

Cebollines Café

Long Island Restaurant Week Menu

November 2nd, 2025 – November 9th, 2025

\$39 per person plus tax and gratuity

APPETIZERS

Arugula Salad – Grapes, tomatoes, corn, walnuts, dried cranberries, fresh mozzarella, and raspberry vinaigrette.

Stuffed Mushrooms – Filled with chorizo and cheese, served on a bed of marinara sauce.

Empanadas – Beef and chicken, drizzled with chipotle aioli.

Fried Calamari – Served with tomato sauce.

Coconut Shrimp – Drizzled with raspberry reduction.

Soup of the Day

MAIN COURSE

Chicken Enchiladas – Served with salsa verde, onions, cilantro, queso fresco, rice, and beans.

Fajitas – Steak or chicken, served with rice and beans.

Walnut Crusted Salmon – Served over spinach risotto.

Pork Chops al Ajillo – Served with mashed potatoes and vegetables.

Seafood Paella (+\$10) – Shrimp, scallops, mussels, clams, yellow rice, and peas.

Skirt Steak Chimichurri (+\$10) – Served with rice and beans.

Cebollines Combo – Cheese enchilada, steak taco, carnitas quesadilla, rice, and beans.

DESSERTS

SWEET PLANTAIN SUNDAE – VANILLA ICE CREAM AND CARAMEL SAUCE.

CRÈME BRÛLÉE CHEESECAKE

MEXICAN CHURROS

COCONUT FLAN

DELICIOUSLY CRAFTED FLAVORS FOR EVERY PALATE

Restaurant
Week