



PRIX - FIXED MENU

FOUR COURSE MENU WITH TWO COMPLIMENTARY COCKTAILS

From September 23rd to the 29th 2018

\$25 per person plus tax and service charge

COCKTAILS

(FROZEN MARGARITA, GLASS OF SANGRIA OR BEER PINT)

Starting with

GUACAMOLE, SALSA AND CHIPS

FOLLOWED BY YOUR CHOICE OF APPETIZER

CALAMARI

Served with chipotle
aioli

FLAUTAS

Cheese tortilla rolls
Served with sour
cream

QUESADILLA

Cheese quesadilla served
with sour cream

SALAD

House mixed
baby greens

CHOICE OF ENTRÉE

BAJA FISH TACOS

TWO MEXICAN BEER-BATTERED CRISPY FISH TACOS
SERVED WITH RICE AND BEANS

SEAFOOD ENCHILADAS

TWO SHRIMP ENCHILADAS
SERVED WITH GREEN SALSA, CHEESE, RICE AND BEANS

CAMARONES AL AJILLO

SAUTÉED SHRIMP IN A WHITE WINE-GARLIC SAUCE
SERVED WITH WHITE RICE AND SALAD

CARNITAS A LO MACHO

SAUTÉED BRAISED PORK SHOULDER WITH MEXICAN PEPPERS AND ORANGES
SERVED WITH RICE, BEANS & TORTILLAS

CHICKEN CHIPOTLE

SAUTÉED CHICKEN STRIPS IN A CHIPOTLE CREAM SAUCE
SERVED WITH RICE & BEANS

CARNE OR POLLO AZADO

MEXICAN STYLE THIN CUT STEAK OR CHICKEN A LA PLACHA
SERVED WITH RICE & BEANS

FAJITA TACOS

TWO TACOS OF SAUTÉED PEPPERS, ONIONS, TOMATOES
WITH YOUR CHOICE OF CHICKEN OR STEAK
SERVED WITH SHREDDED CHEESE, SOUR CREAM, LETTUCE,
BEANS & PICO DE GALLO

CHOICE OF DESSERT

MEXICAN CHURROS

OR

FRIED ICE CREAM

40-15 QUEENS BLVD. TEL 718 349-5999