Maria's
Mexican & Latin Cuisine

LONG ISLAND RESTAURANT WEEK

FALL DINNER MENU • NOVEMBER 1–8

APPETIZERS

V **Tacos de Camote**
Roasted Butternut Squash, Corn, Pepitas & Queso Asado Tacos with Avocado Salsa

Quesadilla con Chorizo
Flour Tortilla Stuffed with Chorizo & Cheese

GF **Sopa de Calabaza**
Roasted Butternut Squash Soup, Crispy Chorizo, Chipotle Cream

GF **Empanadas de Res Con Aji**
Beef Empanadas served with Avocado-Cilantro Salsa

GF **Ensalada de Otoño**
Chili Glazed Shrimp, Mesclun Greens, Roasted Butternut Squash, Pears, Cranberries, Pepitas, Honey Lime Vinaigrette

Mejillones Mexicali's
Mussels sautéed with Spinach & Sundried tomatoes in a Smokey Chipotle Cream Sauce

ENTRÉES

Pollo a la Criolla
Chicken Sautéed in Latin Style Creole Sauce, Spanish Rice & Sweet Plantain

GF **Enchiladas de Mar**
2 Seafood Enchiladas Shrimp, Scallops, Calamari, Guac & Sour Crème

GF **Tampiqueña Espanola (+$15)**
Skirt Steak sautéed with Chorizo, Onions, Peppers & Mushrooms with Saffron Rice and Roasted Asparagus

GF **Salmon Mexicano (+$8)**
Chipotle Glazed Salmon, Squash Puree, Cranberry Mango Salsa, Saffron Rice & Roasted Zucchini

V GF **Arroz con Vegetales**
Classic Vegetable & Rice Dish served with Black Beans & Sweet Plantains

Sandwich Cubano
Cuban Roast Pork Sandwich with Ham, Cheese, Pickles & Spicy Mayo with Yuca Fries

GF **Paella Valencia (+$12)**
Classic Spanish Rice Dish with Chicken, Chorizo, Shrimp, Clams & Mussels

GF **Ropa Vieja**
Classic Cuban Dish of Shredded Beef, White Rice, Black Beans & Tostones

DESSERTS

Arroz Con Leche
Dulce de Leche Rice Pudding, Spiced Rum Whip Cream

Flan de Calabaza
Creamy Pumpkin Caramel Flan

Churro Bites
Crispy Churro Bites served with Raspberry & Chocolate Sauce

$40 PRICE-FIXED MENU • NOVEMBER 1 THRU NOVEMBER 8

SAT NOVEMBER 7: ADDITIONAL $10 PER PERSON AFTER 7:00 PM

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Long Island Restaurant Week

FALL LUNCH MENU • NOVEMBER 2–7

Appetizers

V GF Tacos de Camote (Specify Vegan)
Roasted Butternut Squash, Corn, Pepitas & Queso Asado Tacos with Avocado Salsa

GF Empanadas de Res Con Aji
Beef Empanadas served with Avocado-Cilantro Salsa

GF Ensalada de Otoño (Specify Vegan)
Chili Glazed Shrimp, Mesclun Greens, Roasted Butternut Squash, Pears, Cranberries, Pepitas, Honey Lime Vinaigrette

GF Sopa de Calabaza (Specify Vegan)
Roasted Butternut Squash Soup, Crispy Chorizo, Chipotle Cream

Entrées

Tacos de Carne Asada
2 Grilled Steak Tacos, Oaxaca Cheese, Roasted Corn Salsa, Avocado, Queso Fresco with Smoked Chipotle Salsa, Rice & Beans

GF Arroz con Pollo
Chicken & Rice Served with Sweet Plantains & Beans

Cuban Wrap
Roast Pork, Ham, Cheese, Pickles, Cuban Rice & Beans, Spicy Mayo

Chicken Fajita Wrap
Chicken, Sautéed Onions & Peppers, Pico, Cheese, Rice & Beans, Guacamole & Sour Cream

GF V Enchiladas de Vegetales (Specify Vegan)
2 Roasted Vegetable Enchiladas in Chipotle Pepper Sauce with Guac & Sour Cream

Desserts

GF Arroz Con Leche (+$4)
Dulce de Leche Rice Pudding, Spiced Rum Whip Cream

Churro Bites (+$3)
Crispy Churro Bites served with Raspberry & Chocolate Sauce

$25 PRIX FIXE LUNCH - APPETIZER & ENTRÉE
Cannot be combined with any other discounts or promotions.
No substitutions. Not available for takeout.
Menu available 12 PM to 3 PM • Mon Nov 2nd thru Sat Nov 7th
LUNCH IS NOT SERVED ON SUNDAYS