



## ENTRANTES FRESQUITOS

<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) 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>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

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

\*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.