

Entrées

SOUTHWEST COBB SALAD

Romaine lettuce, black beans, salmon, tomato, crispy bacon, blue cheese crumble, tortilla strips, hard-boil egg & avocado.

CARNE ASADA

Marinated steak. Served with sweet plantains, white rice & pinto beans.

ARROZ CON POLLO

Spanish rice cooked with pulled chicken, sausage, bell peppers, green beans & peas.

CHURROS CON HELADO

Cinnamon sticks topped with cinnamon sugar, vanilla ice cream & whipped cream.

XANGO

Fried cheesecake stuffed with sweet plantain. Topped with vanilla ice cream & caramel.

SANDWICH CUBANO

Flat iron hero with slow-roasted pork, ham, Swiss cheese, pickles, garlic, mustard and mayonnaise.

FAJITAS DE POLLO

Authentic Mexican style Fajitas served on a cast iron skillet. Served with refried beans, yellow rice, sour cream, guacamole & tortillas.

CAMARON AL AJILLO

Shrimp sauteed in spanish garlic sauce. Served with yellow rice & green beans.

ARROZ CON LECHE

Rice pudding

CHOCOLATE CAKE

Chocolate cake served with vanilla ice cream

Dessert

***SORRY NO SUBSTITUTIONS / NO SHARING**

DONQUIJOTE

MEXICAN • SPANISH • LATIN CUISINE

DINNER MENU \$39

April 1- 8/ 24

starters

3 Course Dinner

JALAPENO POPPERS

Breaded fried jalapeno peppers stuffed with cream cheese. Served with sour cream & salsa mexicana.

SPRING SALAD

Spring mix green salad, goat cheese, water melon, tomatoes, dry cherries and balsamic vinaigrette dressing

CHORIZO SANCHO

Latin sausage sauteed with mushrooms, onions & red pepper.

ALITAS DE POLLO A LA BARBACOA

Chicken wings in BBQ sauce.

QUESADA DE CAMARON

Flour tortilla stuffed with Mix Mexican cheese and shrimp in chipotle spicy sauce served with guacamole & sour cream

MEJILLONES AL PESCADOR

Mussels in red wine tomato sauce

Entrées

POLLO CON CAMARONES AL AJILLO

Chicken breast and shrimp cook in Spanish garlic sauce. Served with rice & green beans.

SIZZLING FAJITAS SANCHO

Skirt steak, shrimp, chicken and bacon. 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.

ROPA VIEJA CON MOFONGO

Cuban style sauteed strips of flank steak and mashed toasted green plantains with mince garlic and bacon. Served with slice avocado & black beans.

MOLCAJETE MIXTO + 8

Mexican flavorful dish that is made with a different grill meats and ingredients including pork, steak, chorizo, chicken, shrimp, vegetables and salsas. Served in a hot volcanic stone bowl

POLLO AL HORNO CON SALSA VERDE

Slow-roasted marine chicken topped with Mexican green tomatillo sauce. Served with white rice & black beans.

ZARZUELA DE MARISCOS + 8

Seafood casserole mussels, clams, shrimp, calamari, cod fish sauteed in Spanish seafood sauce. Served with rice and green beans.

Dessert

CHURROS CON HELADO

Cinnamon sticks topped with cinnamon sugar, vanilla ice cream & whipped cream.

CHOCOLATE CAKE

Chocolate cake served with vanilla ice cream

MANGO AL TEQUILA

Caramelized Mango slices topped with tequila. Served with ice cream.

ARROZ CON LECHE

Rice pudding

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