



## APPETIZERS

<b>Ceviche de Pargo</b> Florida red snapper, citrus marinade, red onion, mango, avocado	16	<b>Empanadas de Pollo</b> Baked savory puff pastry shell, braised Bell & Evans chicken, mango-habanero sauce	10
<b>Ensalada de Aguacate y Berro</b> Avocado, watercress, red onion, mango vinaigrette	14	<b>Croquetas Corral</b> Smoked crispy ham croquettes, Victor's tomato-cachucha pepper sauce	9
<b>Tortillas de Yucca con Lechón</b> Handmade soft yucca tortillas with roasted pork hash	14	<b>1492 Aperitivo Cubano (serves two)</b> Assortment of classic Cuban appetizers	29
<b>Bartolito</b> Handmade sweet plantain croquettes, pork stuffing, black bean purée, goat cheese	11	<b>Harina con Camarones</b> Creamy corn grits, shrimp, enchilado sauce	15
<b>Aguacate Relleno</b> Bacon, tomato, Manchego cheese stuffed avocado, tropical root chips	12	<b>Tostones con Masitas de Puerco</b> Fried plantain topped with morsels of fresh pork	11
		<b>Papa Rellena</b> Handmade potato puffs, savory prime beef filling	9

## EGGS, SANDWICHES AND MORE

<b>Cubana Frittata</b> Cuban-style frittata, onions, ham, chorizo, diced potato & sweet plantain	14	<b>Fritas Cubanas</b> Cuban-style beef, chorizo & pork sliders, matchstick fries	14
<b>Tortilla Blanca</b> Egg white omelet, goat cheese, asparagus	12	<b>Cuban Arroz Frito</b> Cuban fried rice, seasonal vegetables, bean sprouts, topped with two fried eggs	17
<b>Sandwich Cubano</b> Traditional Cuban pressed sandwich, hand-carved lechón, ham, Swiss cheese, pickle & mustard	20	<b>Paella de Vegetales*</b> Saffron infused Calasparra rice, seasonal vegetables, Manchego cheese	24
<b>Hamburguesa Cubana</b> Prime Black Angus beef & chorizo burger, Cuban spices, Manchego cheese, field greens, yuquita fries	17	<b>Arroz con Pollo*</b> 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	23

## BRUNCH ENTREES

<b>Salmón Carnaval</b> Seared Atlantic salmon, charred pineapple salsa, Cuban creamy polenta	26	<b>Camarones Enchilados</b> Shrimp in spicy creole sauce, boniato purée, boniato crisps	26
<b>Filete de Pargo a la Parrilla</b> Grilled Florida red snapper filet, ginger, black beans, sesame oil, serrano chile, bok choy	36	<b>Lechón Asado</b> Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban style mojo, garlic mojo yucca, moros	26
<b>Pollo Manigua</b> Cuban adobo roasted bone-in chicken breast, sweet potatoe purée, watercress salad, Cuban mojo vinaigrette	26	<b>Filet Minion</b> 8oz Pasture raised prime beef tenderloin, mixed peppers, creamy mushroom sauce, yuquita fries	48
<b>Ropa Vieja</b> (Victor's house specialty) Slowly braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce	26	<b>Vaca Frita al Mojo Agrio</b> Pan-fried shredded Prime Black Angus skirt steak, red onions, Seville orange mojo	26
		<b>Churrasco con Chimichurri</b> 10oz Prime Black Angus skirt steak, chimichurri sauce	36

## ACOMPAÑANTES 6

Yucca con Mojo Criollo	Seasonal Market Vegetables (add \$4)
Tostones con Mojo de Ajo	Garbanzos y Col Rizada (add \$2)
Plátanos Maduros Fritos	Yuquita fries with cilantro sauce

\*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.