

LI Spring Restaurant Week Sun April 7th thru Sun April 14th Appetizer, Entrée & Dessert \$ 39.00 per person

APPETIZERS

Flautas con Tinga con Queso

Crisp Tortilla stuffed with Shredded Chicken, Cheese with Poblano Pepper & Chipolte Cream

Ensalada de Camarones

Baby Spinach Salad with Grilled Chipotle Shrimp, Jicama, Papaya, Mango, Avocado & Sunflower Seeds with Honey-Lime Dressing

Mejillones al Chipotle

Mussels simmered in Chipotle Pepper Sauce

V [⊕] Empanadas de Vegetales

Crispy Vegtable Empanadas served with Fresh Avocado Salsa

Sopa de Dia

Geregota de Dia

Geregota

Ask your server for the Soup of the Day

ENTRÉES

🖲 Enchiladas Suizas

Two Chicken Enchiladas simmered in Tomatillo Sauce (a green tomato sauce that is both sweet & tart) topped with Queso Fresco served with Guacamole, Sour Cream, Rice & Beans

Fajitas de Salmon (Specify GF)

Chipotle Glazed Salmon Fajitas topped with Mango Pico, Avocado & Queso Fresco with Rice, Beans, Guacamole, & Chipotle Cream

V Arroz Con Vegetales

Vegetable & Rice served with Sweet Plaintains & Black Beans

@ Pollo Español

Grilled Chicken topped with Sundried Tomato Chimichurri Serrano Ham & Manchego Cheese with Saffron Rice & Roasted Asparagus

Lechon Cubano

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

© Tampiqueña Mar (+ \$ 12.00)

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

Paella Marinera (+ 12.00)

Classic Spanish Dish of Saffron Rice & Seafood

DESSERTS

[©] Copa a la Maria

Assorted Ice Crème Topped with Fresh Fruit, Raspberry Sauce and Whip Crème

Churro Bites

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

G Arroz con Leche Coco

Creamy Coconut Rice Pudding

Prix Fix menu \$ 39.00 per person plus tax & gratuity Cannot be combined with any other discounts or promotions No substitutions / No Sharing ,Not for Take out Menu available until 7:00 pm on Saturday April 13 th after 7:00 \$49.00 pp