

MARIA'S
March 4th thru March 11th,2018
SMITHTOWN RESTAURANT WEEK
Choice of Appetizer,Entrée & Dessert
\$28.95
(Dine In Only)

APPETIZERS

Quesadilla de Espinaca

Spinach & White Tropical Cheese Quesadilla topped with Fresh Chipotle Cream served with Tomatillo Salsa

Ensalada de Camarones

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

Mejillones al Ajillo

PEI Mussels simmered in Garlic Sauce

Empanadas con Aji

Beef Filled Turnovers with Chef's Special Hot Sauce

Sopa de Dia

Soup of the Day

ENTRÉES

Codfish a la Criolla

Pan Seared Codfish with Shrimp, Sea Scallops & Calamari simmered in Latin Creole Sauce with Spanish Rice & Sweet Plantains

Lechon Cubano

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

Enchiladas de Pollo

Two Chicken Enchiladas simmered in Chipotle Pepper Sauce served with Rice,Beans Guamole & Sour Cream

Pollo Verde

Marinated Grilled Chicken Breast topped with Tomatillo Sauce & White Tropical Cheese with Spanish Rice & Green Plantains

Paella Marinera (6.95 additional)

Classic Seafood Paella,Clams,Mussels,Shrimp,Calamari,Scallops & Fish

Tampiqueña Mexicana (5.95 additional)

Chili -Crusted Skirt Skirt Steak topped with Chipotle Butter with Spicy Fries & Grilled Mexican Corn

DESSERTS

Chimichanga de Manzana

Caramel Apple Chimichanga topped with Spiced Honey served with Vanilla Ice Cream

Churro Sundae

Mexican Churro Pastry served with Vanilla Ice Cream,Chocolate & Caramel Sauce

Flan de Coco

Creamy Coconut Flan topped with Fresh Whip Cream & Berries

SORRY NO SUBSTITUTIONS / NO SHARING

(Additional \$ 5.00 per person Saturday after 7:00 pm)