

ANTOJITOS / APPETIZERS	LUNCH	DINNER
Guacamole al Molcajete (Freshly made a la vista) avocados, jalapeños, tomatoes, onions, lime and cilantro. Served with warm tortilla chips and salsa sauce.	9.95	13.95
Ceviche de Camarones Made with shrimp, celery, cucumbers, onions, avocado mixed with cocktail sauce, topped with cilantro. Served with plantain chips.	11.95	13.95
Taquito de Pollo Crispy rolled corn tortilla stuffed with chicken, topped with queso fresco, crema, guacamole and tampiqueña sauce.	9.95	11.95
Nacho supreme Freshly made tortilla chips topped with refried beans, melted cheese, Veracruzana sauce, jalapeños, guacamole and sour cream. Add: grilled chicken 2.95 ground beef 2.95 shrimp, steak or chorizo 3.95	9.95	11.95
Jalapeño Poppers Deep fried, stuffed with cheddar cheese. Served with guacamole, pico de gallo and sour cream. Lunch (5 ea), Dinner (7 ea).	9.95	10.95
Alitas de pollo Choice of buffalo or BBQ wings. Served with celery sticks and blue cheese. Lunch (5 ea), Dinner (7 ea).	9.95	11.95
Mexican quesadillas Flour tortilla stuffed with shredded Mexican cheese. Served with Tampiqueña sauce, guacamole and sour cream. With Chicken 14.95 Steak 15.95 Shrimp 15.95	10.95	14.95
Fried calamari Deep fried calamari. Served with Willy's homemade Saratoga and Tampiqueña sauce.	11.95	14.95
Queso fundido Melted Mexican cheese, chorizo, salsa roja, baked in skillet topped with cilantro and onions, served with a side of flour tortillas.	10.95	12.95
Empanadas Homemade Empanadas filled with meat and potatoes, topped with shrimp and chicken in Willy's old special sauce.	10.95	13.95
Tostones Rellenos Fried plantains topped with shrimp, chicken, ground beef, Oaxaca cheese and cilantro. Served with Tampiqueña sauce.	11.95	14.95
Sol ranchero Nachos and quesadillas topped with melted Mexican cheese, jalapeños, guacamole, sour cream and Tampiqueña sauce.	11.95	13.95
La Familia Buffalo chicken wings, nachos, chicken taquitos, jalapeños poppers, chicken roll, chorizo and quesado, topped with guacamole, sour cream, jalapeños and Tampiqueña sauce.	20.95	26.95
Aguate relleno Avocado stuffed with diced shrimp, a dash of lemon juice, topped with red onion, radish, cilantro and a pinch of paprika.	11.95	13.95
SOPAS / SOUPS		
Sopa Azteca /Blended chicken soup with Pasilla Chile, tomato. Topped with Oaxaca cheese, avocado, sour cream and tortilla strips.	5.95	7.95
Sopa negra / Black bean soup	5.95	6.95
Sopa de pollo /Chicken soup with peppers, onions, potatoes, carrots, celery.	5.95	6.95
KIDS MENU (kids 12 & under, includes one soda \$11.95)		
Chicken fingers: chicken strips breaded and crispy fried. Served with choice of french fries or rice and refried beans.		
Arroz con pollo: strips of lean chicken breast sautéed with garlic butter. Served with refried beans.		
Cheese quesadilla: flour tortillas with cheese. Served with choice of french fries or rice and refried beans.		
Tacos (hard or soft): choice of ground beef or chicken, topped with cheese. Served with refried beans and rice. Extra taco Add: Lunch: 1.00 Dinner: 3.00		
Beef burrito: soft flour tortilla, stuffed with beef, cheese and beans with a choice of refried beans and rice or french fries. Extra taco Lunch: 1.00 Dinner: 3.00		

ENSALADAS / SALADS	LUNCH	DINNER
Margaritas Salad Mixed salad with romaine, iceberg, cucumber, tomato and grilled zucchini. Served in a crunchy taco shell bowl, topped with queso fresco and balsamic vinaigrette. Add: Grilled chicken 3.95 Shrimp or steak 4.95	9.95	10.95
Taco Salad Mixed salad with romaine, iceberg, cucumber, tomato with choice of ground beef or shredded chicken topped with mozzarella, black beans and balsamic vinaigrette. Add: Grilled chicken 3.95 Grilled shrimp or steak 4.95	10.95	12.95
Salmon salad Pan seared salmon fillet over mixed salad, romaine, iceberg, tomatoes, cucumber with a lemon garlic sauce.	14.95	17.95
Mexican avocado salad With mixed salad, romaine, iceberg, red cabbage, red onions, tomatoes and avocado. Served with Margarita dressing. Add: Grilled chicken 3.95 Grilled shrimp or steak 4.95	9.95	11.95
Make your own combination Choose any of two (Lunch) three (Dinner): taco, burrito, enchilada, quesadilla, flauta, chimichanga. Served with rice and beans. Veggie combination: Choose any of two (Lunch) three (Dinner): bean burrito, guacamole taco, cheese tostada and cheese quesadilla. Served with rice and beans.	11.95	18.95
WILLY'S PLATOS DE LA CASA (LUNCH: choice of 2 - Dinner: choice of 2)		
1. 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.	11.95	16.95
2. Tacos al carbón Soft corn tortillas with diced grilled chicken breast sautéed with red sauce, onions and a dash of cilantro. Served with rice and refried beans.	11.95	18.95
3. Tacos mexicanos Soft corn tortilla with choice of grilled C.A.B skirt steak or shrimp sautéed with butter, onions, a dash of cilantro and red sauce. Topped with pico de gallo, queso fresco. Served with rice and refried beans.	14.95	18.95
4. Tacos de pescado Soft corn tortilla with pan seared tilapia, topped with pico de gallo, queso fresco and cilantro. Served with rice and refried beans.	13.95	19.95
5. Tacos de puerco Soft corn tortilla with marinated pork loin, sautéed with adobo, garlic, onion and cilantro. Served with rice and refried beans.	12.95	18.95
ENCHILADAS (DINNER 3 - LUNCH 2)		
6. Enchiladas suizas Soft rolled corn tortilla stuffed with shredded chicken or shrimp. Topped with melted Mexican cheese, green tomatillo sauce and sour cream. Garnished with onion and cilantro. Served with rice and refried beans. Lunch: with chicken 11.95 or with shrimp 13.95 Dinner: with chicken 17.95 or with shrimp 19.95	11.95	18.95
7. Enchiladas rojas mixtas Three soft rolled corn tortilla, one with steak, second with chicken, third with cheese, topped with red sauce and Mexican cheese. Served with rice and refried beans. Only steak	12.95	19.95
8. Enchiladas de mole poblano Soft rolled corn tortilla stuffed with shredded chicken, topped with mole sauce and melted cheese. Served with rice and refried beans.	11.95	17.95

ENCHILADAS (LUNCH 2 - DINNER 3)	LUNCH	DINNER
9. Enchiladas de chorizo Soft rolled corn tortilla stuffed with Mexican chorizo. Topped with guajillo sauce and melted Oaxaca cheese. Served with rice and refried beans.	12.95	18.95
PLATOS TIPICOS		
10. 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.	11.95	20.95
11. "El rey" burrito Soft flour tortilla stuffed with chicken, chorizo, refried beans, sautéed mushrooms, topped with Tampiqueña sauce and Mexican cheese. Served with rice and refried beans.	11.95	19.95
12. Chimichangas Crispy rolled flour tortilla, choice of shredded beef or shredded chicken, topped with Tampiqueña sauce, sour cream and guacamole. Served with rice and refried beans.	11.95	18.95
13. Flautas Crispy rolled corn tortilla, stuffed with Mexican style chicken, peppers, onions, carrots. Topped with Tampiqueña sauce, sour cream and guacamole. Served with rice and refried beans.	11.95	18.95
14. Homemade tamales Homemade tamales wrapped in corn husks, stuffed in corn meal dough, with choice of chicken or beef, then baked and topped with a non-spicy homemade chipotle sauce and melted cheese. Served with rice and beans.	11.95	18.95
15. Fajita frita Flour tortilla stuffed with shredded chicken, mozzarella cheese, sautéed onions and peppers. Topped with chilango sauce and queso fresco. Served with rice and refried beans.	12.95	18.95
16. Cheese quesadilla Flour tortilla melted Mexican cheese, sour cream, Tampiqueña sauce, and guacamole. Served with rice and refried beans. Add: Grilled chicken 2.95 shrimp or steak 3.95	11.95	18.95
POLLO DE LA CASA / CHICKEN SPECIALITIES		
17. Pollo margaritas Chicken on the bone, marinated in our oldest secret recipe. Fried and baked with white wine, lemon, garlic and cilantro. Served with rice and black beans.	14.95	20.95
18. Pollo aguacate Grilled chicken breast with melted Mexican cheese topped with a touch of Tampiqueña sauce, garnished with avocado. Served with rice and refried beans.	13.95	19.95
19. 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.	13.95	19.95
20. Mole poblano A Traditional dish of Mexico, sautéed diced chicken, topped with a complex assortment of sauces and over 25 ingredients. Served with rice and refried beans.	13.95	19.95
21. Pollo jalisco Chicken breast sautéed with artichoke hearts, jalapeños, capers and white wine lemon butter sauce. Served with black beans and rice.	13.95	19.95
22. Pechuga adobada Adobo marinated chicken breast with Guajillo and chipotle sauce, topped with pico de gallo. Served with rice and refried beans.	13.95	19.95

	LUNCH	DINNER
23. Alambre de pollo	13.95	19.95
Two open flame grilled chicken skewers with onions and peppers. Served over rice and avocado salad.		

VEGETARIAN

24. Quesadillas de calabacita	12.95	18.95
Flour tortilla stuffed with grilled yellow and green squash, melted cheese, topped with salsa ranchera, sour cream and guacamole. Served with rice and refried beans.		
25. Chile poblano	12.95	18.95
Pan fried Poblano pepper in our secret batter and egg mix, filled with wild mushrooms, baby spinach and Oaxaca cheese, topped with green tomatillo sauce. Served with rice and refried beans.		
26. Tijuana wrap	12.95	18.95
Flour tortilla wrap stuffed with mixed vegetables, beans, sour cream and guacamole. Served with refried beans.		

MAR BUENO / SEA FOOD

27. Camarones en salsa verde	16.95	22.95
Jumbo shrimp in an emulsion of fine herbs, garlic, white wine and infused green tomatillo sauce. Served with rice and refried beans.		
28. Jambalaya	18.95	24.95
Shrimp, chicken, chorizo and crawfish meat, sautéed with green peppers and onions over Cajun style Mexican rice in Tampiqueña sauce. Served with avocado salad.		
29. Camarones al chipotle	16.95	22.95
Tequila flamed shrimp in chipotle sauce in a fried taco bowl. Served with rice and refried beans.		
30. Mariscada de la casa veracruzana	24.95	33.95
Lobster tail, shrimp, scallops, clams and mussels in a green tomatillo and garlic broth. Served with rice and black beans.		
31. Quesadilla de langosta	23.95	26.95
Flour tortilla filled with lobster meat, Mexican cheese and adobe sauce, with guacamole, sour cream and Tampiqueña sauce. Served with rice and refried beans.		
32. Paella en cazuela	25.95	33.95
Lobster tail, shrimp, chorizo, scallops, clams and mussels, sautéed in a white wine garlic sauce and tossed with saffron rice.		
33. Mixiote de salmón	18.95	24.95
Grilled salmon fillet marinated in guajillo sauce with manchamanteles and sour cream. Served with avocado salad and Mexican rice.		
34. Camarones empanizados	17.95	22.95
Batter - coated, deep fried shrimp, fried to golden brown. Served with rice and avocado salad.		
35. Pescado blanco	16.95	20.95
Tilapia sautéed in garlic, olive oil, white wine, and Veracruzana sauce. Served with rice and seasonal vegetables.		
36. Mar y tierra	26.95	34.95
Lobster tail, tender grilled C.A.B shell steak, shrimp, guajillo sauce and queso blanco. Served with black beans and Mexican rice.		

CARNES TIPICAS / STEAKS

37. Bistec a la brasa	17.95	23.95
C.A.B grilled New York strip steak with roasted seasonal vegetables, moro rice and mariquitas.		
38. Tampiqueñas	17.95	23.95
C.A.B grilled N.Y strip steak and cheese enchilada, topped with Tampiqueña sauce. Served with rice, refried beans and avocado.		

CARNES TIPICAS / STEAKS

	LUNCH	DINNER
39. Carne ranchera	17.95	23.95
C.A.B grilled skirt steak strips, topped with onion, peppers, jalapeños, red sauce and adobo Mexicano. Served with rice and black beans.		
40. Ropa vieja mexicana	18.95	23.95
Braised and shredded flank steak, topped with classic salsa Havana criollo. Served with sweet plantains, rice and black beans.		
41. Costilla de cordero al chipotle	22.95	24.95
Grilled baby rack of lamb chops rubbed with chipotle and garlic adobo, topped with guajillo sauce. Served with rice and black beans.		
42. Cerdo en adobo picante	15.95	21.95
Grilled pork chop marinated in chipotle adobo, topped with sautéed red and green peppers. Served with rice and black beans.		
43. Bistec con camarones	18.95	25.95
C.A.B tender shell steak marinated in a Mexican style broth. Served with shrimp a la Tampiqueña sauce. Served with rice and black beans.		
44. Mexican faldita	15.95	23.95
C.A.B grilled skirt steak strips. Served with black beans, topped with queso fresco, rice and avocado.		
45. Parrilla mexicana (for 2)	38.95	45.95
Grilled baby back ribs, BBQ chicken, C.A.B shell steak, shrimp and chorizo. Served with salad, black beans and rice.		
46. Margarita skillet	24.95	27.95
Grilled and seasoned C.A.B shell steak, pork chop, skirt steak and chicken, topped with cebollas. Served on a sizzling skillet with rice, black beans and flour tortilla.		
47. BBQ shrimp and ribs or shrimp and chicken	20.95	22.95
Served with choice of french fries or rice and beans		

FAJITAS

All served with rice, refried beans, sour cream, guacamole, pico de gallo, lettuce. Choice of flour or corn tortilla.		
48. Vegetarian fajitas	13.95	19.95
Seasonal vegetables, squash, carrot, onion, peppers, cauliflower and broccoli, choice of steam or sautéed.		
49. Chicken fajitas	14.95	20.95
Sizzling marinated chicken strips on a bed of sautéed onions and peppers.		
50. Steak fajitas	15.95	22.95
Sizzling C.A.B marinated skirt steak strips on a bed of sautéed onions and peppers.		
51. Shrimp fajitas	16.95	22.95
Sizzling marinated shrimp on a bed of sautéed onions and peppers.		
52. Fajita combo	18.95	24.95
Combination of shrimp, chicken and C.A.B marinated skirt steak strips on a bed of sautéed onions and peppers.		
53. Salmón fajitas	23.95	23.95
Sizzling salmon fillet on a bed of onions and peppers, garnished with lemon wedges.		

** These items can be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Before placing your order, please inform your server if a person in your party has a food allergy*. 20 % GRATUITY WILL BE ADDED TO CHECKS OF 6 GUESTS OR MORE.

Visit The Cuban locations - www.thecubanny.com

WE DELIVER: Please visit us at www.margaritascafe.com / www.thecubanny.com



GARDEN CITY (516) 222 0295 987 Stewart Ave.
 PATCHOGUE (631) 714 5626 95 West Main St.
 BELL BOULEVARD, BAYSIDE (347) 408 4559 39 - 17 Bell Boulevard



WILLY'S
MARGARITAS Cafe
 AUTHENTIC MEXICAN CUISINE & CANTINA



HAPPY HOUR
 Monday - Friday 4 - 7 pm (Bar Only)

TUESDAY
 Margaritas
 \$3.95



THURSDAY
 Sangria special
 \$5.95

FRIDAY, SATURDAY & SUNDAY Live entertainment mariachi & others

www.margaritascafe.com / www.thecubanny.com



The Cuban
 Margarita's Cafe

Visit Margaritas' other locations - www.margaritascafe.com

EAST MEADOW (516) 745 0033 1868 Front St.	FREEPORT Margaritas on the water (516) 623 2980 445 S. Main St.	HICKSVILLE (516) 931 1694 392 Woodbury Road	LONG BEACH (516) 442 4944 124 East Park Avenue	MERRICK (516) 280 4021 139 B Merrick Avenue	FLUSHING (718) 358 2727 29-02 Francis Lewis Blvd
PORT JEFFERSON STATION (631) 642 8555 4747-16 RTE 347	PORT WASHINGTON (516) 570 2949 97 Manorhaven Blvd.	SMITHTOWN (631) 257 5998 581-583 Smithtown Bypass	WANTAGH (516) 595 7278 753 Wantagh Avenue	WILLISTON PARK (516) 493 9045 38 Hillside Avenue	

Menu prices reflect a 3.99% cash discount.
 Pay with cash and save! We value your business. Thank You!