

PESCADOS Y MARISCOS / FISH & SEAFOOD

Filete de Dorado Mahi-Mahi
Dolphin "Mahi-Mahi" Fillet
15.95

Filete de Pargo
Red Snapper Fillet
15.95

PREPARADO DE CUATRO FORMAS PARA SU GUSTO:
PREPARED FOUR WAYS FOR YOUR CHOICE:

A LA PLANCHA
SIMPLY GRILLED

A LA CRIOLLA
CREOLE SAUCE

AL AJILLO
GARLIC SAUCE

SALSA VERDE
GREEN SAUCE

Servido con Arroz Amarillo y Plátanos Maduros
Served with Yellow Rice and Sweet Plantains

Salmón Glaseado con nuestra Salsa BBQ de Guayaba ó Salmón a la Plancha con Mantequilla de Limón.....15.95
Salmon Glazed with our Guava BBQ sauce or Grilled Salmon with Lemon Butter. Served with Yellow Rice and Sweet Plantains.

Pargo Entero Frito.....22.25
Whole Deep Fried Red Snapper. Served with French Fries and House Salad.

Filete de Pescado Empanizado.....12.50
Breaded Fish Fillet. Served with Yellow Rice, Sweet Plantains and Tartar Sauce.

Rueda de Serrucho Frita.....12.95
Deep Fried King Fish Steak. Served with Yellow Rice, Sweet Plantains and Tartar Sauce.

Medallones de Dorado en Salsa Verde.....15.50
Dolphin Mahi-Mahi Medallions. Sautéed with Garlic, Parsley, Petit Pois, Egg and Potato.

Masas de Pescado Rebozadas.....11.75
Northern Cod Chunks Lightly Floured and Deep Fried. Served with Yellow Rice, Sweet Plantains and Tartar Sauce.

Camarones Al Ajillo.....14.95
Shrimp "Al Ajillo". Sautéed Shrimp in a Creamy Garlic Sauce, White Wine and Lemon Juice. Served with White Rice and Sweet Plantains.

Camarones Enchilados.....14.95
Shrimp in Creole Sauce. Sautéed Shrimp with Garlic, Onions, Bell Peppers, Wine and Tomato Sauce. Served with White Rice and Sweet Plantains.

POLLO / CHICKEN

Pollo Versailles.....13.95
Chicken Versailles. Grilled Boneless Half Chicken Marinated with Cuban Mojo. Served with Moros Rice and Sweet Plantains.

Pollo Asado en su Jugo.....11.50
Roasted Chicken Au Jus. Half Chicken Marinated and Slow Roasted. Served with White Rice and Sweet Plantains.

Chicharrones de Pollo con Mojo Criollo.....12.75
Fried Chicken Chunks. Topped with Cuban Mojo and Onions. Served with White Rice, Black Beans and Sweet Plantains.

Pechuga de Pollo a La Plancha.....11.95
Grilled Chicken Breast. Served with Sautéed Onions, Mashed Potatoes and Mixed Vegetables.

Pechuga de Pollo Empanizada.....12.25
Breaded Chicken Breast. Served with Yellow Rice and Sweet Plantains.

CERDO / PORK

Lechón Asado.....12.75
Roast Pork Cuban Style. Marinated with Cuban Mojo and Slow Oven Roasted. Served Boneless with Moros Rice and Boiled Yuca with Mojo.

Masas de Cerdo Fritas.....12.25
Fried Pork Chunks. A Cuban Classic. Served with White Rice, Black Beans and Sweet Plantains.

Bistec Empanizado de Cerdo.....11.75
Breaded Pork Flat Steak. Served with White Rice and Sweet Plantains.

Langosta Enchilada.....MP
Lobster in Creole Sauce. Sautéed Lobster with Garlic, Onions, Bell Peppers, Wine and Tomato Sauce. Served with White Rice and Sweet Plantains.

Zarzuela de Mariscos.....26.95
Assorted Seafood. Sautéed Lobster, Shrimp, Squids, Clams, Mussels and Fish with Olive Oil, Garlic, Onions, Bell Peppers in a Light Tomato Sauce. Served with White Rice and Sweet Plantains.

Paella Valenciana.....Por Persona 26.95 (Orden Mínima 2 Personas. 45 Minutos)
Made with Lobster, Shrimp, Clams, Mussels, Squids, Fish and Chicken cooked with Rice and Saffron. Served with House Salad. (2 Person Minimum. Please Allow 45 Minutes)

Paella Versailles.....17.95
Savory Seafood Yellow Rice made with Shrimp, Clams, Mussels, Squid, Chicken and Fish. Served with Sweet Plantains.

Gratinado de Mariscos a La Crema....17.95
Seafood Casserole Au Gratin. Shrimp, Squids, Mussels, Clams and Fish cooked in a Cream Sauce, topped with Parmesan Cheese au Gratin. Served with White Rice and Sweet Plantains.

Arroz con Camarones.....15.95
Shrimp Paella. Savory Yellow Rice with Shrimp. Served with Sweet Plantains.

Pechuga de Pollo a La Milanese.....13.95
Breaded Chicken Breast "Milanese". Topped with Marinara Sauce, Mozzarella and Parmesan Cheese au Gratin. Served with Yellow Rice and Sweet Plantains.

Filetillo de Pollo Al Ajillo.....10.95
Chicken Breast Fillets "Al Ajillo". Cooked in a Creamy Garlic Sauce with White Wine, Lemon and Parsley. Served with White Rice and Sweet Plantains.

Filetillo de Pollo Salteado.....10.95
Sautéed Chicken Breast Fillets. Tender Strips Sautéed with Onions, Bell Peppers, Light Gravy and Wine. Served with White Rice and Sweet Plantains.

Arroz con Pollo a La Cubana.....9.75
Chicken and Yellow Rice. A Cuban Classic. Served with Sweet Plantains.

Pollo "Cordon Bleu".....13.50
Chicken "Cordon Bleu". Breaded Chicken Breast, Stuffed with Ham and Swiss Cheese. Topped with White Wine Bechamel. Served with Yellow Rice and Sweet Plantains.

Bistec de Cerdo a La Plancha.....11.75
Grilled Pork Flat Steak. Served with White Rice, Black Beans and Sweet Plantains.

***Chuletas de Cerdo a La Plancha..... 11.95**
**Grilled Pork Chops.* Served with Moros Rice and Sweet Plantains.

Costillas Barbacoa (BBQ).....12.95
Bar-B-Que Spare Ribs. Slow Cooked with homemade Guava and BBQ Sauce.

*TORTILLAS Y HUEVOS / OMELETTES AND EGGS

Queso Americano o Suizo • Plátanos Maduros • Petit Pois
Cebollas • Jamón • Chorizo • Papas • Camarones (+1.95)
American Cheese or Swiss • Sweet Plantains • Sweet Peas
Onions • Ham • Sausage • Potatoes • Shrimp (+1.95)

Combinación de 2 Ingredientes..... 8.25
Combination of 2 Ingredients.

Vasca.....11.50
Basque Omelette. Shrimps, Chorizo, Ham and Peas. Served with White Rice and Sweet Plantains.

Combinación de 3 o Más.....9.25
Combination of 3 or More.

Dos Huevos Fritos ó Revueltos.....6.50
Two Fried or Scrambled Eggs. Served with White Rice and Sweet Plantains.

SANDWICHES

Calle Ocho Especial.....9.25
Sweet Ham, Turkey, Bacon, Swiss Cheese on a Toasted Cuban Bread with Mayonnaise, Lettuce and Tomato. Served with Plantain Chips.

Cubano Regular.....8.25
Our Famous Cuban Sandwich. Sweet Ham, Roast Pork, Swiss Cheese on a Toasted Cuban Bread with Mustard and Pickles.

Cubano Especial..... 9.50
A Large Version of Our Famous Cubano

Media Noche..... 7.25
Midnight Sandwich. Sweet Cuban Roll, with Sweet Ham, Roast Pork, Swiss Cheese, Mustard and Pickles.

Pan con Bistec.....9.95
Steak Sandwich. With Grilled Onions, Lettuce, Tomato. Served with Plantain Chips.

Pan con Lechón.....6.95
Roast Pork Sandwich. With Onions and Cuban Mojo. Served with Plantain Chips.

Elena Ruz..... 7.50
Sweet Cuban Roll, Turkey, Cream Cheese and Strawberry Marmalade.

Croqueta Preparada..... 7.95
Croquette Sandwich. Sweet Ham. Swiss Cheese and Croquettes on Cuban Bread.

Versailles Especial.....8.95
Sweet Ham, Roast Pork, Swiss Cheese and Spanish Sausage on a Toasted Cuban Bread with Mustard and Pickles.

Sandwich de Pechuga de Pollo.....7.95
Chicken Breast Sandwich. With Lettuce, Tomato, Mayonnaise and French Fries.

Sandwich de Dorado.....12.95
Grilled Dolphin Sandwich. With Lettuce, Tomato and Tartar Sauce on Cuban Bread. Served with Plantains Chips.

Sandwich de Pavo.....6.95
Turkey Sandwich. Turkey Breast, Lettuce, Tomato and Mayonnaise on Cuban Bread.

Baguette de Pavo y Queso Provolone...7.25
Turkey and Provolone Melt. Turkey Breast and Provolone Cheese on a Baguette.

Sandwich de Ensalada de Atún
Tuna Salad Sandwich with Lettuce and Tomato.

• on White Bread.....6.50
• on Cuban Bread.....8.25
• on Baguette Bread.....8.25

Baguette Español.....7.75
Spanish Baguette. Combination of Serrano Ham, Manchego Cheese and Cantimpalo Chorizo

Baguette Cubano.....8.00
Cuban Baguette. Sweet Ham, Roast Pork, Swiss Cheese, Mustard and Pickles.

Club Sandwich.....9.75
Sweet Ham, Turkey Breast, Swiss Cheese, Bacon, Lettuce, Tomato and Mayonnaise on White Bread. Served with Plantain Chips.

Sandwich de Queso Derretido.....5.95
Grilled Cheese. Melted American Cheese on White Bread.

Hamburguesa "Black Angus" a La Parrilla.....8.95
Black Angus Double Burger. Two 4 oz. Patties. Served with Lettuce, Tomato and French Fries.

• With Cheese.....9.95

Tostada Cubana ó Americana.....1.75
Cuban or American Toast.

POSTRES / DESSERTS

FLANS
Cubano • Cuban Style.....3.95
Queso • Cheese / Coco • Coconut.....4.25
Tocinillo del Cielo • Double Yolk Flan.....4.25

CHEESECAKES
Regular • Plain.....4.25
Queso • Cheese / Coco • Coconut.....4.25
Tocinillo del Cielo • Double Yolk Flan.....4.25
Guayaba / Guava.....4.50
Fresa / Strawberry.....4.50
Dulce de Leche.....4.50

CAKES
Chocolate • Chocolate.....4.25
Chocolate Mousse.....4.25
Key Lime Pie.....4.25
Pie de Guayaba y Queso Crema.....3.95
Guava and Cream Cheese Pie

* El consumo de carnes, aves, pescados, mariscos o huevos crudos o poco cocinados puede incrementar el riesgo de contraer enfermedades provocadas por la ingestión de alimentos, especialmente si usted padece de alguna condición médica.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

18% DE PROPINA SERÁ INCLUIDO EN TODAS LAS CUENTAS DE GRUPOS DE 6 O MÁS PERSONAS
18% TIP WILL BE ADDED TO ALL CHECKS FOR PARTIES OF 6 OR MORE

Versailles®

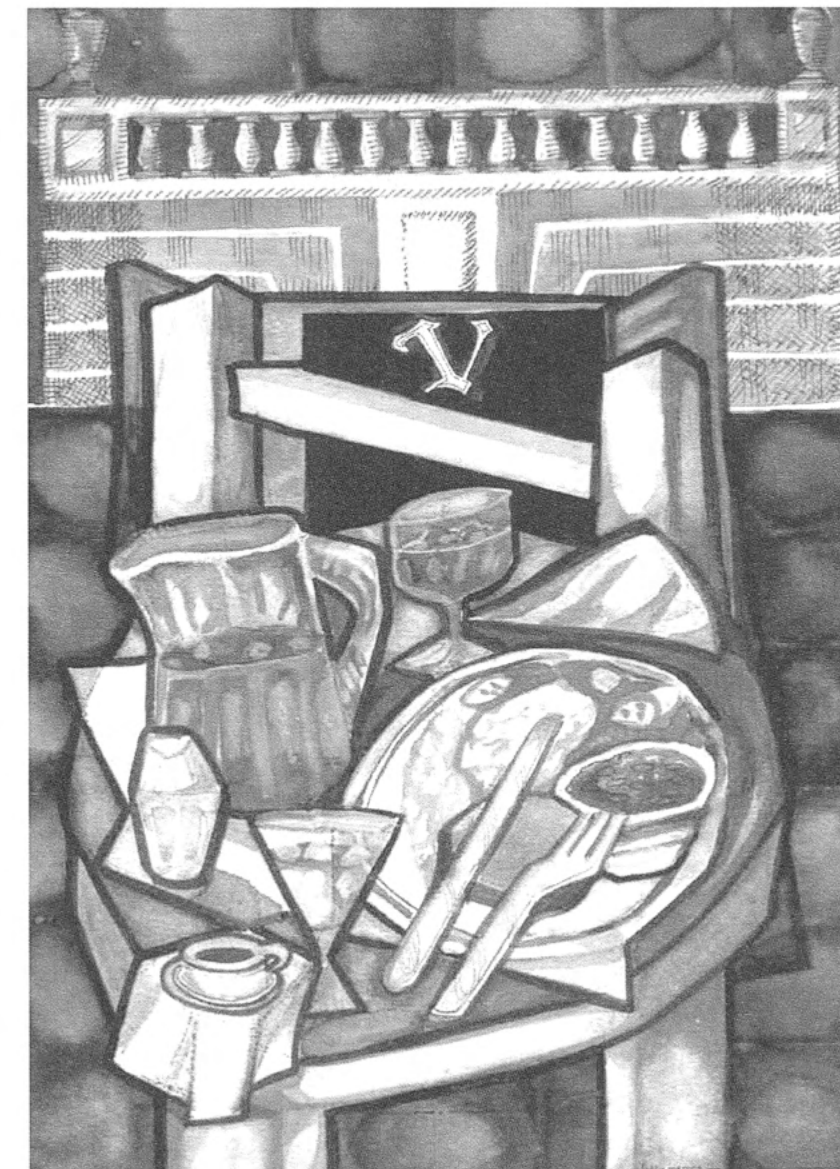
EL RESTAURANTE CUBANO MAS FAMOSO DEL MUNDO™

Tel. (305) 444-0240
Fax (305) 444-4576

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**SIRVIENDO FAMOSA Y DELICIOSA
COMIDA CUBANA DESDE 1971**

SERVING FAMOUSLY DELICIOUS CUBAN CUISINE SINCE 1971



TENEMOS TARJETAS DE REGALO
GIFT CARDS AVAILABLE

ACEPTAMOS LA MAYORIA DE TARJETAS DE CREDITO
MAJOR CREDIT CARDS ACCEPTED

3555 SW 8th Street, Miami, Florida 33135

APERITIVOS / APPETIZERS

| | | | |
|---|--------------|--|-------------|
| Tostones Rellenos..... | 9.50 | *Ceviche Tropical..... | 8.95 |
| de Camarones Enchilados <i>Stuffed Green Plantains. With Shrimp Creole, Pineapple and Cilantro.</i> | | Fresh Fish Cured in Lime, Cilantro and Jalapeños. Served with Diced Avocado, Tomatoes and Boniato Chips. | |
| Calamares Fritos..... | 8.25 | Mariquitas con Mojo..... | 4.50 |
| <i>Fried Calamari. Fried Squids. Served with Marinara Sauce.</i> | | <i>Green Plantains Chips with Mojo.</i> | |
| Combinado Versailles..... | 10.75 | Yuquita Frita..... | 6.95 |
| Empanadas de Jamón y Pollo. Croquetas de Jamón y Pollo. Yuca Frita con Salsa de Cilantro. Ham and Beef Empanadas, Ham and Chicken Croquettes, Yuca Fries. Served with Cilantro Sauce. | | <i>Yuca Fries. Served with Cilantro Sauce.</i> | |
| Croquetas Variadas..... | 5.95 | Fufú de Plátanos..... | 8.95 |
| Jamón, Pollo y Bacalao. <i>Assorted Croquettes. Ham, Chicken and Cod Fish. Served with Cilantro Sauce.</i> | | Con Masitas de Puerco. Mashed Plantains with Fried Pork Chunks. | |
| Empanadas Variadas..... | 6.95 | Croquetas de Yuca..... | 6.95 |
| Carne, Pollo y Jamón. <i>Assorted Empanadas. Beef, Chicken and Ham.</i> | | Rellenas con Picadillo. <i>Yuca Croquettes. Stuffed with "Picadillo" Ground Beef. Served with Cilantro Sauce.</i> | |
| | | Frituras de Bacalao..... | 6.25 |
| | | <i>Cod Fish Fritters. Served with Cilantro Sauce.</i> | |
| | | Cocktail de Camarones..... | 7.95 |
| | | <i>Shrimp Cocktail. Served with Homemade Cocktail Sauce.</i> | |

SOPAS / SOUPS

SMALL / MEDIUM

| | | | |
|-----------------------------|--------------------|---|--------------------|
| Sopa de Pollo..... | 4.00 / 5.00 | Sopa de Cebolla Gratinada..... | 5.95 |
| <i>Chicken Soup.</i> | | <i>Onion Soup Au Gratin.</i> | |
| Frijoles Negros..... | 3.50 / 4.50 | Caldo Gallego..... | 4.25 / 5.25 |
| <i>Black Beans.</i> | | <i>Galician White Bean Soup. Made with Ham, Smoked Ham Shank, Collard Green, Turnip and Potatoes.</i> | |
| Sopa de Plátano..... | 4.00 / 5.00 | Crema de Malanga..... | 4.50 / 5.50 |
| <i>Plantain Soup.</i> | | Cream of Malanga. | |

ENSALADAS / FRESH SALADS

AGREGAR A SU ENSALADA:

ADD TO YOUR SALAD:

| | | | |
|----------------------------|-------------------------|-------------------------|----------------|
| PINCHO DE CAMARONES | FILETE DE DORADO | PECHUGA DE POLLO | *SALMON |
| GRILLED SHRIMP SKEWER | DOLPHIN FILLET | GRILLED CHICKEN BREAST | *SALMON |
| 6.50 | 10.75 | 6.50 | 10.75 |

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| *Ensalada César..... | 5.95 | Ensalada Versailles..... | 8.50 |
| <i>Caesar Salad. Romaine Hearts, Croutons, Parmesan Cheese and our Homemade Dressing.</i> | | <i>Versailles Salad. Mixed Field Green with Fresh Mango, Candied Pecans and Goat Cheese Tossed in a Honey Balsamic Vinaigrette.</i> | |
| Ensalada de Arugula..... | 7.50 | Ensalada de Aguacate..... | 5.50 |
| <i>Arugula Salad. With Parmesan Cheese in a Vinaigrette Dressing with Lemon and Olive Oil.</i> | | En Temporada. | |
| Ensalada Mixta..... | 5.25 | Aguacate con Tomate y Cebolla..... | 5.75 |
| <i>Mixed Salad. Mixed Romaine and Iceberg Lettuce, Red Cabbage, Carrots, Tomato, Cucumbers, Radish and Black Olives.</i> | | <i>Avocado with Tomalo and Onions.</i> | |

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| Ensalada de Tuna..... | 8.50 | Ensalada de Pollo..... | 8.50 |
| <i>Tuna Fish Salad. Served with Lettuce, Tomato, Swiss Cheese and a Hard Boiled Egg.</i> | | <i>Chicken Salad. Served with Lettuce, Tomato, Swiss Cheese, and Cold Meatloaf or Ham Croquettes.</i> | |
| Ensalada de Frutas..... | 7.95 | Aguacate Relleno..... | 9.95 |
| <i>Fresh Fruit Salad. Tropical Fruits served with Cottage Cheese.</i> | | <i>Stuffed Avocado. Seasonal. Hall an Avocado stuffed with your choice of Tuna Salad or Chicken Salad.</i> | |

ADEREZOS | DRESSINGS: Blue Cheese, Honey Dijon, Ranch, Italian, French.

BAJOS EN GRASA | LOW-FAT: Ranch, Italian, Nuestra Vinagreta de Miel Balsámica.

ORDENES INDIVIDUALES / SIDE ORDERS

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| Tamal en Hoja..... | 3.25 | Arroz Amarillo..... | 2.50 |
| Tamal Wrapped in Corn Husk. | | Yellow Rice. | |
| Frijoles Negros..... | Taza / Cup 2.45 | Plátanos Maduros..... | 2.50 |
| Black Beans. | | Fried Sweet Plantains. | |
| Puré de Papas..... | 3.50 | Tostones..... | 3.75 |
| Mashed Potatoes. | | Fried Green Plantains. | |
| Papas Fritas..... | 2.95 | Fufú de Plátanos..... | 3.75 |
| French Fries. | | Mashed Green Plantains. | |
| Arroz Blanco..... | 2.50 | Yuca Hervida con Mojo..... | 3.25 |
| White Rice. | | Boiled Cassava with Mojo. | |
| Malanga Hervida..... | 3.85 | Vegetales Mixtos..... | 3.75 |
| Boiled Malanga. | | Mixed Vegetables. | |
| Arroz Moro..... | 2.65 | Boniato Frito..... | 3.10 |
| Moros Rice. | | Fried Sweet Potatoes. | |
| Arroz de Coliflor..... | 3.50 | Tostada Cubana o Americana..... | 1.75 |
| Cauliflower Rice. | | Cuban or American Toast. | |

ESPECIALES DE LA SEMANA / WEEKLY SPECIALS

LUNES / MONDAY

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| Ajiaco Cubano..... | 5.95 / 7.95 | Arroz Imperial..... | 9.95 |
| <i>Tropical Soup made with Vegetables and Various Kinds of Meat.</i> | | <i>Fresh Fish soup.</i> | |
| 1/4 de Pollo Asado a La Criolla..... | 8.50 | Bacalao a La Vizcaina..... | 15.95 |
| <i>1/4 Roasted Chicken. Seasoned with Spices and Wine and Slow Oven Roasted. Served with Moros Rice and Sweet Plantains.</i> | | <i>Cod Fish Basque Style. Cooked with Garlic, Onions, Bell Peppers, White Wine and a Light Tomato Sauce. Served with White Rice and Sweet Plantains.</i> | |
| Carne con Papas..... | 11.50 | Lomo de Cerdo Asado..... | 10.95 |
| <i>Beef Stew with Potatoes. Lightly cooked Beef and Potatoes Creole Style. Served with White Rice and Sweet Plantains.</i> | | <i>Roast Pork Loin Au Jus. Marinated with Creole Spices & cooked in its own Juice. Served with Moros Rice & Sweet Plantains.</i> | |
| Arroz Imperial..... | 9.95 | Macarrones a la Cubana..... | 10.75 |
| Gratinado con Queso..... | 10.95 | <i>Cuban Macaroni. Made with Ham, Sausage, Marinara Sauce and Parmesan Cheese. Served with Sweet Plantains.</i> | |
| <i>Imperial Rice. Rice cooked with Saffron and Deboned Chicken, Mayonnaise, Roasted Red Bell Peppers, a Hard Boiled Egg and Green Peas. Served with Sweet Plantains.</i> | | Arroz Imperial..... | 9.95 |
| Vaca Frita de Pollo..... | 10.95 | Gratinado con Queso..... | 10.95 |
| <i>Grilled Shredded Chicken with Onions. Served with White Rice and Sweet Plantains.</i> | | <i>Imperial Rice. Rice cooked with Saffron and Deboned Chicken, Mayonnaise, Roasted Red Bell Peppers, a Hard Boiled Egg and Green Peas. Served with Sweet Plantains.</i> | |

MARTES / TUESDAY

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| Potaje de Garbanzos..... | 3.95 / 4.95 | SABADO / SATURDAY | |
| <i>Chick Pea Pottage. Cooked with Ham and Spanish Sausage.</i> | | Potaje de Lentejas..... | 3.95 / 4.95 |
| Tamal en Cazuela..... | 6.95 / 8.75 | <i>Lentil Soup. Made with Ham and Spanish Sausage.</i> | |
| <i>Yellow Corn Meal Stew. Ground Tender Corn cooked with Pork Meat. Served with Sweet Plantains.</i> | | Lomo de Cerdo Asado..... | 10.95 |
| Pulpeta..... | 7.95 | <i>Roast Pork Loin Au Jus. Marinated with Creole Spices & cooked in its own Juice. Served with Moros Rice & Sweet Plantains.</i> | |
| <i>Cuban Meatloaf. Served with Moros Rice and Sweet Plantains.</i> | | Vaca Frita de Pollo..... | 10.95 |
| Arroz Imperial..... | 9.95 | <i>Grilled Shredded Chicken with Onions. Served with White Rice and Sweet Plantains.</i> | |
| Gratinado con Queso..... | 10.95 | | |
| <i>Imperial Rice. Rice cooked with Saffron and Deboned Chicken, Mayonnaise, Roasted Red Bell Peppers, a Hard Boiled Egg and Green Peas. Served with Sweet Plantains.</i> | | | |
| Vaca Frita de Pollo..... | 10.95 | | |
| <i>Grilled Shredded Chicken with Onions. Served with White Rice and Sweet Plantains.</i> | | | |

MIERCOLES / WEDNESDAY

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| Fabada Asturiana..... | 3.95 / 4.95 | DOMINGO / SUNDAY | |
| <i>White Beans Soup Asturian Style. Made with Spanish Sausage and Blood Sausage.</i> | | Potaje de Frijoles Colorados..... | 3.95 / 4.95 |
| Ají Relleno..... | 7.95 | <i>Red Bean Pottage. Made with Pork, Ham and Spanish Sausage.</i> | |
| <i>Stuffed Green Peppers. With Ground Beef, Pork and Ham seasoned with Spices. Oven Roasted in Tomato Sauce. Served with White Rice and Sweet Plantains.</i> | | Lomo de Cerdo Asado..... | 10.95 |
| Fricasse de Pollo..... | 9.25 | <i>Roast Pork Loin Au Jus. Marinated with Creole Spices & cooked in its own Juice. Served with Moros Rice & Sweet Plantains.</i> | |
| <i>Chicken Fricasse. 1/4 Chicken and Potatoes Oven Roasted with Spices and White Wine Served with White Rice and Sweet Plantains.</i> | | Vaca Frita de Pollo..... | 10.95 |
| Paticas de Cerdo a La Andaluza..... | 10.95 | <i>Grilled Shredded Chicken with Onions. Served with White Rice and Sweet Plantains.</i> | |
| <i>Pigs Feet Andalusian Style. Cooked in a Light Tomato Sauce with Ham, Spanish Sausage and Chick Peas. Served with White Rice and Sweet Plantains.</i> | | | |
| Arroz Imperial..... | 9.95 | | |
| Gratinado con Queso..... | 10.95 | | |
| <i>Imperial Rice. Rice cooked with Saffron and Deboned Chicken, Mayonnaise, Roasted Red Bell Peppers, a Hard Boiled Egg and Green Peas. Served with Sweet Plantains.</i> | | | |

JUEVES / THURSDAY

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| Potaje de Chicharos..... | 3.95 / 4.95 | Arroz con Carne de Cerdo..... | 8.25 |
| <i>Split Pea Pottage. Made with Ham and Spanish Sausage.</i> | | <i>Yellow Rice With Pork. Pork Chunks Cooked with Spices, Yellow Rice and White Wine Served with Sweet Plantains.</i> | |
| Arroz con Carne de Cerdo..... | 8.25 | Albóndigas a La Catalana..... | 8.75 |
| <i>Yellow Rice With Pork. Pork Chunks Cooked with Spices, Yellow Rice and White Wine Served with Sweet Plantains.</i> | | <i>Catalonian Style Meatballs. Made with Ground Beef, seasoned with Spices and Oven Roasted in a Light Tomato Sauce and White Wine. Served with White Rice and Sweet Plantains.</i> | |
| Albóndigas a La Catalana..... | 8.75 | Carne con Papas..... | 11.50 |
| <i>Catalonian Style Meatballs. Made with Ground Beef, seasoned with Spices and Oven Roasted in a Light Tomato Sauce and White Wine. Served with White Rice and Sweet Plantains.</i> | | <i>Beef Stew With Potatoes. Lightly Cooked Beef and Potatoes Creole Style. Served with White Rice and Sweet Plantains.</i> | |

SURTIDO CUBANO / CUBAN SAMPLERS

SELECCIÓN DE PLATOS TRADICIONALES CUBANOS

| | | | |
|---|--------------|--|--------------|
| El Clásico..... | 12.95 | El Criollo..... | 12.95 |
| Arroz Blanco, Frijoles Negros, Picadillo, Lechón Asado, Plátanos Maduros, Croqueta de Jamón, Tamal en Hoja, Yuca con Mojo Criollo. <i>White Rice, Black Beans, "Picadillo" Ground Beef, Roast Pork, Sweet Plantains, Ham Croquette, Cuban Tamale, and Cassava with Cuban Mojo.</i> | | Arroz Amarillo, Frijoles Negros, Ropa Vieja, Masas de Cerdo Fritas, Croqueta de Jamón, Plátanos Maduros, Tamal en Hoja, Yuca con Mojo Criollo. <i>Yellow Rice, Black Beans, "Ropa Vieja" Shredded Beef in Tomato Sauce, Fried Pork Chunks, Ham Croquette, Sweet Plantains, Cuban Tamale, and Cassava with Cuban Mojo.</i> | |

ESPECIALES DEL CHEF / CHEF'S SPECIALS

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| Filete de Pescado con..... | 14.95 | Camarones Gratinados..... | 16.50 |
| <i>Fish Filet with Shrimp in Creole Sauce. Served with White Rice and Sweet Plantains.</i> | | <i>Shrimp Au Gralin. Sautéed with Garlic, White Wine & Cream. Topped with Sweet Peppers & Cheese au Gratin.</i> | |
| | | Pastel de Plátano con Picadillo..... | 9.95 |
| | | <i>Plantain Pie With "Picadillo". Made with Mashed Plantains, Ground Beef and topped with Mozzarella and Parmesan Cheese au Gratin. Served with White Rice and Sweet Plantains.</i> | |

PLATO DIETÉTICO / DIET PLATTER

Plato de Viandas y Vegetales 7.95

Steamed Vegetables. Pumpkin, Plantain, Sweet Potato, Broccoli, Cauliflower and Carrots boiled with Salt.

AGREGAR A SUS VEGETALES:

ADD TO YOUR VEGETABLES:

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|----------------------------|-------------------------|-------------------------|----------------|
| PINCHO DE CAMARONES | FILETE DE DORADO | PECHUGA DE POLLO | *SALMON |
| GRILLED SHRIMP SKEWER | DOLPHIN FILLET | GRILLED CHICKEN BREAST | *SALMON |
| 6.50 | 10.75 | 6.50 | 10.75 |

CARNES / BEEF

U.S.D.A CHOICE BEEF

| | | |
|---|--|--------------|
| Bistec de Palomilla a La Plancha <i>Grilled "Palomilla" Steak</i> | Picadillo a La Cubana..... | 10.95 |
| | <i>Ground Beef. Cooked with Onions, Bell Peppers, Raisins, Olives, Wine and a Light Tomato Sauce. Served with White Rice, Black Beans and Sweet Plantains.</i> | |
| Con Papas Fritas ó Plátanos Maduros..... | 14.95 | |
| <i>With French Fries or Sweet Plantains.</i> | | |
| Con Arroz Blanco, Plátanos Maduros y Frijoles Negros..... | 15.95 | |
| <i>With White Rice, Black Beans and Sweet Plantains.</i> | | |
| Bistec de Res Empanizado..... | 13.95 | |
| <i>Breaded Beef Steak. Served with Moros Rice and Sweet Plantains.</i> | | |
| Bistec de Res a La Milanesa..... | 15.95 | |
| <i>Breaded Beef Steak "Milanese". Topped with Marinara Sauce, Mozzarella and Parmesan Cheese au Gratin. Served with Moros Rice and Sweet Plantains.</i> | | |
| Vaca Frita..... | 12.95 | |
| <i>Shredded Beef. Grilled with Onions and Cuban Mojo. Served with Moros Rice and Sweet Plantains.</i> | | |
| Ropa Vieja..... | 12.95 | |
| <i>Shredded Beef. Cooked with Garlic, Onions, Bell Peppers, Wine and Tomato Sauce. Served White Rice and Sweet Plantains.</i> | | |
| Aporreado de Tasajo..... | 15.75 | |
| <i>Shredded Dry Beef Cuban Style. Cooked with Onions, Bell Peppers, Tomato Sauce and Wine. Served with White Rice and Fried Sweet Potato.</i> | | |

A LA PARRILLA / CHAR-BROILED MEATS

U.S.D.A CHOICE BEEF

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| *Churrasco Versailles..... | MP | *Bistec de Riñonada (10 oz)..... | 18.95 |
| <i>*Skirt Steak. Served with Moros Rice, Sweet Plantains and Chimi-Churri Sauce.</i> | | <i>*Sirloin Steak. Served with White Rice and Sweet Plantains.</i> | |
| *Chuletón de Res (16 oz)..... | MP | *Filete Mignon..... | 24.95 |
| <i>*Bone-in Rib Eye. Served with White Rice and Swee Plantains.</i> | | <i>*Filet Mignon. Served with White Rice, Sweet Plantains and Mushrooms Sauce.</i> | |