

VICTOR'S CAFE

SUMMER RESTAURANT WEEK DINNER 2024

\$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 SALMON

ATLANTIC SALMON, CITRUS MARINADE, RED ONION, MANGO, AVOCADO

CROQUETAS 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, KIWI, PINEAPPLE, CHIVES
CILANTRO, 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*

CREAMY RICE PUDDING WITH A TOUCH OF CINNAMON



VICTOR'S CAFE

SUMMER RESTAURANT WEEK BRUNCH 2024

\$30 Per Person served Saturday & 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 VEGGIE 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

VICTOR'S CAFE

SUMMER RESTAURANT WEEK LUNCH 2024

\$30 Per Person served Wednesday & Thursday

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

CUBAN VEGGIE ARROZ FRITO

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

PLATO DE VEGETALES (GF/V)

SAUTEED MUSHROOMS, BROCCOLI, CIPOLLINI ONIONS, MIXED
PEPPERS, SIDE OF YUCCA, SWEET PLANTAINS, AND WHITE RICE

FRITAS CUBANAS

CUBAN-STYLE MARINATED BEEF, CHORIZO &
PORK SLIDERS, MATCHSTICK FRIES

CAMARONES ENCHILADOS (GF) +\$5

SHRIMP IN SPICY CREOLE SAUCE WITH WINE,
BONIATO PURÉE, BONIATO CRISPS

DESSERT

FLAN *GF/V*

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