

## Cocktail

<b>Best Rum &amp; Coke Ever</b> .....	<b>14</b>
Table-side Mexican Coke, Ron Zacapa, lime	
<b>Tina Louise</b> .....	<b>11</b>
Cava & blood orange	
<b>Expatriate</b> .....	<b>12</b>
Don Julio Blanco, pasilla, grilled pineapple, cilantro, lime, celery bitters	
<b>Antidote</b> .....	<b>12</b>
Ketel One Oranje, blood orange, ginger, cinnamon, lemon, egg white	
<b>Banh Mi</b> .....	<b>10</b>
Jalapeno-infused Wodka, lemon, mango, cucumber, cilantro	
<b>Sangria</b> .....	<b>9</b>
Sparkling spiked cabernet, isla bonita fruit	
<b>Margarita</b> .....	<b>10</b>
100% pure agave white tequila, luxardo triplum, agave, lime	
<b>BLT</b> .....	<b>10</b>
4 Roses bourbon, sugar cane, lemon, tonic, bitters	
<b>4H Smash</b> .....	<b>10</b>
4 Roses bourbon, lemon, mint, hibiscus	
<b>Tea In June</b> .....	<b>12</b>
Tropical tea-infused vodka, lemon, June liqueur, sugar cane	
<b>Painkiller</b> .....	<b>12</b>
Pusser's, rum, crema of coconut, pineapple, OJ, nutmeg	
<b>The Margaux Daiquiri</b> .....	<b>13</b>
Diplomatico Reserva, Luxardo Triplum, sugar cane, lime, egg white	
<b>PC Gin Swizzle</b> .....	<b>10</b>
Gin, pomegranate, orange, pineapple, lime, sugar cane	
<b>Vivian</b> .....	<b>10</b>
Light rum, lime, coconut, pineapple	
<b>Rum Punch</b> .....	<b>10</b>
Bartender's choice rum, seasonal fruit blend infusion	
<b>Zombie Blue</b> .....	<b>35</b>
Dark and light rums, tropical juices, amaretto, blue curacao	

## Bloody Mary

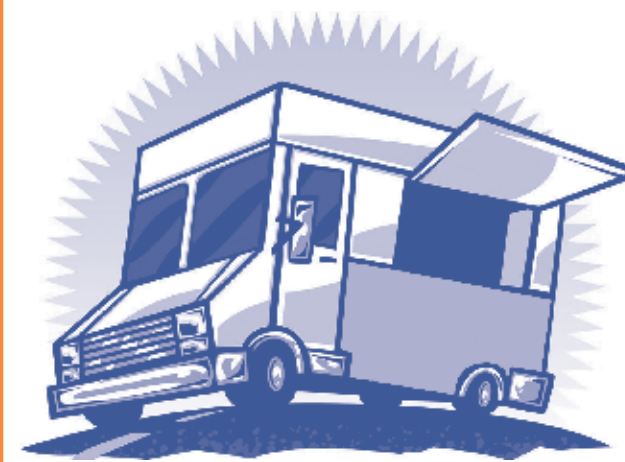
<b>Done</b> .....	<b>9</b>
available every day	
<b>You Do It</b>	
available Saturday & Sunday Brunch	
<b>Wodka</b> .....	<b>9</b>
<b>Tito's</b> .....	<b>10</b>
<b>Ketel One</b> .....	<b>11</b>

## TELL THEM YOU MADE IT!!

<b>Chips &amp; Guacamole (for 10 ppl)</b> .....	<b>70</b>
<b>Quart Pico de Gallo</b> .....	<b>18</b>
<b>Quart Black Beans</b> .....	<b>12</b>
<b>Whole Pernil</b> .....	<b>50</b>
<b>Whole Flan</b> .....	<b>30</b>
<b>TresLeches</b> .....	<b>45</b>
<b>Green / Red Sauce</b> .....	<b>7/11/16</b>

## GIFT SHOP

<b>T-shirt</b> .....	<b>25</b>
<b>Sweatshirt</b> .....	<b>50</b>
<b>Hat</b> .....	<b>15</b>
<b>Small Mug</b> .....	<b>6</b>
<b>Large Mug</b> .....	<b>7</b>
<b>Bag of Poker Chips</b> .....	<b>25</b>
(two drinks, one arepa, one empanada)	
<b>Gift Cards (in any denomination)</b>	



## Of Course We Cater!

Visit [www.valencialuncheria.com](http://www.valencialuncheria.com)

Call **203-453-5928**

Email: [catering@valencialuncheria.com](mailto:catering@valencialuncheria.com)



## Follow us on Facebook and Instagram!



Valencia proudly supports monthly local artists! Feel free to contact the General Manger if you are interested in displaying your artwork.



## Dinner Menu

### Valencia Luncheria

164 Main Street,  
Norwalk, CT 06851

**T: 203-846-8009**

**Breakfast**  
Mon- Fri 6-11, Sat 7-4, Sun 8-4

**Lunch**  
Everyday 11-3:30

**Dinner**  
Mon-Thur 3:30-9, Fri 3:30-10  
Sat 4-10, Sun 4-8

**Brunch**  
Saturdays/Sundays 10-4  
\*\*And Some Holidays!

All items available fresh  
for take-out or dine in

## Dinner Starters

- Black Bean & Sour Cream Soup** .....6.00
- Daily Special Soup**..... **M/P**
- Ensalada de Casa** .....7.00  
Queso blanco, tomato, bacon, avocado, and soy balsamic vinaigrette
- Mesclun Salad**.....9.00  
Candied pecans, grilled apples, blue cheese, and sherry vinaigrette
- Chopped Salad** .....9.00  
Mozzarella, roasted red peppers, olives, tomato, cucumber, carrot, onion, and balsamic vinaigrette
- Crispy Calamari Salad** ..... 12.00  
Jalapenos, avocado, bananas, sesame dressing

## Small Plates

- Ceviche** ..... 11.00 / 16.00  
Fresh shrimp & scallops intensely cooked in citrus juices, with red onion, cilantro, & red pepper
- Chocolate Chili Baby Back Ribs**.....9.00
- Jicama Shell Coconut Shrimp Tacos**..... 10.00
- Lobster Enchilada**..... 16.50

## Platos Tipicos de Venezuela

- Arroz con Pollo** ..... 16.00  
Chicken, tomato, pepper, and rice casserole
- Arroz con Camarones** .....20.00  
Shrimp, tomato, pepper, and rice casserole
- Pabellon Criollo** ..... 16.00  
Carne mechada, rice, beans, queso, plantains
- Chicken Pabellon** ..... 15.00  
Chicken mechado, rice, beans, queso, plantains
- Paella** ..... **\$20 Mon-Sat / \$16.00 Sunday**  
Shrimp, scallops, mussels, clams, calamari, chorizo, chicken, and saffron scented rice
- The Works Dinner** ..... 18.00  
Choice of soup, one arepa and one empanada, with rice, beans, plantains, tostones, and ceviche

## Platos Fuertes

- Chicken Escabeche** ..... 16.00  
Citrus marinated chicken breast in a sauce of peppers, olives, and capers
- Pollo el Mazri** ..... 17.00  
Pan-roasted chicken with ginger, garlic, basil, and shitake mushrooms
- Platos Vegetariano** ..... 18.00  
Chef's freshest picks of the day
- Camarones al Ajillo** .....20.00  
Sizzling white shrimp with garlic, red peppers, and tomatoes
- Blackened Tilapia** .....21.00  
With coconut rice, and Veracruz sauce
- Pernil** ..... 17.00  
Venezuelan-style roasted pork
- Steak al Parilla** .....21.00  
Adobo-rubbed flat iron steak with frizzled onions
- Parilla Mixta** .....24.00  
Steak, chicken, chorizo, and shrimp
- Lobster Enchiladas** .....30.00  
Chipotle roasted corn, pepper, & cream sauce
- Soy Ginger Lime Glazed Salmon** .....20.00  
w. Coconut Rice

## Empanadas

- Pastry Dough Stuffed and Fried**.....3.75
- |                               |                    |
|-------------------------------|--------------------|
| Chicken Tamarillo             | Beef Picadillo     |
| Spinach & Cheese              | Ham & Cheese       |
| Black Bean & Cheese           | Cubano             |
| Chipotle Pork                 | Caprese            |
| Chorizo & Pepper              | Cheeseburger       |
| Three Cheese                  | Guava & Mozzarella |
| Chocolate & Plantain          |                    |
| Nutella & Peanut Butter       |                    |
| Curried Cauliflower & Ricotta |                    |
| Nutella & Cream Cheese        |                    |
| Apple & Dulce de Leche        |                    |

## Burritos

- Flour tortilla packed with rice, beans, lettuce, tomato, queso blanco, onion, avocado, sour cream... 12.00
- |                 |                     |
|-----------------|---------------------|
| Baja Fish       | Chipotle Chicken    |
| Beef & Jalapeño | Blackened Turkey    |
| Ceviche         | Veggie & White Bean |
| Pulled Pork     | Chorizo             |

## Arepas

A Venezuelan handmade corn cake  
fried or skillet roasted stuffed w. your choice of fillings

- Aphrodite** (mango, avocado) .....5.75
- BLT** (bacon, lettuce, tomato) .....5.00
- Brie and Mango** .....5.25
- Carne Mechada** (shredded beef) .....5.25
- Casio** (mozzarella, tomato, basil) .....5.50
- Chef** (chipotle jalapeno cheese steak) .....6.25
- Chicken Tamarillo** (chicken stew) .....5.25
- Chorizo**.....5.00
- Domingo** (spinach, bacon, onion, queso) .....5.50
- Domino** (black bean, queso blanco) .....4.75
- Dulce** (fennel seed, melted queso) .....5.00
- Egg and Cheese** .....4.75
- Erik** (ham, brie, mango) .....5.50
- Ham and Cheese** .....5.00
- Jenny** (chicken, cheese, spinach) .....5.25
- Josie** (peanut butter, jelly) .....5.00
- La Bonita** (avocado, queso) .....5.00
- Lu** (bacon, queso blanco, avocado) .....5.00
- Pernil** (Venezuelan pork roast) .....5.00
- Real Deal** (chorizo, mozzarella) .....5.25
- Reina** (chicken salad, avocado) .....5.00
- Ruby** (plantain, queso blanco) .....4.75
- Spinach and Cheese** .....5.00
- Vivian** (dulce de leche, banana) .....5.00
- Zach** (crispy chicken, honey) .....5.25
- Swap it out, add a buck**..... + 1.00

## Maybach Arepas

- Carlo** .....6.00  
Fennel arepa, chicken, avocado, queso
- Jax** .....5.75  
Bacon arepa, peanut butter, plantains
- New Mel**.....7.75  
Scallion arepa, smoked salmon, cream cheese
- Sloppy Mikey** .....5.75  
Queso blanco & cheddar arepa, carne molida, salsa rosa
- TOTGA**.....6.00  
Everything arepa, ground beef, bacon, cream cheese

## Sides

- Sweet Plantains & Sour Cream** ..... 5.00
- Yucca Fries** ..... 5.00
- Rice and Beans** ..... 5.50
- Chili Lime Corn on the Cob** ..... 4.50
- Half Avocado** ..... 4.00
- Tostones** ..... 5.00
- Side of Pico de Gallo**..... 3.00
- Side of Sour Cream** ..... 1.00
- Side Daily Vegetable**..... 4.00
- Side of Guacamole**..... 4.50

## Beverages

- Batidos** ..... 4.00 / 5.50  
Fresh fruit blended with milk and ice.  
(with soy milk add \$.50)
- |           |           |               |
|-----------|-----------|---------------|
| Mango     | Papaya    | Melon         |
| Pineapple | Banana    | Avocado       |
| Berries   | Chocolate | Vanilla       |
| Guanabana | Guava     | Passion Fruit |
- Jugos** ..... 4.00 / 5.50  
Juiced to order:
- |           |        |               |
|-----------|--------|---------------|
| Mango     | Papaya | Melon         |
| Pineapple | Carrot | Beet          |
| Apple     | Ginger | Berries       |
| Guava     | Orange | Passion Fruit |

- Hot Coffee and Tea** .....2.00
- Tropical Iced Tea**.....2.50
- Chi Cha**.....5.00
- Dulce de Leche Coffee** .....4.00
- Venezuelan Hot Chocolate**.....4.00
- Venezuelan Hot Caramel Chocolate**.....4.00
- Freshly Frozen Lemonade/Limeade** .....6.00  
(In season)

## Homemade Desserts

- Valencia Flan** .....4.50  
Vanilla custard and caramel sauce
- Arroz con Leche** .....4.50  
Creamy cinnamon rice pudding
- Empanada Dulce** .....3.75  
Fried pastry with a sweet filling
- Coconut Rum Tres Leches**.....5.50
- Dulce de Leche Muffin** .....3.00
- Isla Bonita Fruit Salad** .....4.50  
Tropical fruit with a fragrant orange syrup
- Chocolate Banana Bread Pudding** .....6.00  
Chunks of banana and swirls of chocolate
- Frozen Hot Chocolate** .....8.00
- Ice Cream Cone**.....4.00
- A la Mode**.....2.00  
w/ any dessert or empanada