



FALL LI RESTAURANT WEEK
\$ 39.00 PRICE FIXED MENU
SUNDAY NOV 2 THRU SUNDAY NOV 9
APPETIZERS



GFV TACOS DE CAMOTE

Roasted Butternut Squash ,Corn Pepitas, Queso
Asado with Avocado Salsa (Request Vegan)

CROQUETAS DE YUCA

Yuca Croquettes stuffed with Chorizo
& Queso Oxaca

GF SOPA DEL DIA

Soup of the Day

GF ENSALADA DE OTOÑO

Chili Glazed Shrimp,Mescalito
Greens,Roasted Butternut Squash,Pears,
Cranberries, Pepitas Honey Lime Vinaigrette

GF EMPANADAS DE TINGA DE POLLO

Shredded Chicken Empanadas served Aji

GF MEJILLONES AJILLO

Mussels simmered in Chef's Special
Garlic Sauce

ENTREES

GF SALMON MEXICANO

Chipotle Glazed Salmon, Squash Puree,
Cranberry Mango Salsa, Saffron Rice &
Roasted Zucchini

TACOS DE CERDO DESMACHADO

Braised Pulled Pork Tacos topped with Green
Apple Jicama Slaw ,with Rice & Beans
(Request GF)

POLLO AL LA CRIOLLA

Chicken Sautéed in Latin Style Creole
Sauce, with Spanish Rice & Tostones
(Request GF)

GF LECHON CUBANO

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

GFV ENCHILADAS DE VEGETALES

Roasted Vegetable Enchiladas in Chipotle
Pepper Sauce with Rice, Beans ,
Guac & Sour Cream(Request Vegan)

GF TAMPIQUEÑA MAR + 15.00

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

GF PAELLA VALENCIANA + 12.00

Classic Spanish Dish of Saffron Rice,
Chicken,Chorizo,Shrimp,Clams & Mussels

DESSERTS

GF FLAN DE CALABAZA

Creamy Pumpkin Caramel Flan

CHURRO BITES

Crispy Churro Bites served with
Raspberry & Chocolate Sauce

GF ARROZ CON LECHE

Dulce de Leche Rice Pudding ,
Spiced Rum Whipped Cream

Cannot be Combined with any other discounts or Promotions
No Substitutions, Not for take Out

Menu Available until 7:00 pm on Saturday Nov 8 after 7:00 \$ 49.00