



BACARDI LIME DAIQUIRI

\$10 | Daily Special

A light, refreshing Cuban classic made with Bacardi Lime rum, fresh Lime, Little bit of sweet, Smooth, tropical, delicious, and simple — the perfect all day sipper.



Monday

Cuban Style Shredded Beef · 18.99

Mom's Ropa Vieja



Tuesday

Roast Pork - House Signature Roast- 14.99



Wednesday

16.99 Picadillo Plate

Our delicious ground beef with olive and potatoes



Thursday

Fajitas de Pollo \$17.99

Grilled with bell peppers and onions.



Friday

Grilled Fish Filet 17.99

Grilled Fish with onions and tomatoes.



Saturday

Pollo al Caribe. Spicy chicken bites. 19.99

Add Shrimp \$7



Sunday

Filete de pollo Rancho Luna a la Plancha. 18.99

Grilled chicken breast filet with onions and tomatoes.

No substitutions please. Prices and Promo are subject to change without notice!

CHEF’S SPECIALS

FISH FILLET WITH SHRIMP
IN CREOLE SAUCE \$15.95

Served with White Rice and Sweet Plantains.

PLANTAIN PIE WITH “PICADILLO” . \$11.95
Made with Mashed Plantains, Ground Beef and Topped
with Mozzarella and Parmesan Cheese au Gratin.
Served with White Rice and Sweet Plantains.

SHRIMP AU GRATIN . \$16.50
Sautéed with Garlic, White Wine & Cream. Topped with Sweet Peppers & Cheese au Gratin.

VERSAILLES CUBAN SAMPLERS

THE CLASSIC \$15.50
White Rice, Black Beans, “Picadillo” Ground Beef, Roast
Pork, Sweet Plantains, Ham Croquette, Cuban Tamale,
and Cassava with Cuban Mojo.

THE CRIOLLO \$14.50
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.

Weekly Specials

MONDAY

“AJIACO” . \$6.50 / \$8.50
Tropical Soup made with Vegetables and Various Kinds of Meat.

1/4 ROASTED CHICKEN \$10.95
Seasoned with Spices and Wine and Slow Oven Roasted.
Served with Moros Rice and Sweet Plantains.

TUESDAY

CHICK PEA POTTAGE \$4.50 / \$5.50
Cooked with Ham and Spanish Sausage.
Peas.Served Au Gratin \$12.95

“VACA FRITA DE POLLO” . \$12.95
Grilled Shredded Chicken with Onions.
Served with White Rice and Sweet Plantains.

WEDNESDAY

“FABADA ASTURIANA” \$4.50 / \$5.50
White Bean Soup Asturian Style Made with Spanish
Sausage and Blood Sausage.
Grilled Shredded Chicken with Onions.
Served with White Rice and Sweet Plantains.

THURSDAY

SPLIT PEA POTTAGE . \$4.50 / \$5.50
Made with Ham and Spanish Sausage.

BEEF STEW WITH POTATOES . \$13.50
Lightly Cooked Beef and Potatoes Creole Style.
Served with White Rice and Sweet Plantains.

FRIDAY

FRESH FISH SOUP . \$4.50 / \$5.50
Marinated with Creole Spices and Cooked in its own Juice.
Served with Moros Rice and Sweet Plantains

SATURDAY

LENTIL SOUP \$4.50 / \$5.50
Made with Ham and Spanish Sausage.

ROAST PORK LOIN AU JUS \$11.50
Marinated with Creole Spices and Cooked in its own Juice.
Served with Moros Rice and Sweet Plantains.

SUNDAY

RED BEAN POTTAGE \$4.25 / \$5.25
Made with Pork, Ham and Spanish Sausage.

ROAST PORK LOIN AU JUS \$11.50
Marinated with Creole Spices and Cooked in its own Juice.
Served with Moros Rice and Sweet Plantains.

“LACON” HAM SHANK GALICIAN STYLE . \$18.95
Served with Spanish Sausage, Cabbage and Potato.

YELLOW CORN MEAL STEW \$6.95 / \$9.50
Ground Tender Corn Cooked with Pork Meat.
Served with Sweet Plantains.

IMPERIAL RICE \$11.95