



LONG ISLAND RESTAURANT WEEK

3 COURSE DINNER \$39.00 & \$46 PER PERSON

SUNDAY NOV 2 - SUNDAY NOV 9 /2025

Starters

HARVEST SALAD

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

BIRRIA QUESADA

Mexican stewed beef and cheese in a flour tortilla. Served with birria broth.

MEXICAN STREET CORN

Grilled corn on the cob topped with Mexican creams, cheese & chili powder.

AUTUMN HARVEST SOUP

Butternut squash soup. Served with Baguette.

Entrées

BIRRIA TACOS

Three birria corn tacos Mexican stewed beef, cheese, onions and cilantro. Served with birria broth, rice & black beans.

SEAFOOD FAJITA + \$7

Hot volcanic stone-Authentic Mexican mixed seafood fajitas. Served with lobster tail, refried beans, yellow rice, sour cream, guacamole & tortilla.

SKIRT STEAK MOFONGO +7

Grilled marinated skirt steak and mashed toasted green plantains with minced garlic and bacon. Served with slice avocado & black beans.

POLLO CASEROLA

Chicken breast sautéed with mixed vegetables. Spanish sausage and ham in Chef sauce. Served with yellow rice.

MAR Y TIERRA + \$7

Grilled shell Steak, Shrimp, and Lobster tail. Served over sautéed onions and peppers in a hot skillet with yellow rice & black beans.

LENGUADO CANARIAS

Spanish Broiled sole filet topped with sweet banana and hollandaise. Served with rice & green beans.

Dessert

CHEESECAKE DE CALABAZA

Pumpkin cheesecake is a creamy cheese, spiced with a base of pumpkin puree.

FLAN DE CALABAZA

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

HELADO FRITO

Mexican fried ice cream choice: strawberry, chocolate or vanilla.

LIVE MARIACHI

FRIDAY- PATCHOGUE

SATURDAY- MILLER PLACE

SUNDAY- PATCHOGUE/MILLER PLACE

6:00 PM - 9:00 PM

Patchogue Location:
507 W Main St. Patchogue,
NY 11772 631-569-5416

Miller Place Location:
275 NY-25A #1 Miller Place,
NY 11764 631-928-3864



LONG ISLAND RESTAURANT WEEK

TWO COURSE LUNCH \$24.00 PER PERSON

SUNDAY NOV 2 - SUNDAY NOV 9 /2025

Entrées

TACOS DE BIRRIA

Three birria corn tacos Mexican stewed beef, cheese, onions and cilantro. Served with birria broth, rice & black beans.

SANDWICH CUBANO

Flat iron pressed Sandwich, roasted Pork, Ham, Swiss cheese, mustard, mayonnaise. Served with fries

CHILAQUILES DE POLLO EN SALSA VERDE

Corn tortilla topped with Mexican green sauce, grilled chicken, melted cheese, avocado & cilantro. Served over yellow rice.

CHICKEN AND STEAK FAJITA

Skirt steak and chicken. Sauteed in Mexican sauce with Spanish onions, tomatoes, green and red peppers. Served on a cast iron skillet with tortillas, rice, refried beans, guacamole & sour cream.

BURRITO DEL MAR

Large flour tortilla stuffed with fish and shrimp in Mexican chipotle sauce, rice, pinto beans, cheese, sour cream, onions, tomatoes & tortilla chips.

CARNE ASADA

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

Dessert

CHEESECAKE DE CALABAZA

Pumkin cheesecake is a creamy cheese, spiced with a base of pumpkin puree.

FLAN DE CALABAZA

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

HELADO FRITO

Mexican fried ice cream choice of strawberry, chocolate or vanilla.

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