



LI Fall Restaurant Week Pre Fix

\$ 39.00

Appetizers

V Quesadilla de Maiz Y Calabaza

Roasted Corn & Zucchini Quesadilla ,Avocado Relish , Smoked Tomato Salsa

GF Mejillones al Ajillo

Mussels simmered in Garlic Sauce

GF Yuca Croquettes

Yuca Croquettes stuffed with Chorizo,Pebre Sauce

V GF Ensalada de Otoño

Mixed Greens,Roasted Butternut Squash, Pear,Cranberry,Queso Fresco,Pepitas Citrus Vinagrette

GF Empanadas de Tinga de Pollo

Shredded Chicken Empanadas served Aji

GF Soup of the Day

Entrées

Pollo a la Criolla (Specify GF)

Chicken simmered in Latin Creole Sauce with Spanish Rice & Plantains

GF Salmon Mexicano

Chipotle Glazed Salmon, Cranberry-Mango Salsa ,Saffron Rice , Roasted Zucchini

GF Lechon Cubano

Cuban Roast Pork with "Moros & Cristianos" & Sweet Plantains

GF Camarones al Chipotle

Shrimp Sautéed in Chipotle Pepper Sauce with Rice & Beans

GF Tampiqueña Español + 12.00

Skirt Steak sautéed with Chorizo ,Mushrooms ,Onions & Peppers served with Saffron Rice & Green Beans

GF Paella Valencia +12.00

Classic Spanish Rice Dish with Chicken,Chorizo,Shrimp,Clams & Mussels

GF Enchiladas Poblanas

Two Chicken Enchiladas simmered in Mole Poblano Pepper Sauce ,Rice ,Beans , Guacamole & Sour Cream

V Fajitas de Vegetales (Specify GF)

Mixed Vegetable Fajita, Rice,Black Beans, Guacamole,Sour Cream, Cheese & Tortillas

Desserts

GF Flan de Calabaza

Creamy Caramel Pumpkin Flan, Spiced Rum Whip Cream

Churro Bites

Crispy Churro Bites served with Raspberry & Chocolate Sauce

GF Arroz Con Leche

Dulce de Leche Rice Pudding , Spiced Rum Whip Cream

Menu Available until 7:00 pm Sat Nov 2nd

