

Victor’s Café

The Evolution of Cuban Cuisine® | À la carte

FRESCO / FRESH STARTERS

Ceviche de Salmón*	20
Citrus-marinated Atlantic salmon, red onion, mango and avocado.	
Havana Guac	19
Avocado, tomato, lime, cilantro and onion, with tropical root chips and fried cheese.	
Ensalada de Palmitos y Mandarinas	17
Hearts of palm, greens and mandarin with Marcona almonds, Manchego and champagne vinaigrette.	

PARA COMPARTIR / TO SHARE

Croquetas Corral	17
Crisp Berkshire ham croquettes with fig jam sauce.	
Empanadas de Pollo	17
Baked puff pastry filled with braised chicken, with mango-habanero sauce.	
Fritas Cubanas	17
Cuban beef, pork and chorizo sliders with shoestring fries.	
Bartolito	17
Sweet plantain croquettes filled with pork, with black bean purée and goat cheese.	
Harina de Maíz Tierno con Camarones	17
Creamy corn polenta with shrimp in a zesty Creole sauce.	
Tostones con Masitas de Puerco	16
Fried green plantains topped with pork bites.	
Mariquitas Surtidas	11
House-made tropical chips with tomato-cachucha sauce.	
1492 Aperitivo Cubano	36
A selection of classic Cuban appetizers to share. Serves two.	
Frituritas de Bacalao	17
Cod and corn fritters with house-made tartar sauce.	

DE LA HUERTA / VEGETABLES

Plato de Vegetales	27
Sautéed mushrooms, broccoli, cipollini onions and peppers, with yuca, sweet plantains and white rice.	
Paella de Vegetales	29
Saffron bomba rice with seasonal vegetables and Manchego cheese.	

LOS CLÁSICOS / CUBAN FAVORITES

Ropa Vieja	39
Our house specialty: slow-braised, shredded prime skirt steak with tomato, pepper, garlic and onion.	
Lechón Asado	38
24-hour mojo-marinated pork, slow-roasted overnight, with garlicky yuca and moros rice.	
Vaca Frita al Mojo Agrio	39
Crisp, pan-fried shredded prime skirt steak with red onion and Seville orange mojo.	
Churrasco con Chimichurri	52
Grilled 9 oz prime Black Angus skirt steak with chimichurri.	
Rabo Encendido con Fufú de Plátanos	47
Slow-braised oxtail in wine sauce, with mashed plantain and pork cracklings.	

DOS SABORES / TWO FAVORITES

Ponle Ropa a la Vaca	41
A taste of both: braised ropa vieja and crisp vaca frita in plantain baskets.	
Dale Puerco a la Vieja	41
Mojo-roasted pork and braised ropa vieja together in plantain baskets.	

POLLO / CHICKEN

Pollo Campestre	37
Slow-roasted chicken in a hearty wine reduction, with potatoes and baby carrots.	

DEL MAR / SEAFOOD

Salmón Carnaval	37
Seared Atlantic salmon, charred pineapple, chives and cilantro over creamy Cuban polenta. Simply grilled also available.	
Camarones Enchilados	34
Shrimp in a spicy Creole wine sauce, with boniato purée and crisps.	
Pargo en Camisa de Plátano	49
Florida red snapper fillet in a green plantain crust, with sofrito and mashed plantain.	

ARROCES / RICE DISHES

Arroz con Pollo	29
Braised chicken and saffron Calasparra rice cooked together with sofrito and beer.	
Paella de Mariscos	45
Saffron Calasparra rice with shrimp, squid, mussels and clams, white wine and chervil.	

EL CUBANO

Sandwich Cubano	26
Pressed roast pork, ham, Swiss cheese, pickles and mustard, with tropical chips.	

ACOMPAÑANTES / SIDES

Fried sweet plantains	11
Boiled yuca with garlic mojo	12
Fried green plantains with garlic mojo	12
Seasonal market vegetables	15
Yuca fries with cilantro sauce	12

*Ceviches contain raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please tell your server about any food allergies.