

### 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.

#### 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.

### Dessert

#### CHURROS CON HELADO

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

#### ARROZ CON LECHE

Rice pudding

#### XANGO

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

#### CHOCOLATE CAKE

Chocolate cake served with vanilla ice cream

**\*SORRY NO SUBSTITUTIONS / NO SHARING**

# DONQUIJOTE

MEXICAN • SPANISH • LATIN CUISINE

**DINNER MENU \$39**

**LONG ISLAND  
Restaurant Week**

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 ingredientes 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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