FAMILY-OWNED SINCE 1963

Victor’s Café

The Evolution of Cuban Cuisine® | À la carte

Meat and Seafood entrées are served with Victor’s famous black beans and white rice.

CEVICHES Y ENSALADAS / CEVICHES & SALADS

Ceviche de Salmón GF* ‡ — **23**
Citrus-marinated Faroe Islands Salmon, red onion, mango and avocado.

Ceviche de Pargo GF* ‡ — **30**
Citrus-marinated snapper, red onion, mango and avocado.

Havana Guac GF*/VG* — **20**
Avocado, tomato, lime, cilantro and onion, with tropical root chips and fried cheese.

Ensalada de Palmitos y Mandarinas GF/V; VG* — **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.

Quesadilla Cubana — **16**
Baked cassava tortillas with Creole shrimp and Manchego cheese.

Mariquitas Surtidas — **11**
House-made tropical chips with tomato-cachucha sauce.

Pulpo a la Parrilla — **26**
Grilled Octopus on a bed of romesco sauce, chimichurri sauce, boniato crisps

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.

EL CUBANO

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

ACOMPAÑANTES / SIDES

Fried sweet plantains GF/VG†	**11**
Boiled yuca with garlic mojo GF/VG	**12**
Fried green plantains with garlic mojo GF/VG†	**12**
Seasonal market vegetables GF/VG	**15**
Yuca fries with cilantro sauce	**12**

A Cuban Legend: A New York Landmark — $29.95

A book about the history of Victor’s Café and its place in New York City.

LOS CLÁSICOS / CUBAN FAVORITES

Ropa Vieja GF — **39**
Our house specialty: slow-braised, shredded prime skirt steak with tomato, pepper, garlic and onion.

Lechón Asado GF — **38**
24-hour mojo-marinated pork, slow-roasted overnight, with garlicky yuca and moros rice.

Vaca Frita al Mojo Agrio GF — **39**
Crisp, pan-fried shredded prime skirt steak with red onion and Seville orange mojo.

Churrasco con Chimichurri GF — **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.

CARNES / MEATS

8 oz Filet Mignon — **59**
Mashed Potatoes, Mushroom Sauce

Braised Beef Short Rib — **49**
Carrot Purée, Pickled Cabbage, Bok Choy

POLLO / CHICKEN

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

Pollo de la Manigua GF — **35**
Adobo-roasted, bone-in chicken breast over boniato purée, finished with watercress and a bright mojo vinaigrette.

DEL MAR / SEAFOOD

Salmón Carnaval GF — **39**
Seared Faroe Islands Salmon, charred pineapple, chives and cilantro over creamy Cuban polenta. Simply grilled also available.

Camarones Enchilados GF — **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 GF* — **29**
Braised chicken and saffron Calasparra rice cooked together with sofrito and beer.

Paella de Mariscos GF — **45**
Saffron Calasparra rice with shrimp, squid, mussels and clams, white wine and chervil.

GF = Gluten-free V = Vegetarian VG = Vegan

* Available with modifications; please ask your server.

† Shared-fryer cross-contact risk; guests with allergies must notify their server.

‡ 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.