

3-course LUNCH prix-fixe
\$29.95

MENU

Tax & tip not included

EL
CALLEJÓN
RESTAURANT



APPETIZERS

Guacamole & Chips

Fried Calamari with Diablo Sauce

Mixed Green Salad: baby greens, tomato confit, asparagus, green beans, parm cheese, truffle dressing

Clams in white wine chorizo: shallots, garlic, white wine

Shrimp Ceviche with Tostones

Gambas al Ajillo: garlic shrimp with tostones

Soup of the Day

ENTREES

Churrasquito: caramelized onions, fried egg, white rice, red beans, sweet plantains

Chicken Paillard: mixed green salad and red wine vinaigrette

Bandeja Paisa: Steak, red beans, fried egg, chorizo, chicharron, avocado, sweet plantain, arepa

Branzino filet: grilled asparagus, roasted potato, with lemon sauce

Churrasquito: Caramelized Onions, fried egg, white rice, beans, sweet plantains

Shrimp Scampi: Linguine, shallots, garlic, parsley, white wine and lemon juice

***Mushroom Ravioli:** Wild mushroom ravioli, sage butter



March 31- April 13, 2025

DESSERT

Flan

Crème Brûlée

Churros

540A Willett Ave
Port Chester NY 10573

914-690-2000 // 914-886-5898

Chef/Owner: Ismael Carias

*IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER OR YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

3-course Dinner prix-fixe

\$44.95

Tax&tip not included

MENU

APPETIZERS

EL
CALLEJ6N
RESTAURANT



Tuna Tartar: yellow fin tuna, avocado, shallots, cilantro, soy lime dressing

Grilled Calamari Salad: grilled plum tomato, mixed green, olive oil, avocado

Mixed Green Salad: baby greens, tomato confit, asparagus, green beans, parm cheese, truffle dressing

Mussels in White Wine: shallots, garlic, white wine

Roasted Caesar Salad: roasted romaine lettuce, anchovy, tomato, crouton, parm cheese

***Escargot:** baked escargot, pastis maitre'd butter, puff pastry

Gambas al Ajillo: garlic shrimp with tostones

Octopus Salad: Grilled tomato, fingerling potato, avocado, mixed green

ENTREES

***Duck à l'orange:** wild rice, orange reduction

***Duck Cassoulet:** pork belly, white beans, lambs, sausage, duck leg

***Steak Frites:** Hanger Steak, Truffle or French fries and peppercorn sauce

Mar y Tierra: NY steak, lobster tail, mashed potato, vegetables, peppercorn sauce

Churrasquito: Caramelized Onions, fried egg, white rice, beans, sweet plantains

Chicken Scarpariello: Roasted potato, hot cherry peppers, garlic, wine, lemon juice

Seafood Paella: octopus, clams, mussels, shrimp, rice, vegetables, Lobster Tail

***Seafood Linguine:** clams, mussels, shrimp, white wine

Lemon Sole: Sautéed Spinach, mashed potato, capers, brown butter sauce

American Red Snapper Filet: Ricotta gnocchi, green beans, porcini mushroom sauce

***Mushroom Ravioli:** Wild mushroom ravioli, sage butter

***Pork Chop:** Red Bean Stew in chorizo sauce



March 31- April 13, 2025

DESSERT

Chocolate mousse

Banana Beignet

Crème Brûlée

Lava Cake

Churros

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