



**OCT 27- NOV 3**

**DINNER MENU \$39**  
**3 COURSE DINNER**

**STARTERS**

**HARVEST SALAD**

Mix greens salad, goat cheese, roasted pumpkin seeds, apples & balsamic vinaigrette

**MEXICAN STREET CORN**

Grilled corn on the cob topped with Mexican cream, queso fresco & chili powder

**AUTUMN HARVEST SOUP**

Butternut squash soup. Served with Baguette

**CEVICHE MIXTO**

Shrimp, cod fish., tomatoes, onios, cilantro, lime juice & tomator sauce.

**ENTRÉES**

**FALL QUESADA**

Shrimp Quesadilla sauteed in Chipotle sauce, black beans, corn & cheese. Side of guacamole, sour cream, yellow rice & black beans

**PARGO ROJO**

Whole Red Snapper fish  
CHOICE of: Fried or Broiled. Served with rice, green beans & tostones

**POLLO CON CHAMPINONES**

Chicken breast sautéed in Creamy mushroom sauce, yellow rice & green beans

**PERNIL QUIJOTE +6**

Slow-roasted marinated pork shoulder. served with tostones, black beans, and white rice.

**MAR Y TIERRA +10**

Grilled Shell Steak and Lobster tail served over sautéed onions and peppers, yellow rice and black beans

**ENCHILADAS MOLE**

(2) pulled Chicken Enchiladas topped with Mole sauce, avocado & queso fresco, side of yellow rice and black beans

**DESSERT**

**CARROT CAKE**

Moist carrot cake full of nuts & raisins filled & frosted with cream cheese icing  
(Nut Allergy)

**FLAN DE CALABAZA**

Pumpkin flan is a rich & creamy custard-based dessert made with pumpkin puree

**TRES LECHES DE CALABAZA**

Light sponge cake, soaked in three milks: evaporated, condensed, half and half topped with Pumpkin sauce & Cinnamon

**LIVE FLAMENCO SHOW**

FRIDAY NOV 1 ST & 8TH - MILLER PLACE  
SATURDAY NOV 2ND & 9TH- PATCHOGUE

**\*NO SUBSTITUTIONS / NO SHARING**

OCT 27- NOV 3

## LUNCH MENU \$24 2 COURSE LUNCH

### ENTRÉES

#### POLLO MARGARITA

Chicken breast sautéed in Tequila lime sauce, side of yellow rice & green beans.

#### CAMARONES AL CHIPOTLE

Shrimp sautéed in Chipotle sauce, micro greens, yellow rice & green beans

#### FRANKENSTEIN BURRITO +4

Flour tortilla stuffed with Chicken, Steak, Shrimp, yellow rice, black beans, guacamole, sour cream, onions, bell peppers, tomatoes, salsa roja & queso fundido

#### MEXICAN COMBO

Cheese burrito, Chicken enchilada & Beef hard taco. Served with Yellow rice & refried beans.

#### TACOS DE COSTILLA

Two pulled BBQ baby rib tacos. Topped with breaded fried onions & cilantro, side of rice & beans

#### LOMO SALTADO +4

Traditional Peruvian dish.  
Strip stir-fried Steak with sauteed onions, tomatoes, red peppers, and scallions, white rice and fries.

### DESSERT

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(Nut Allergy)

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JOIN US & RSVP YOUR TABLE  
BOTH ( IN / OUTDOOR DINING )