



HUDSON VALLEY  
RESTAURANT  
WEEK

*Chef Jose Cruz Ramirez*

*Hudson Valley Restaurant Week 2017*

*October 30th to November 12th - Monday Thru Thursday & Sundays*

LUNCH MENU \$ 22.95 3 Course Prix Fixe

*Appetizers*

Table side Single Guacamole with warm Chips

or

Jicama Salad

or

Soup of the Day

or

Empanada Cubana chicken or beef

*Entree*

**Sizzling Fajitas\*** Choice of chicken or skirt steak, fiesta bell peppers & onions.

served with rice, beans, flour tortilla, sour cream, guacamole & pico de gallo.

**Fish Tacos\*** XX battered crispy red snapper, Chile chipotle sauce, lettuce & pico de gallo.

**Camarones al Mojo de Ajo\*** Fresh garlic & Latin spices served with rice & spinach

**Carne Asada\*** Skirt steak laced with chipotle Chile sauce, guacamole, rice, beans & warm corn tortillas.

*Dessert* \* *Churros* \* *Fried Ice-Cream* \* *Flan* \* *Crepas de Cajeta*

or

*Vanilla ice-cream*



HUDSON VALLEY  
RESTAURANT  
WEEK

*Chef' Jose Cruz Ramirez*

*Hudson Valley Restaurant Week 2017*

*October 30th to November 12th - Monday thru Thursday & Sundays*

DINNER MENU \$32.95 3 Course Prix Fixe

*Appetizers*

Tortilla Soup

or

Quinoa Salad

or

**Mussels\*** Chunks of tomato, garlic, chorizo in a guajillo sauce.

or

**Queso Fundido\*** Melted cheese, poblano rajás & chorizo served with warm tortillas.

*Entree*

**Sizzling Fajitas\*** Choice of grilled chicken \*Skirt steak or Organic Veggies.

Served with rice, beans, flour tortilla, sour cream, guacamole & pico de gallo.

**Red Snapper\*** Pan roasted in a traditional Veracruzana sauce wrapped in a banana leaf.

**Carnitas Michoacan\*** Slow-braised pork, fresh Mexican herbs served with a avocado sauce and warm corn tortillas.

**Pollo al Ajillo\*** Chicken breast marinated in Latin spices simmered in a white wine garlic sauce served with rice, beans & sweet plantains.

*Dessert \** *Cheurros \* Fried Ice-Cream \* Flan \* Crepas de Cajeta*

or

*Vanilla ice-cream*