



## ENTRANTES FRESQUITOS

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

## ARROCES

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

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

## PESCADOS Y MARISCOS

<b>Salmón Carnaval</b>	<b>28</b>
Seared Atlantic salmon, charred pineapple salsa, Cuban creamy polenta	
<b>Pargo en Camisa de Plátano</b>	<b>36</b>
Florida red snapper filet, green plantain crust, sofrito, fufú	
<b>Filete de Pargo a la Parilla</b>	<b>36</b>
Grilled Florida red snapper filet, ginger, black beans, sesame oil, serrano chile, bok choy	
<b>Camarones Enchilados</b>	<b>28</b>
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)

<b>1492 Aperitivo Cubano (serves two)</b>	<b>29</b>
Assortment of classic Cuban appetizers	
<b>Cuban Quesadilla</b>	<b>15</b>
Baked handmade soft tortillas, creole shrimp, Manchego cheese	
<b>Bartolito</b>	<b>12</b>
Handmade sweet plantain croquettes, pork stuffing, black bean purée, goat cheese	
<b>Croquetas Corral</b>	<b>9</b>
Smoked crispy ham croquettes, Victor's tomato-cachucha pepper sauce	
<b>Harina con Camarones</b>	<b>15</b>
Creamy corn grits, shrimp, enchilado sauce	
<b>Empanadas de Pollo</b>	<b>10</b>
Baked savory puff pastry shell, braised Bell & Evans chicken, mango-habanero sauce	
<b>Tostones con Masitas de Puerco</b>	<b>11</b>
Fried plantain topped with morsels of fresh pork	
<b>Papa Rellena</b>	<b>9</b>
Handmade potato puffs, savory prime beef filling	

## CARNES

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