

LONG ISLAND RESTAURANT WEEK

Choice of Appetizer, Entrée & Dessert

Nov 4th thru Nov 11th

\$29.95

(Dine In Only)

APPETIZERS

Ensalada de Zapallo y Camarones

Roasted Butternut Squash , Baby Pear Salad topped with Chili Glazed Shrimp & Citrus Vinagrette

Mejillones al Ajillo

PEI Mussels simmered in Garlic Sauce

Quesadilla de Maiz Y Calabasa

Roasted Corn Zucchini Quesadilla topped with Avocado Relish served with Smoked Tomato Salsa

Yuca Rellena

Yuca stuffed with Chorizo served with Salsa Brava

Sopa de Calabza

Roasted Butternut Squash Soup w/ Crispy Chorizo & Fresh Chipotle Cream

ENTRÉES

Lechon Cubano

Cuban Roast Pork served with Cuban Rice & Sweet Plantains

Pollo al la Criolla

Chicken Sautéed in Latin Creole Sauce, Spanish Rice & Sweet Plantains

Salmon Mexicano

Chipotle Glazed Salmon with Cranberry-Mango Salsa served over Camote Puree with Saffron Rice & Sautéed Zucchini

Tacos de Cerdo Desmachado

Chili Braised Pulled Pork Tacos topped with Green Apple Jicama Slaw served with Smoked Chipotle Salsa Rice & Beans

Tampiqueña Especial (\$ 7.00 Additional)

Marinated Skirt Steak with Chorizo, Mushrooms, Onions & Peppers with Saffron Rice & String Beans

Cazuela de Mariscos (\$ 8.95 additional)

Shrimp, Sea Scallops, Mahi Mahi, Clams, Mussels , Calamari & Lobster Sautéed in Chipotle Pepper Sauce

DESSERTS

Arroz Con Leche

Rice Pudding layered with Dulce de Leche with Whip Cream

Churro Sundae

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

Flan de Calabaza

Creamy Pumpkin Flan topped with Whip Cream

SORRY NO SUBSTITUTIONS / NO SHARING

(Menu Available Saturday Nov 9th After 7:00 pm for an Additional \$ 5.95 per Person)

