DONQUIJOTE

LONG ISLAND RESTAURANT WEEK

3 COURSE DINNER $40.00 PER PERSON

SUNDAY NOV 1 - SUNDAY NOV 8 /2026

Starters

HARVEST SALAD

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

QUESADA CUBANA

toasted flour tortilla stuffed with Mexican cheese, grilled pineapple
and roasted pork served with sour cream

MEXICAN STREET CORN

Grilled corn on the cob topped with Mexican cream, crumbly, salty cheese and chili powder.

AUTUMN HARVEST SOUP

Butternut squash soup. Served with Baguette.

Entrées

TUNA TACOS

Three chrispy corn tortillas topped with fresh guacamole, ahi tuna, cucumbers, chipotle mayo sauce and seawded salad. Served with yellow rice & black beans.

CHIMICHANGA PANCHO VILLA

Large flour tortilla stuffed with shredded flank steak fried and topped with nacho cheese. Served with fresh guacamole, sourcream, yellow rice and black beans.

PERNIL QUIJOTE

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

POLLO A LA MEXICANA

Breaded chicken breast topped with mexican spicy chipotle sauce and melted cheese. Served with black beans and yellow rice.

MAR Y TIERRA + 15

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

PARGO ROJO A LA MARINERA + 10

Whole red snapper fish fried stuffed with yellow rice and mix seafood in spanish garlic sauce. Served with green beans and tostones.

Dessert

PASTEL DE CHOCOLATE

A classic, moist chocolate cake served with vanilla ice cream

FLAN DE CALABAZA

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

HELADO FRITO

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

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



DonQuijote

LONG ISLAND RESTAURANT WEEK

TWO COURSE LUNCH $25.00 PER PERSON

SUNDAY NOV 1 - SUNDAY NOV 8 /2026

Entrées

TACOS DE BIRRIA

Two 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

HARVEST SALMON SALAD

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

CAMARONES AL AJILLO

Shrimp sautéed in Spanish garlic sauce, yellow rice & green beans.

POLLO MARGARITA

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

CARNE ASADA BURRITO

Flour tortilla stuffed with Grilled steak, yellow rice, pinto beans, cheese, tomatoes, onions, sweet plantains, guacamole, sourcream and mexican sauce.

Dessert

PASTEL DE CHOCOLATE

A classic, moist chocolate cake served with vanilla ice cream

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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