

DON QUIJOTE

MEXICAN • SPANISH • LATIN CUISINE

LONG ISLAND
Restaurant Week

November 6 -13 / 22

DINNER MENU \$37

3 Course Dinner

starters

SOPA DE TORTILLA

Corn tortilla soup with chicken, avocado, mexican cheeses & sour cream.

MEXICAN STREET CORN

Grilled corn on the cob, mexican crema, queso fresco, chili powder.

CEVICHE MIXTO

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

BAJA SALAD

Mix greens, fresh mango, granny smith apples, avocado, black beans, cherry tomatoes, feta cheese, red cabbage & cilantro lime cream..

CHORI QUESADA

Toasted Flour tortilla stuffed with cheese and spanish sausage. Served with sour cream & guacamole.

Entrées

BISTEC A CABALLO +4

Grilled skirt steak topped with fried onions and two eggs. Served with rice and pinto beans

PARGO ROJO

Whole red snapper fish fried or broiled. Served with rice, green beans and tostones..

POLLO A LA MARGARITA

Chicken breast sautéed in tequila lime sauce. Served with yellow rice & green beans.

BURRITO FIESTA

Flour tortilla stuffed with chicken, steak, shrimp, yellow rice, black beans, guacamole, sour cream, onions, bell peppers, tomatoes, salsa rojo & queso fondu.

PERNIL DON QUIJOTE

Slow roasted marinated pork shoulder. Served with rice, black beans & tostones.

COCONUT SHRIMP TACOS

3 soft flour Coconut shrimp tacos with red cabbage, mango, siracha mayo & piña colada cream. Served with yellow rice & black beans.

Dessert

Durazno Calado

Oven cooked peach topped with cinnamon, Served with vanilla ice cream and whipped cream

Torta de Calabaza

Pumpkin cheese cake

Flan

Spanish Caramel custard

Helado Frito de calabaza

Fried pumpkin ice cream

*SORRY NO SUBSTITUTIONS / NO SHARING

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LUNCH MENU \$22

Two Course Lunch

Entrées

Carne Asada

Grilled marinated steak served with sweet plantains, white rice & pinto beans

Vegetarian Fajitas

Cast iron skillet vegetarian fajitas Served with refried beans, yellow rice, sour cream, guacamole & tortillas.

Pollo a la Mexicana

Breaded chicken breast topped with Mexican chipotle sauce and cheese. Served with rice & black beans

Mexican Combo

Ground hard beef taco & chicken enchilada. Served with yellow rice & refried beans

Southwestern Cobb Salad add Salmon +4

Romaine lettuce, black beans, tomato, crispy, bacon, blue cheese crumble, tortillas stirps, hard-boil egg & avocado

Huevos Rancheros

Two corn tostadas topped with fried eggs, avocado & salsa . Served with refraied beans & yellow rice.

Dessert

Churros

Cinnamon stick, ice cream, caramel & cinnamon sugar

Flan

Spanish Caramel custard

Torta de calabaza

Pumpkin cheese Cake

Helado Frito de Calabaza

Fried Pumpkin Ice Cream

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