



Restaurant Week Lunch Menu

\$24.07 per person

(beverage, tax and gratuities not included)

~Appetizer Choice~

Tamal de Maíz Tierno

Cuban corn tamale filled with chunks of savory pork on a corn husk

Ensalada Mixta con Pera, Queso Manchego, Vinagreta Amontillado

Salad of mixed greens with Asian pear, Manchego cheese, baby candy-cane beets and Amontillado Sherry vinaigrette

Croquetas Corral con Salsa Lulú

Smoked ham croquettes with Lulú's savory sauce of roasted tomatoes and cachucha peppers

~Entrée Choice~

Ropa Vieja en Nido de Platanos

Victor's house specialty-Shredded Angus skirt steak simmered in garlic, tomatoes, sliced onions and peppers nestled in a plantain basket. Served with Victor's famous black beans and white rice

Sandwich Cubano con Mariquitas Surtidas

Traditional Cuban pressed sandwich with hand-carved roast pig, ham, melted aged Gruyère cheese, pickles and mustard. Served with Caribbean vegetable chips

Arroz con Pollo Clasico

Bell & Evans organic chicken and rice casserole enhanced with sofrito.

Salmon Carnival

Grilled Pacific Northwest salmon with green pepper, pineapple and Asian pear salsa over Cuban creamy corn polenta. Served with Victor's famous black beans and white rice

~Dessert Choice~

Flan Tradicional

Traditional Cuban-style egg custard

Arroz con Leche

Creamy rice pudding served in a crispy almond tuile

Flan de Coco

Classic Cuban-style egg custard made with fresh grated coconut and coconut milk



Restaurant Week Dinner Menu

\$35 per person

(beverage, tax and gratuities not included)

~Appetizer Choice~

Tamal de Maíz Tierno

Cuban corn tamale filled with chunks of savory pork on a corn husk

Ensalada Mixta con Pera, Queso Manchego, Vinagreta Amontillado

Salad of mixed greens with Asian pear, Manchego cheese, baby candy-cane beets and Amontillado Sherry vinaigrette

Croquetas Corral con Salsa Lulú

Smoked ham croquettes with Lulú's savory sauce of roasted tomatoes and cachucha peppers

~Entrée Choice~

*all entrees, except rice dishes, are served with Victor's famous black beans and white rice

Ropa Vieja en Nido de Platanos

Shredded Angus skirt steak simmered in garlic, tomatoes, sliced onions and peppers nestled in a plantain basket. Victor's house specialty

Lechon Asado al Estilo del Puerto Boniato Con Moros y Cristianos

Roast suckling pig marinated in sour orange juice, olive oil, garlic and herbs. Hand-carved and served with cassava in garlic mojo and Moros y Cristianos

Arroz con Pollo Clasico

Bell & Evans organic chicken and rice casserole enhanced with sofrito

Salmon Carnival

Grilled Pacific Northwest salmon with green pepper, pineapple and Asian pear salsa over Cuban creamy corn polenta

~Dessert Choice~

Flan Tradicional

Traditional Cuban-style egg custard

Arroz con Leche

Creamy rice pudding served in a crispy almond tuile

Flan de Coco

Classic Cuban-style egg custard made with fresh grated coconut and coconut milk