Versailles

1000 N Sepulveda Blvd
Manhattan Beach, CA 90266
at 10th St

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Aperitivos - Appetizers

Tamales (2) *homemade corn tamales stuffed with lean pork topped with garlic sauce and grilled onions* 4.50
Yucca Rellena (2) *yucca stuffed with pork or beef* 4.25
Yucca Frita *Fried Yucca* 3.00
Croquetas De Jamon (2) *Ham Croquettes* 2.50
Ejemplares De Versailles *Versailles Sampler Plate- (2) ham croquettes, (2) stuffed and fried yucca served with garlic, (1) tamal y masas de puerco (fried chunks of pork)* 9.95

Sopes - Soups

Sopa De Frijoles Negros *Black Bean Soup* 3.00
Sopa De Pollo *Chicken Soup* 3.00

Ensaladas - Salads

Ensalada De Aguacate *Avocado Salad - sliced haas avocado topped with onions* 3.95
Ensalada De Tomate *Tomato Salad - sliced tomatoes topped with onions* 2.95
Ensalada Verde *Green Salad* 2.50
Ensalada Mixta *mixed Salad - tomatoes, sliced avocado, and onion served atop a bed of mixed greens* 3.95

Sandwiches $5.95

Sandwich De Pollo *marinated and grilled chicken steak on cuban bread, garnished with lettuce and tomatoes, served with french fries*
Sandwich Cubano *slices of smoked ham and roasted pork, swiss cheese, sweet pickle and mustard, served on cuban bread - entire sandwich is then grilled* .....
Pan Con Bistec Sandwich *thin top sirloin steak sandwich marinated and grilled served on cuban bread, garnished with lettuce and tomatoes served with french fries* .....
Pan Con Lechon Sandwich *shredded roast pork on cuban bread with grilled onions* .....

Puerco-pork

Roasted to Perfection with a Touch of An Old Cuban Recipe, served with Fried Sweet Plantains and Your Choice of Rice and Beans or Moro.

1 Lechon Asado, Cuban Style Roast Pork *classic cuban roast pork marinated cuban in versailles' unique garlic mojo crioled sauce roasted to perfection* 8.95
2 Macitas De Puerco Fritas, Fried Chunk of Pork *tender lean chunks of pork marinated in our special garlic mojo sauce topped with onions.* 8.95
3. Pierna De Puerco Asada, Roasted Leg of Pork *oven roas leg of of pork marinated with garlic mojo sauce* 8.95
4. Chuletas De Puerco, Grilled Pork Chops *marinated in cirtus juice with a generous amount of versailles garlic mojo sauce, sauteed onions and herbs* 8.95
5 Chuletas De Puerco, Empanisadas Fried Breaded Pork Chops *pork chops spiced and breaded to perfection* 9.95

Aves-chicken

Served with Fried Sweet Plantains and Your Choice of Rice and Beans or Mojo

6. Famoso Pollo Versailles, Versailles Famous Garlic chicken *our famous house specialty-juicy roasted half chicken marinated in our delicious garlic sauce garnished with sliced white onions* ... 8.95
7 Bistec De Pollo Empanisado, Breaded Chicken Steak *tender chicken breast steak spiced and breaded to perfection* 8.95
7a. Bistec De Pollo, Chicken Steak *tender chicken breast grilled to perfection topped with garlic sacue and garnished with white onions* 8.95
8 Pollo En Salsa Barbacoa, Barbecued Chicken (1/2) *roasted half chicken, sweet and juicy, smothered in our delicious barbeque sauce* 8.95
9 Arroz Con Pollo, Chicken with Yellow Rice *a classical cuban dish-valencia rice and chicken marinated in just the right amount of seasining and garnished with peas and pimentos* 7.95

Carne De Res - Beef

Served with Fried Sweet Plantains and Your Choice of Rice and Beans or Moro

10. Bistec De Palomilla, Top Sirloin Steak *grilled marinated sirloin, thinly sliced, topped with grilled onions* 9.95
11 Bistec De Solomillo, New York Steak *grilled marinated sirloin, thinly sliced, topped with grilled onions* 10.95
12 Bistec De Lomo, Rib Eye Steak *specially selected rib eye steak marinated and grilled to order, topped with grilled onions* 11.95
14 Rabo Encendido, Oxtail Stew *specially selected rib eye steak marinated and grilled to order, topped with grilled onions* 10.95
13 Lomo Salteado, Rib Eye Steak (salteado Style) *a house specialty, simmered in a tomato-based sauce with onions and bell peppers, and served atop fried potatoes* 11.95
15 Chilindron De Cordero, Sauteed Lamb *specially selected rib eye steak marinated and grilled to order, topped with grilled onions* 10.95
16 Bistec Picadito, Steak Strips *strips of sirloin steak cooked in a simmering blend of bell peppers, onions, olive oil, and tomato sauce* 8.95
17 Bistec a La Colombiana, Columbian Style Steak *siloin steak sauteed and served in a tomato-and-wine sauces with bell peppers and onions* 9.95
18 Bistec Empanizado, Breaded Steak *just like it sounds - seasoned and breaded top sirloin steak* 9.95
19 Bistec Con Cebollas, Steak and Onions *a smaller version of palomilla* 8.95
20 Ropa Vieja, Shredded Beef *this dish (when translated means old clothes") is a traditional cuban meal-thinly shredded flank steak prepared in a authentic tomato-and-wine sacue* 9.95
21 Vaca Frita, Sauteed Shredded Flank Steak *sauteed in olive oil with cirtus juice, onions, and bell peppers* 9.95
22 Lengua Guisada, Stewed Beef Tongue *a tomato-sauce based stew cooked with traditional cuban herbs and spices, olive oil, and bell peppers* 10.95
23 Higado a La Italiana, Italian Style Liver *don't let the name fool you - this dish can be found in many cuban kitchens this simple dish of thinly sliced beef liver is peppers, onion, and other savoring spices* 7.95
24. Bistec De Higado, Liver Steak *tender liver steak grilled in our own mojo sacue and topped with grilled onions* 7.95
25 Carne Con Papas, Beef Stew *tender boneless chunks of beef with potatoes cooked in a tomato-based sacue to create the perfect beef stew* 7.95
26 Picadillo a La Criolla, Ground Beef Cuban Style *extra lean ground beef with potatoes cooked in a tomato-based sauce to create the perfect beef stew* 7.95

Mariscos - Seafood

30.paella Valenciana *allow 45 minuts when ordering spanish dish cooked versatiles' style, consisting of yellow rice, a myriad of seafood, chicken onions, green peppes, tomatoes, olive oil, and garnished with peas, chorizo and pimientos* ..... (for one) 19.95 (for two) 31.95
31 Mahi Mahi a La Parilla *Grilled Mahi Mahi (in Garlic Sauce)* 10.95
32 Langosta Enchilada *Lobster in Creole Sauce, market price* .....
33 Camarones Enchilados *Shrimps in Creole Sauce* 11.95
34 Arroz Amarillo Con Camarones *Shrimp and Yellow Rice* .. 11.95
35 Camarones Empanizado Breaded Shrimp 11.95
36 Cangrejos Enchilado Crab In Creole Sauce 11.95
37 Halibut Al Ajillo Halibut In Garlic Sauce *lightly breaded and sauteed in a butter and garlic sauce* 10.95
38 Bistec De Calamar Calamari Steak *grilled in garlic and butter sauce* 10.95
39 Serrucho Frito Fried King Fish *grilled in garlic sauce* 11.95
40 Serrucho En Escabeche Pickled King Fish 11.95
41 Serrucho a La Parilla Grilled King Fish 11.95
42 Arroz Con Calamares Squids and Rice *squid in black ink cooked with white rice and embraced with other herbs and spices* 10.95
43 Aaron Frito Especial 10.95
44 Pargo Entero Frito Fried Whole Red Snapper 14.95
45 Camarones Al Ajillo Shrimp In Garlic Sauce *shrimp is cooked in a butter and garlic sauce* 11.95
46 Filete De Salmon a La Parilla Grilled Salmon Fillet *salmon fillet grilled in garlic sauce with a touch of butter* 9.95

the following items are served with rice, beans, and sweet plantains unless noted otherwise

Platos Vegetarianos - Vegetarian Plates

27 Aaron, Frijoles Negros Y Platanos Fritos *rice, black beans and frie sweet plantains* 5.95
28 Moros, Platanos Fritos Y Ensalada Verde *beans and rice cooked toghether, fried sweet plantains and mixed green salad.* 6.95

Ordenes Individuals - Side Orders

Moros Y Cristianos *white rice and black cooked together certain unique taste* 3.75
Arroz Blanco *White Rice* 2.00
Arroz Amarillo *Yellow Rice* 3.00
Tamal (1) *homemade corn tamales stuffed with lean pork* 2.50
Papas Fritas *French Fries* 1.50
Platanos Maduros *Sweet Fried Plantains* 2.75
Tostones De Platanos Verdes *Green Plantains Patties* 3.00
Yuca Con Mojo *Steamed Yucca with Garlic Sauce and Onions* ... 2.75
Yuca Rellena *Stuffed Yucca (1) yucca stuffed with pork or beef* .. 3.50
Yuca Frita *Fried Yucca* 3.00
Mojo De Ajo *our famous house sauce* 2.00

Bebidas - Beverages

Perrier 1.75
Bottled Water 1.50
Cuban Soft Drinks *materva, jupina, ironbeer, malta* 1.95
American Soft Drinks *coca-cola, diet coke, orange, sprite, lemonade* 1.50
Leche *Milk* 1.50

Cafe Y Te- Coffee and Tea

Café Cubano *Espresso* 1.50
Café Con Leche *Latte* 2.00
Cappuccino 2.50
Iced Tea *plain, raspberry or unsweetned raspberry* 1.50
Hot Tea 1.50

Batidos - Milk Shakes

Tropical Milk Shakes *mango, mamey, banana, coconut or papaya* 2.95
Mixed Shakes *choose any two fruits* 3.50

Cervesas - Beers

Cervesas Del País *Domestic Beers* 3.25
Cervesas Importadas *Imported Beers* 3.95

Postres - Desserts

Flan Cubano *Cuban Flan toppings: coconut - guava add $50* 2.95
Coco Rallado Con Queso Crema *sweetned, grated coconut served with cream cheese* 2.95
Cascos De Guayaba Con Queso Crema *guava shells with cream cheese* 2.95
Dulce De Papaya Con Queso Crema *papaya chunks with cream cheese* 2.95

Platos Para Ninos - Childrens Menu

Pepitas De Pollo Chicken Nuggets *breaded chicken strips - served with french fries and small drink* 3.99
Pepitas De Pescado Fish and Chips *breaded fish strips - served with french fries and small drink* 3.99

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