



Alexandria's Inaugural Restaurant Week Menu

Diners are invited to choose **any** appetizer, **any** main course and **any** dessert from our menu for the \$35 three-course prix fixe

A few samples from our full menu include:

Cazuelitas / appetizers

Tropical Crab cakes Wild island recipe of jumbo lump crabmeat, served over a mix salad and spicy pineapple salsa

****Camarones & Mejillones Al Tango** Jumbo shrimps, Prince Edward mussels, Argentinean chorizo and queen olives sautéed in a light ginger-cilantro sofrito sauce served with warm bread for dipping

Platos Fuertes / Entrees

Puerto Rican Piononos Ropa vieja wrapped with ripe sweet plantains, topped with melted mozzarella cheese over a sweet & spicy pineapple salsa, served with a gourmet salad & lime sour cream

Red Snapper Cha-Cha-Cha Fresh filet pan seared served with grilled asparagus, roasted bake potatoes topped w/ Chilean white wine, shrimp & bacon sauce

Pollo Salsero Marinated chicken breast stuffed w/ imported smoked ham, sautéed spinach, mushrooms & mozzarella cheese, over a light sofrito sauce. Served w/ spicy garlicky aioli potatoes & grilled asparagus

Nueva Ropa Vieja Shredded flank steak seared with roasted tri-color peppers, roma tomatoes, onions and Latin spices. Served with Latin style white rice, maduros and Cuban black beans

Postres / Desserts

Flan de Coco y Piña. Latin dessert of homemade caramel custard made with fresh pineapple & coconut served with sweet whipped cream

Nicaraguan Tres Leches "House Specialty" a rich dessert of sponge cake made with whole milk, Condensed milk and evaporated milk