSIDE TAKEOUT

275 rte. # 25a miller place, ny
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