



ENTRANTES FRESQUITOS

Ceviche de Pargo	16
Florida red snapper, citrus marinade, red onion, mango, avocado	
Salpicón de Mariscos	16
Seafood cocktail with shrimp, scallops, snapper, octopus, spicy tomato lime juice	
Ensalada de Aguacate y Berro	12
Avocado, watercress, red onion, mango vinaigrette	
Ensalada de Palmitos y Mandarinas	13
Field greens, hearts of palm, Mandarin slices, Marcona almonds, Manchego cheese, champagne vinaigrette	
Aguacate Relleno	11
Bacon, tomato, Manchego cheese stuffed avocado, tropical root chips	
Ensalada de Tomate y Sandía	15
Tomato & watermelon, avocado crema, crispy shallots, watermelon radish, goat cheese	

CARNES

Ropa Vieja	26
(Victor's house specialty) Slowly braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce	
Lechón Asado	26
Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban style mojo, hand cut garlic mojo yucca, 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 bone-in chicken breast, sweet potato purée, watercress salad, Cuban mojo vinaigrette	
Churrasco con Chimichurri	36
10oz Prime Black Angus skirt steak, chimichurri sauce	
Ponle Ropa a la Vaca	27
Our Ropa Vieja and Vaca Frita Duo	

ENTREPANES

Sandwich Cubano	20
Traditional Cuban pressed sandwich, hand-carved lechón, ham, Swiss cheese, pickle & mustard	
Fritas Cubanas	14
Cuban-style beef, chorizo & pork sliders, matchstick fries	
Hamburguesa Cubana	17
Prime Black Angus beef & chorizo burger, Cuban spices, Manchego cheese, field greens, yuquita fries	

PARA COMPARTIR (...O NO)

1492 Aperitivo Cubano (serves two)	25
Assortment of classic Cuban appetizers	
Cuban Quesadilla	14
Baked handmade soft tortillas, creole shrimp, Manchego cheese	
Bartolito	11
Handmade sweet plantain croquettes, pork stuffing, black bean purée, goat cheese	
Croquetas Corral	9
Smoked crispy ham croquettes, Victor's tomato-cachucha pepper sauce	
Tortillas de Yuca con Lechón	14
Handmade soft yuca tortillas with roasted pork hash	
Harina con Camarones	15
Creamy corn grits, shrimp, enchilado sauce	
Empanadas de Pollo	10
Baked savory puff pastry shell, braised Bell & Evans chicken, mango-habanero sauce	
Tostones con Masitas de Puerco	11
Fried plantain topped with morsels of fresh pork	
Papa Rellena	9
Handmade potato puffs, savory prime beef filling	

PESCADOS Y MARISCOS

Salmón Carnaval	26
Seared Atlantic salmon, charred pineapple salsa, Cuban creamy polenta	
Filete de Pargo a la Parilla	36
Grilled Florida red snapper filet, ginger, black beans, sesame oil, serrano chile, bok choy	
Camarones Enchilados	26
Shrimp in spicy creole sauce, boniato purée, boniato crisps	

ARROCES

Paella de Vegetales*	23
Saffron infused Calasparra rice, seasonal vegetables, Manchego cheese	
Arroz con Pollo*	23
Saffron infused Calasparra rice, braised all natural Bell & Evans chicken and rice casserole with sofrito and beer	

*Please allow up to 45 minutes preparation time for the rice dishes

ACOMPAÑANTES

6

Yuca con Mojo Criollo
Tostones con Mojo de Ajo
Plátanos Maduros Fritos
Seasonal Market Vegetables (add \$4)
Garbanzos y Col Rizada (add \$2)

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

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