



APPETIZERS

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

EGGS, SANDWICHES AND MORE

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

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

ACOMPÑANTES 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.