

HUDSON VALLEY RESTAURANT WEEK

November 4th - 17th, 2019 (Monday-Friday only)

\$22.95 LUNCH (plus beverage, tax & gratuity)

APPETIZERS

EMPANADAS

Choice of (2):

3 Cheese (V), Beef Picadillo, Chicken Sofrito, Seasonal

SHRIMP CEVICHE

Avocado, sour orange, green pepper, tomato, red onion, cilantro & jalapeno. Served in a crispy yuca shell.

MARIQUITAS

Freshly made plantain chips served with traditional garlic mojo and avocado salsa.

AVOCADO SALAD

Sliced avocado on a bed of mixed greens, tomatoes, olives & red onion, roasted garlic vinaigrette.

ENTREES

Choice of 2 Sides: white or yellow rice, black (v) or red beans, plantain chips, sweet potato fries, potato wedges or side salad.

ARROZ CON POLLO

A classic Cuban dish of boneless, skinless chicken in savory saffron rice with peas and pimientos.

PERNIL ASADO

Succulent slow-roasted pork topped with pickled onions.

PICADILLO

Ground beef sautéed with onions, peppers, tomatoes, olives and raisins served on a yuca crisp with fresh avocado.

PIMIENTOS RELLENO (V)

Bell pepper stuffed with white rice, vegetables and Manchego cheese. Served over sauteed spinach with tostones.

DESSERT

FLAN

Classic rich vanilla bean custard with caramel topping

TRES LECHEs

Three types of milk infused in a creamy Cuban cake.

CHURROS

Latin donut sticks served with dulce de leche & chocolate dipping sauces.

\$6 CLASSIC MOJITO

HUDSON VALLEY RESTAURANT WEEK

November 4th - 17th, 2019 (Monday-Friday only)
\$32.95 DINNER (plus beverage, tax & gratuity)

APPETIZERS

EMPANADAS

Choice of (2):

3 Cheese (V), Beef Picadillo, Chicken Sofrito, Seasonal

SHRIMP CEVICHE

Avocado, sour orange, green pepper, tomato, red onion, cilantro & jalapeno. Served in a crispy yuca shell.

LOBSTER STUFFED AVOCADO

Half an avocado stuffed with lobster & shrimp salad served with crispy tostones.

QUESO FUNDIDO

Skillet filled with melted Latin cheese & your choice of: Chorizo, Shredded Chicken or Ropa Vieja

ENTREES

Choice of 2 Sides: white or yellow rice, black (v) or red beans, plantain chips, sweet potato fries, potato wedges or side salad.

VACA FRITA

Marinated pulled beef sautéed until crispy with lime, ajicito peppers, garlic, and onions. Served with cilantro rice, topped with a fried egg (al Caballo).

MANGO GLAZED SALMON

Fresh Atlantic salmon with mango glaze & salsita served on mashed yuca with grilled vegetables & garlic spinach.

POLLO CON PIÑA

Citrus-marinated & sautéed in fresh pineapple purée, garlic & olive oil, served with grilled sliced pineapple & moro.

PINEAPPLE PORK CHOPS

Pork Chops glazed in pineapple, topped with mango salsita and served atop a bed of mashed yuca.

PAELLA DE VEGETALES (V)

An overflowing kettle of bell peppers, broccoli, chickpeas, green beans, tomatoes, zucchini and onions in saffron rice.

DESSERT

FLAN

Classic rich vanilla bean custard with caramel topping

TRES LECHE

Three types of milk infused in a creamy Cuban cake.

CHURROS

Latin donut sticks served with dulce de leche & chocolate dipping sauces.

\$6 CLASSIC MOJITO