FAMILY-OWNED SINCE 1963

Victor’s Café

The Roots of Cuban Cuisine | September: Taíno heritage

Las raíces de la cocina cubana

This month, Sonia’s cultural menu celebrates Cuba’s Indigenous roots and the living legacy of Taíno heritage. Yuca, corn and island flavors inspire these contemporary Victor’s dishes - a tribute to the roots of Cuban cooking, interpreted through our kitchen today.

PARA EMPEZAR / STARTERS

Frituritas de Malanga **16**
Malanga fritters with mango-habanero sauce.

Ceviche Taíno* **29**
Citrus-marinated red snapper with mango and avocado.

Medias Lunas de Yuca con Camarones **16**
Handcrafted cassava bites filled with shrimp stew.

Pulpo a la Barbacoa **26**
Fire-grilled octopus with roasted boniato, onions and charred peppers.

PLATOS PRINCIPALES / MAINS

Ajiaco de los Indios **39**
A light seafood stew with shrimp, clams, mussels, yuca, malanga, boniato and corn.

Pollo de la Manigua **32**
Adobo-roasted, bone-in chicken breast with boniato purée, watercress and mojo vinaigrette.

Pargo del Cacique **49**
Whole oven-roasted red snapper marinated in citrus juices.

UN FINAL DULCE / DESSERT

Piña al Fuego **14**
Fire-grilled pineapple, vanilla ice cream, rum and honey-pineapple syrup.

Buñuelos de Yuca, Boniato y Malanga **14**
Golden yuca, boniato and malanga fritters with cinnamon-anise syrup.

SONIA’S MONTHLY CULTURAL MENU

Contemporary dishes inspired by Indigenous heritage; not a reconstruction of a pre-contact Taíno menu.

*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.