



Sunday Oct 29 th thru Sunday Nov 5th
LONG ISLAND RESTAURANT WEEK
Choice of Appetizer, Entrée & Dessert

APPETIZERS

Arepa de Choclo

Sweet Colombian Corn Bread topped with Spicy Pulled Pork

V **GF** *Empanadas de Vegetales*

Crispy Vegetable Empanadas served with Fresh Avocado Salsa

GF *Ensalada de Otoño*

Mixed Greens, Roasted Butternut Squash, Pear, Cranberry & Pepitas Salad with Queso Fresco, Chili Glazed Shrimp & Citrus Vinaigrette

GF *Mussels in Chipotle Pepper Sauce*

Mussels simmered in Chipotle Pepper Sauce

GF *Sopa del dia*

Roasted Butternut Squash topped with Crispy Chorizo

ENTRÉES

GF *Ropa Vieja*

Classic Cuban Dish of Shredded Beef with White Rice, Black Beans & Tostones

GF *Salmon Mexicano*

Chipotle Glazed Salmon with Cranberry-Mango Salsa with Saffron Rice & Roasted Zucchini

Tacos de Cerdo Desmechado (Specify GF)

Chili Braised Pulled Pork Tacos topped with Green Apple Jicama Slaw with Smoked Chipotle Salsa, Rice & Beans

V **GF** *Arroz Con Vegetales*

Vegetable & Rice served with Sweet Plantains & Black Beans

Pollo a la Criolla (Specify GF)

Chicken simmered in Latin Creole Sauce with Spanish Rice & Plantains

GF *Tampiqueña Mar (+ \$ 12.00)*

Skirt Steak topped with Shrimp, Sea Scallops & Calamari in Chipotle Pepper Sauce served with Rice & Beans

GF *Paella Marinera (+ 12.00)*

Classic Spanish Dish of Saffron Rice & Seafood

DESSERTS

Churro Bites

Crispy Churro Bites Drizzled with Spiced Honey served with Caramel & Chocolate Sauce

GF *Flan de Calabaza*

Creamy Caramel Pumpkin Flan topped with Spice Rum Whip Cream

GF *Rice Pudding Sampler*

Chocolate, Coconut & Dulce de Leche Rice Pudding Sampler

SORRY NO SUBSTITUTIONS / NO SHARING

*Prix Fix menu \$ 46.00 per person plus tax & gratuity
Cannot be combined with any other discounts or promotions*

No substitutions, Not for Take out

Menu available until 7:00 pm on Saturday Nov 4th after 7:00 \$ 56.00 pp

