



ENTRANTES FRESQUITOS

Ceviche de Pargo	16
Florida red snapper, citrus marinade, red onion, mango, avocado	
Salpicón de Mariscos	17
Seafood cocktail with shrimp, scallops, snapper, octopus, spicy tomato lime juice	
Ensalada de Aguacate y Berro	15
Avocado, watercress, red onion, mango vinaigrette	
Ensalada de Palmitos y Mandarinas	14
Field greens, hearts of palm, Mandarin slices, Marcona almonds, Manchego cheese, champagne vinaigrette	
Aguacate Relleno	13
Bacon, tomato, Manchego cheese stuffed avocado, tropical root chips	
Ensalada de Tomate y Sandía	15
Watermelon & tomato, avocado crema, crispy shallots, watermelon radish, goat cheese	

ARROCES

Arroz con Pollo*	25
Saffron infused Calasparra rice, braised all natural Bell & Evans chicken and rice casserole with sofrito and beer	
Paella de Mariscos con Langosta*	45
Saffron infused Calasparra rice, fresh Maine Lobster, squid, clams, mussels, shrimp, chervil	
Paella de Vegetales*	24
Saffron infused Calasparra rice, seasonal vegetables, Manchego cheese	

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

PESCADOS Y MARISCOS

Salmón Carnaval	28
Seared Atlantic salmon, charred pineapple salsa, Cuban creamy polenta	
Pargo en Camisa de Plátano	36
Florida red snapper filet, green plantain crust, sofrito, fufú	
Filete de Pargo a la Parilla	36
Grilled Florida red snapper filet, ginger, black beans, sesame oil, serrano chile, bok choy	
Camarones Enchilados	28
Shrimp in spicy creole sauce, boniato purée, boniato crisps	

ACOMPAÑANTES 6

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

PARA COMPARTIR (...O NO)

1492 Aperitivo Cubano (serves two)	29
Assortment of classic Cuban appetizers	
Cuban Quesadilla	15
Baked handmade soft tortillas, creole shrimp, Manchego cheese	
Bartolito	12
Handmade sweet plantain croquettes, pork stuffing, black bean purée, goat cheese	
Croquetas Corral	9
Smoked crispy ham croquettes, Victor's tomato-cachucha pepper sauce	
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	

CARNES

Ropa Vieja	29
(Victor's house specialty) Slowly braised and pulled Prime Black Angus skirt steak in garlic, tomato, onion, pepper sauce	
Vaca Frita al Mojo Agrio	29
Pan-fried shredded Prime Black Angus skirt steak, red onions, Seville orange mojo	
Filet Minion	48
8oz Pasture raised prime beef tenderloin, mixed peppers, creamy mushroom sauce, yuquita fries	
Ponle Ropa a la Vaca	30
Our Ropa Vieja and Vaca Frita Duo	
Pollo Manigua	27
Cuban adobo roasted bone-in chicken breast, sweet potato purée, watercress salad, Cuban mojo vinaigrette	
Churrasco con Chimichurri	37
10oz Prime Black Angus skirt steak, chimichurri sauce	
Lechón Asado	28
Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban style mojo, garlic mojo yucca, moros	
Rabo Encendido	32
Wine-braised slow roasted oxtail, potato purée	

Ask your server about
our NYE Gala Dinner

*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.