

# LONG ISLAND RESTAURANT WEEK LUNCH MENU

# 1ST COURSE

**CHOOSE ONE** 

# G CHICKEN TORTILLA SOUP

Chicken Broth with Shredded Chicken, Queso Fresco. Avocado, Black & Pinto Beans, Cilantro, Crema, Onions & Tortilla Strips

# G CORN STREET CAESAR SALAD

Romaine Hearts Lettuce, Garlic Croutons, Caesar Dressing topped with Mexican Street Corn

#### **6** WINGS

in Habanero Glace Sauce Served with Bluecheese Dressing

# **6** DUO EMPANADAS

Birria & Tinga Empanadas. Served with Chipotle Aioli

#### 2ND COURSE

**CHOOSE ONE** 

**6** 3 TACOS

CHOICE THREE: ASADA, BIRRIA, AL PASTOR, CHICKEN

#### **6** QUESADILLA

#### CHOOSE OF YOUR PROTEIN: ASADA, BIRRIA, AL PASTOR, CHICKEN

Large Flour Tortilla Filled with Tex Mex Cheese. Served with Guacamole. Sour Cream & Pico de Gallo on the side

#### GORDO BURRITO OR BOWL

# ASADA, BIRRIA, AL PASTOR, CHICKEN

flour Tortilla stuffed with your choice of your protein, Rice, Pinto Beans & Cheese side of Guacamole, Pico de Gallo & Cream

#### CHICKEN FAJITAS

Served on a sizzling hot skillet with sautéed Onions & Peppers Served with Mexican Rice, Pinto Beans

Tema, Guacamole & Pico de Gallo

24.00 PER PERSON

TAX & GRATUITY NOT INCLUDED. NO SUBSTITUTIONS. NOT VALID WITH ANY OTHER OFFER.



# LONG ISLAND RESTAURANT WEEK DINNER MENU

# **1ST COURSE**

CHOOSE ONE

#### **GCHICKEN TORTILLA SOUP**

Chicken Broth with Shredded Chicken, Queso Fresco, Avocado, Black & Pinto Beans, Cilantro, Crema, Onions & Tortilla Strips

#### GCORN STREET CAESAR SALAD

Romaine Hearts Lettuce, Garlic Croutons, Caesar Dressing topped with Mexican Street Corn

#### **6** TOSTONES

Topped with Avocado Corn Salsa

#### **6** DUO EMPANADAS

Birria & Tinga Empanadas. Served with Chipotle Aioli

#### MEXICAN STREET CORN ESQUITE

Roasted Corn off the cob topped with Chipotle & Tequila Mayo, Cotija Cheese & Tajin

#### 2ND COURSE

**CHOOSE ONE** 

#### ARRACHERA (MARINATED CHIMICHURRI SKIRT STEAK)

Served with Mexican Rice & Pinto Beans

# GPAPY BACK RIBS IN CHIPOTLE TAMARIND BBQ ADOBO

Served with Mexican Rice, Coleslaw & Roasted Corn on a Cob

#### GROASTED HALF CHICKEN

rinated Mexican Herb Mexican Roasted Half Chicken
Served with Yuca Fries & Ensalada Fresca

# SALMON AL AJILLO

Pan Seared Salmon in a Garlic Tequila Sauce Served with Mexican Rice & Arugula Salad

#### **6** ARROZ CON CAMARONES

Sauteed Jumbo Shrimps, Sweet Peas & Roasted Red Peppers in Saffron Rice

#### 3RD COURSE

#### **CHOOSE ONE**

GFRIED ICE CREAM
TRES LECHES
CHOCOLATE MOUSSE CAKE

39.00 PER PERSON

SALES TAX & GRATUITY NOT INCLUDED. NO SUBSTITUTIONS.
NOT VALID WITH ANY OTHER OFFER.

