

MARIA'S

March 3th thru March 10th,2019
SMITHTOWN RESTAURANT WEEK
Choice of Appetizer,Entrée & Dessert
\$29.95
(Dine In Only)

APPETIZERS

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

Sopa de Dia

Soup of the Day

Chorizo al la Riojana

Spanish Sausage Sautéed with Mushrooms & Red Pimentos

Quesadilla de Maiz Y Calabasa

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

ENTRÉES

Lechon Cubano

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

Pollo a la Criolla

Chicken simmered in Latin Creole Sauce with Spanish Rice & Plantains

Pescado Moqueca

Pan- Seared Codfish with Shrimp ,Sea Scallops & Calamari simmered in a Light Coconut Broth with Onions & Tomatos with White Rice ,Black Beans & Tostones

Enchiladas Suizas

Two Chicken Enchiladas simmered in Tomatillo Sauce (a green tomato sauce that is both sweet & tart) topped with Queso Fresco served with Guacamole , Sour Cream ,Rice & Beans

Tampiqueña Mexicana (5.95 additional)

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

Paella Valencia (6.95 additional)

Classic Spanish Rice Dish with Chicken,Chorizo,Shrimp,Clams & Mussels

DESSERTS

Churro Sundae

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

Arroz Con Leche

Rice Pudding layered with Dulce de Leche with Whip Cream

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)