Victor's Café

THE EVOLUTION OF CUBAN CUISINE®

ENTRANTES FRESQUITOS

Ceviche de Pargo 16
FL Snapper, citrus marinade, red onion, mango , avocado

Salpicón de Mariscos 16
Scallop, shrimp, snapper, octupus, lime juice, tomato, cilantro

Ensalada de Aguacate y Berro 12
Avocado, watercress, red onion, mango vinaigrette

Ensalada de Palmitos 13
Organic field greens, hearts of palm, Marcona almonds, Manchego cheese, champagne vinaigrette

Aguacate Relleno 11
Bacon, tomato, Manchego cheese stuffed avocado, tropical root chips

Ensalada de Tomate y Melón 15
Tomato & watermelon, cumin avocado crema, crispy shallots, watermelon radish, queso de cabra, micro cilantro

CARNES

Ropa Vieja 26
(Victor's house specialty)
Slow braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce

Lechón Asado 26
Cuban style roast pig, yuca, garlic mojo, moros

Vaca Frita al Mojo Agrio 26
Pan fried shredded Prime Black Angus skirt steak, red onions, cilantro, Seville orange mojo

Pollo Manigua 25
Cuban adobo roasted all natural air chilled chicken breast, roasted boniato, watercress salad, Cuban mojo vinaigrette

Churrasco con Chimichurri 36
Prime Black Angus skirt steak, chimichurri sauce

Costilla de Vaca al Fuego Lento con Cerveza 32
Beer braised short ribs, saffron cauliflower puree, acelga, natural jus

*Entrees (except rice dishes) are served with Victor's famous black beans and white rice

ENTREPANES

Sandwich Cubano 20
Traditional Cuban pressed sandwich, hand-carved lechon, ham, swiss cheese, pickle & mustard

Fritas Cubanas 14
Cuban style chorizo & beef sliders, matchstick fries

Hamburguesa Cubana 17
Prime Black Angus burger, Manchego cheese, chorizo, Cuban spices, yuquita fries, organic greens

PARA COMPARTIR (...O NO)

1492 Aperitivo Cubano (serves two) 25
Assortment of classic Cuban appetizers

Piquillo Relleno 14
Fire roasted piquillo peppers, beer braised short rib, Manchego cheese, micro celery

Cuban Quesadilla 12
Handmade soft yuca shells, creole shrimp, Manchego cheese

Bartolito 11
Sweet plantain, pork stuffing, black bean puree, goat cheese

Croquetas Corral 9
Smoked ham croquettes, Victor's tomato-cachucha pepper sauce

Tortillas de Yuca con Lechón 14
Soft yuca tortillas with roasted pork hash

Harina con Camarones 15
Corn grits, shrimp in enchilado sauce

Empanada de Pollo 10
Baked savory puff pastry shell, braised all natural air chilled chicken, Cuban sofrito aioli

Tostones con Masitas de Puerco 11
Fried plantain topped with morsels of fresh pork

Papa Rellena 9
Potato puffs filled with minced beef a la Guanabacoa

PESCADOS Y MARISCOS

Salmón Carnaval 25
Atlantic salmon, charred pineapple salsa, Cuban polenta

Filete de Pargo a la Parilla 36
Grilled FL Red Snapper filet, seasonal corn, beets, cherry tomatoes

Camarones Enchilados 25
Jumbo shrimp, creole sauce, boniato puree, boniato crisps

ARROCES

Paella de Vegetales 22
Bomba rice, seasonal vegetables, Idiazabal cheese

Arroz con Pollo 22
Braised all natural air chilled chicken and rice casserole with sofrito, and beer

Arroz con Picadillo Cua Cua 22
All natural ground beef from Angus with diced onions, peppers, tomatoes, olives, raisins and avocado, wrapped around sweet plantains and topped with a fried egg

ACOMPAÑANTES 8

Yuca con Mojo Criollo, Tostones con Mojo de Ajo,
Plátanos Maduros Fritos,
Seasonal Market Vegetables (add $4)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.