



Sun April 25th thru May 2nd 2021  
LI Spring Restaurant & Take Out Week  
Appetizer , Entrée & Dessert  
\$ 35.00  
Dine In or Take Out

## APPETIZERS

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**GF** *Croquetas de Yuca*

*Yuca Croquettes stuffed with Chorizo served Salsa Brava*

*Quesadilla de Espinaca*

*Spinach & White Tropical Cheese Quesadilla served with Salsa Verde*

**GF** *Mejillones al Ajillo*

*Mussels simmered in Garlic Sauce*

**GF** *Ensalada de Camarones*

*Baby Spinach Salad with Grilled Chipotle Shrimp, Jicama, Papaya, Mango & Sunflower Seeds topped with Honey-Lime Dressing*

**GF** *Tamale de Pollo*

*Chicken Tamale topped with Guajillo Chili Sauce Fresh Mexican Cheeses & Pico de Gallo*

## ENTRÉES

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**GF** *Pollo Española*

*Grilled Chicken topped with Sundried Tomato Chimichurri Serrano Ham & Creamy Manchego Cheese served with Saffron Rice & Roasted Asparagus*

**GF** *Lechon Cubano*

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

**GF** *Tacos de Mahi Mahi*

*Mahi Mahi Tacos topped with Fresh Pineapple Salsa*

*Chimichanga Especial*

*Crisp Flour Tortillas stuffed with Spicy Pulled Pork , Roasted Corn & Cheese served with Rice, Beans, Guacamole & Sour Cream*

**GF** *Mariscada Vera Cruz*

*Seafood Casserole of Clams , Mussels, Shrimp, Calamari , Sea Scallops, Mahi Mahi simmered in a Fire Roasted Tomato Salsa served with Saffron Rice  
add 10.00*

## DESSERTS

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**GF** *Flan de Piña*

*Pineapple Flan topped with Passion Fruit Whip Crème & Fresh Berries*

*Churros*

*Crispy Churro Bites Drizzled with Spiced Honey served with Passion Fruit & Raspberry Sauce*

*Key Lime Margarita Pie*

*Traditional Key Lime Pie topped with Margarita Whip Cream*

**SORRY NO SUBSTITUTIONS / NO SHARING**