



Sunday Jan 29th thru Sunday Feb 5 th
WINTER LONG ISLAND RESTAURANT WEEK
Choice of Appetizer, Entrée & Dessert

APPETIZERS

Quesadilla Con Chorizo

Flour Tortilla stuffed with Cheese & Chorizo with Guac & Sour Cream

Sopa Tortilla con Pollo

Chicken Tortilla Soup

Empanadas de Vegetales

Crispy Vegetable Empanadas served with Fresh Avocado Salsa

Mejillones al Ajillo

Mussels simmered in Garlic Sauce

Camarones Poblanos

Shrimp simmered in Mole Poblano Pepper Sauce

ENTRÉES

Lechon Cubano

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

Pollo Espanola (Specify GF)

Chicken sautéed with Chorizo in Chef's special Seafood Sauce topped with Manchego Cheese with Saffron Rice & String Beans

Camarones en Salsa Criolla

Shrimp in Latin Creole Sauce with Spanish Rice & Sweet Plantains

Tacos al Pastor

*Chili Marinated Pork Tacos , Pineapple Pico de Gallo ,
Guajillo Chili Sauce with Rice & Beans*

Tampiqueña Mar (+ \$ 10.00)

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

Paella Marinera (+ 12.00)

Seafood Paella, Clams, Mussels, Shrimp, Calamari, Scallops & Mahi Mahi

DESSERTS

Churro Bites

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

Arroz con Leche Mexicano

Creamy Rum Chata Rice Pudding topped with Spiced Rum Whip Cream & Raisins

Flan de Chocolate

Mexican Chocolate Crème Custard topped with Caramel Sauce & Whip Cream

Prix Fix menu \$ 44.00 per person plus tax & gratuity

Cannot be combined with any other discounts or promotions

No substitutions , Not for Take out

Menu available until 7:00 pm on Saturday Feb 4th after 7:00 \$54.00 pp