VICTOR'S CAFE

SUMMER RESTAURANT WEEK 2023 DINNER

\$45 Per Person served Tuesday through Friday, & Sunday Beverages, Gratuity, and Tax Not Included

APPETIZERS

CHOICE OF ONE

ENSALADA DE PALMITOS Y MANDARINAS *GF/V*

FIELD GREENS, HEARTS OF PALM, MANDARIN SLICES,
MANCHEGO CHEESE, CHAMPAGNE VINAIGRETTE, ROASTED ALMONDS

CEVICHE DE CAMARONES *GF*

SHRIMP, LIME JUICE, RED ONION TOMATO, GARLIC, CILANTRO

CROOUETAS CORRAL

BERKSHIRE HAM CROQUETTES, VICTOR'S TOMATO-CACHUCHA PEPPER SAUCE

ENTREES

CHOICE OF ONE

NON RICE ENTREES ARE SERVED WITH VICTOR'S FAMOUS BLACK BEANS AND WHITE RICE

PLATO DE VEGETALES *GF/V*

SAUTEED MUSHROOMS, ASPARAGUS, CIPOLINNI ONIONS, YUCCA, MADUROS

LECHON ASADO *GF*

TRADITIONAL ROAST PIG MARINATED 24 HOURS, SLOWLY ROASTED OVERNIGHT IN CUBAN STYLE MOJO,
GARLIC MOJO YUCCA, MOROS

CAMARONES ENCHILADOS *GF*

SHRIMP IN SPICY CREOLE SAUCE, BONIATO PUREE, BONIATO CHIPS

ARROZ CON POLLO *GF*

SAFFRON INFUSED BOMBA RICE, BRAISED ALL NATURAL BELL & EVANS CHICKEN AND RICE CASSEROLE WITH SOFRITO AND BEER

ROPA VIEJA (ADDITIONAL \$5) *GF*

(VICTOR'S HOUSE SPECIALTY)

SLOWLY BRAISED AND PULLED PRIME ANGUS BEEF SKIRT STEAK IN GARLIC, TOMATO, ONION, PEPPER SAUCE

SALMON CARNAVAL (ADDITIONAL \$5) *GF*

SEARED ATLANTIC SALMON, CHARRED PINEAPPLE SALSA, CUBAN CREAMY POLENTA

DESSERT

CHOICE OF ONE

FLAN *GF/V*

TRADITIONAL CUBAN-STYLE EGG CUSTARD TOPPED WITH A LIGHT CARAMEL SAUCE

ARROZ CON LECHE *GF* 9

CREAMY RICE PUDDING WITH A TOUCH OF CINNAMON

VICTOR'S CAFE SUMMER RESTAURANT WEEK 2023 BRUNCH

\$30 Per Person served Sunday

Beverages, Gratuity, and Tax Not Included

APPETIZERS

CHOICE OF ONE

EMPANADAS DE POLLO

BAKED SAVORY PUFF PASTRY SHELL, BRAISED BELL & EVANS CHICKEN,
MANGO-HABANERO SAUCE

HARINA CON CAMARONES

CREAMY CORN GRITS, SHRIMP

CROQUETAS CORRAL

BERKSHIRE HAM CROQUETTES, VICTOR'S TOMATO-CACHUCHA
PEPPER SAUCE

ENSALADA DE PALMITOS Y MANDARINAS *GF/V*

FIELD GREENS, HEARTS OF PALM, MANDARIN SLICES, MANCHEGO CHEESE, CHAMPAGNE VINAIGRETTE, ROASTED ALMONDS

ENTREES

CHOICE OF ONE

PECHUGA DE POLLO A LA PARRILLA *GF GRILLED, CHICKEN BREAST, FIELD GREENS, MANGO VINAIGRETTE

TORTILLA BLANCA *GF/V*

EGG WHITE OMELET, GOAT CHEESE, SPINACH

CUBAN ARROZ FRITO

CUBAN FRIED RICE, SEASONAL VEGETABLES, BEAN SPROUTS, TOPPED WITH TWO FRIED EGGS

TORREJAS

GUAVA & CHEESE STUFFED FRENCH TOAST WITH MAPLE SYRUP

CUBAN EGGS BENEDICT +\$3

TWO FRIED EGGS OVER SHREDDED SKIRT STEAK (ROPA VIEJA) ON TOP OF A TOASTED BAGUETTE DRIZZLE WITH HOLLANDAISE SAUCE

DESSERT

FLAN *GF/V*

TRADITIONAL CUBAN-STYLE EGG CUSTARD TOPPED WITH A LIGHT CARAMEL SAUCE