

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$37⁰⁰*

Choose one item from each category

APPETIZERS

Alitas de pollo

*Choice of buffalo or BBQ wings.
Served with celery sticks and blue cheese.*

Queso fundido

Melted Mexican cheese, chorizo, salsa roja, baked in skillet topped with cilantro and onions, served with a side of flour tortillas.

Guacamole al Molcajete

*(Freshly made a la vista) avocados, jalapeños, tomatoes, onions, lime and cilantro.
Served with warm tortilla chips and salsa sauce*

ENTREÉS

Tacos de la casa

Crispy corn tortilla shell with choice of shredded chicken or ground beef Mexican style, topped with lettuce, cheese and Tampiqueña sauce. Served with rice and refried beans.

Burrito mojado**

Soft flour tortilla with Willy's style C.A.B skirt steak sautéed in salsa rojo, stuffed refried beans, Mexican cheese, lettuce. Topped with green tomatillo sauce, crema and guacamole sauce. Served with rice and refried beans.

Arroz con pollo

Diced chicken breast sautéed in a garlic butter, white wine, tossed with traditional mexican rice, with a touch of Tampiqueña sauce. Served with refried beans and lettuce on the side

ENTREÉS

Tres Leches

A vanilla sponge cake soaked in milk, topped with whipped cream.

Churros

Churros stuffed with caramel and banana ice cream.

The Mexican Pudding

A warm bread pudding with caramelized bananas. Served with raisins, dark rum, vanilla ice cream. Garnished with grizzled caramel s

