

DON QUIJOTE

MEXICAN • SPANISH • LATIN CUISINE

LUNCH MENU \$22

LONG ISLAND
Restaurant Week

April 23 -30 / 23

2 Course Dinner

starters

SOUTHWEST COBB SALAD

Romaine lettuce, black beans, tomato, crispy bacon, blue cheese crumble, tortilla strips, hard-boil egg & avocado.

SANDWICH CUBANO

Flat iron hero with slow-roasted pork, ham, Swiss cheese, pickles, garlic, mustard and mayonnaise.

CARNE ASADA

Marinated steak. Served with sweet plantains, rice & pinto beans.

FAJITAS DE POLLO

Authentic Mexican style Fajitas served on a cast iron skillet. Served with refried beans, yellow rice, sour cream, guacamole & tortillas

ARROZ CON POLLO

Spanish rice cooked with pulled chicken, chorizo, bell peppers, green beans, onions & peas.

CAMARON AL AJILLO

Shrimp sauteed in Spanish garlic sauce. Served with yellow rice & green beans

Dessert

XANGO

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

FLAN

Homemade caramel custard.

CHURROS CON HELADO

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

CHOCOLATE CAKE

Chocolate cake served with vanilla ice cream

DONQUIJOTE

MEXICAN • SPANISH • LATIN CUISINE

DINNER MENU \$37



April 23 - 30 / 23

3 Course Dinner

starters

BUFFALO WINGS

Crispy fried chicken wings, buffalo sauce.
Served with sour cream

SOPA DE MARISCOS

Seafood soup with shrimp, mussels,
clams & cod fish.

PLATANO MADURO

Stuffed sweet plantain with beef,
melted cheese & sour cream.

QUESADILLAS DE CAMARON

Flour tortilla stuffed with shrimp, melted
mixed cheeses, Served with guacamole
& sour cream

SPRING SALAD

Spring mix green salad, goat cheese,
pear, dry cherries and balsamic
vinaigrette

Entrées

CHURRASCO + 4

18 oz. New York shell steak, chimichurri
sauce, white rice, Served with french fries
& pinto beans.

MILANESA STEAK

Bread sirloin steak, white rice, pinto
beans & sweet plantain.

PESCADO DULCINEA

Cod fish fillet sauteed in white wine
tomatoe sauce, yellow rice & green
beans.

PAELLA VALENCIANA +4

Spanish rice, mussels, clams, shrimp,
chicken, chorizo, steak, pork, green beans
& peas.

FAJITAS DE POLLO

Authentic Mexican style Fajitas served on
a cast iron skillet. Served with refried
beans, yellow rice, sour cream,
guacamole & tortillas

TACOS DE COSTILLA

Pulled caribbean BBQ Rib topped with
crispy, fried onions & cilantro

Dessert

BANANA TROPICAL

Fried sweet plantain breaded in toasted
coconut & graham crackers & vanilla ice
cream, caramel & whipped cream.

CHURROS CON HELADO

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

TRES LECHEs

Sponge cake soaked in evaporated,
condensed & heavy cream & seasonal fruit.

XANGO

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