



## ENTRANTES FRESQUITOS

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

## CARNES

|  |    |
|--|----|
| <b>Ropa Vieja</b>  | 26 |
| (Victor's house specialty)<br>Slowly braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce |    |
| <b>Lechón Asado</b>  | 26 |
| Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban style mojo, garlic mojo yucca, moros             |    |
| <b>Filet Minion</b>  | 48 |
| 8oz Pasture raised prime beef tenderloin, mixed peppers, creamy mushroom sauce, yuquita fries                                |    |
| <b>Vaca Frita al Mojo Agrio</b>  | 26 |
| Pan-fried shredded Prime Black Angus skirt steak, red onions, Seville orange mojo  |    |
| <b>Pollo Manigua</b>   | 25 |
| Cuban adobo roasted bone-in chicken breast, sweet potato purée, watercress salad, Cuban mojo vinaigrette                     |    |
| <b>Churrasco con Chimichurri</b>   | 36 |
| 10oz Prime Black Angus skirt steak, chimichurri sauce  |    |
| <b>Ponle Ropa a la Vaca</b>  | 27 |
| Our Ropa Vieja and Vaca Frita Duo  |    |

## ENTREPANES

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

## PARA COMPARTIR (...O NO)

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

## PESCADOS Y MARISCOS

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

## ARROCES

|  |    |
|--|----|
| <b>Cuban Arroz Frito</b>   | 17 |
| Cuban fried rice, seasonal vegetables, bean sprouts, topped with two fried eggs                                    |    |
| <b>Paella de Vegetales*</b>  | 23 |
| Saffron infused Calasparra rice, seasonal vegetables, Manchego cheese  |    |
| <b>Arroz con Pollo*</b>  | 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

|                                      |   |
|--------------------------------------|---|
| Yucca con Mojo Criollo               | 6 |
| Tostones con Mojo de Ajo             |   |
| Plátanos Maduros Fritos              |   |
| Seasonal Market Vegetables (add \$4) |   |
| Garbanzos y Col Rizada (add \$2)     |   |
| 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.