



## CUBAN LUNCH MENU

\$29 PER PERSON

\*Beverage, Gratuity, and Tax Not Included\*

### APPETIZER CHOICE

#### **Croquetas Corral**

Crispy smoked ham croquettes,  
Victor's tomato-cachucha pepper sauce

#### **Empanadas de Pollo**

Baked savory puff pastry shell, braised Bell & Evans chicken,  
mango-habanero sauce

#### **Ensalada de Palmitos y Mandarinas**

Field greens, hearts of palm, Mandarin slices, Marcona almonds,  
Manchego cheese, champagne vinaigrette

### ENTRÉE CHOICE

\*Entrees are served with Victor's famous black beans and white rice

#### **Camarones Enchilados\***

Shrimp in spicy creole sauce, boniato purée, boniato crisps

#### **Pollo Manigua\***

Cuban adobo roasted bone-in chicken breast,  
sweet potato purée, watercress salad, Cuban mojo vinaigrette

#### **Hamburguesa Cubana**

Prime Black Angus beef & chorizo burger, Cuban spices,  
Manchego cheese, field greens, yuquita fries

#### **Salmón Carnaval\***

Seared Atlantic salmon, charred pineapple salsa, Cuban creamy polenta

#### **Lechon Asado (\$3 additional)**

Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban style mojo,  
hand cut garlic mojo yucca, moros

#### **Churrasco con Chimichurri (\$7 additional)\***

10oz Prime Black Angus skirt steak, chimichurri sauce

### DESSERT CHOICE

#### **Flan de Huevo**

Traditional Cuban-style egg custard topped with a light caramel sauce

#### **Arroz con Leche**

Creamy rice pudding with a touch of cinnamon