

Cocktail

Zombie Blue	36
Dark and light rums, tropical juices, amaretto, blue curacao	
La Ultima Palabra	16
Beefeater Gin, Green Chartreuse, maraschino, lime	
M4	16
Patrón Silver, Grand Marnier, Lime Juice, agave	
Best Rum & Coke Ever	15
Table-side Mexican Coke, Ron Zacapa, lime	
JPC	14
Cava, Cazadores Reposado, lime	
Antidote	13
Ketel One Oranje, blood orange, ginger, cinnamon, lemon, egg white	
Expatriate	13
Don Julio Blanco, pasilla, grilled pineapple, cilantro, lime, celery bitters	
Painkiller	13
Pusser's, rum, crema of coconut, pineapple, OJ, nutmeg	
Tea In June	13
Tropical tea-infused vodka, lemon, June liquor, sugar cane	
4H Smash	11
4 Roses bourbon, lemon, mint, hibiscus	
Banh Mi	11
Jalapeno-infused Vodka, lemon, mango, cucumber, cilantro	
Margarita	11
100% pure agave white tequila, luxardo triplum, agave, lime	
PC Gin Swizzle	11
Gin, pomegranate, orange, pineapple, lime, sugar cane	
Rum Punch	11
Bartender's choice rum, seasonal fruit blend infusion	
Vivian	11
Light rum, lime, coconut, pineapple	
Sangria	10
Sparkling spiked cabernet, isla bonita fruit	

Bloody Mary

Done	10
available every day	
You Do It	
available Saturday & Sunday Brunch	
Wodka	10
Tito's	11
Ketel One	12

TELL THEM YOU MADE IT!!

Chips & Guacamole (for 10 ppl)	70
Quart Pico de Gallo	18
Quart of Black Beans	15
Whole Pernil	60
Whole Flan	32
Tres Leches	55
Green / Red Sauce	7/12/20

GIFT SHOP

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



Of Course We Cater!

Visit www.valencialuncheria.com

Call 203-822-1590

Email: catering@valencialuncheria.com



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Valencia Luncheria



Valencia_Luncheria



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. 8-11, Sat.-Sun. 8-4

Lunch
Everyday 11-4

Dinner
Sun.-Thurs. 4-9, Fri.-Sat. 4-10

Brunch
Saturday/Sunday 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
Add to any salad:
Chicken..... 8.00 **Steak**..... 10.00
Shrimp..... 9.00 **Salmon**.... 10.00
Ensalada de Casa7.00
 Queso blanco, tomato, bacon, avocado, and soy balsamic vinaigrette
Mesclun Salad.....10.00
 Candied pecans, grilled apples, blue cheese, and sherry vinaigrette
Chopped Salad10.00
 Mozzarella, roasted red peppers, olives, tomato, cucumber, carrot, onion, and balsamic vinaigrette
Crispy Calamari Salad13.00
 Jalapeños, avocado, bananas, sesame dressing

Small Plates

- Ceviche** 12.00 / 18.00
 Fresh shrimp & scallops intensely cooked in citrus juices, with red onion, cilantro, & red pepper
Chocolate Chili Baby Back Ribs..... 11.00
Jicama Shell Coconut Shrimp Tacos.... 11.00
Lobster Enchilada.....18.50

Platos Tipicos de Venezuela

- Arroz con Pollo**18.00
 Chicken, tomato, pepper, and rice casserole
Arroz con Camarones22.00
 Shrimp, tomato, pepper, and rice casserole
Pabellon Criollo18.00
 Carne mechada, rice, beans, queso, plantains
Chicken Pabellon18.00
 Chicken mechado, rice, beans, queso, plantains
Paella24 Mon-Sat / 20.00 Sunday
 Shrimp, scallops, mussels, clams, calamari, chorizo, chicken, and saffron scented rice
The Works Dinner20.00
 Choice of soup, one arepa and one empanada, with rice, beans, plantains, tostones, and ceviche

Platos Fuertes

- Chicken Escabeche** 18.00
 Citrus marinated chicken breast in a sauce of peppers, olives, and capers
Pollo el Mazri 19.00
 Pan-roasted chicken with ginger, garlic, basil, and shitake mushrooms
Platos Vegetariano20.00
 Chef's freshest picks of the day
Camarones al Ajillo22.00
 Sizzling white shrimp with garlic, red peppers, and tomatoes
Blackened Tilapia23.00
 With coconut rice, and Veracruz sauce
Pernil19.00
 Venezuelan-style roasted pork
Steak a la Parilla23.00
 Adobo-rubbed flat iron steak with frizzled onions
Parilla Mixta26.00
 Steak, chicken, chorizo, and shrimp
Lobster Enchiladas32.00
 Chipotle roasted corn, pepper, & cream sauce
Soy Ginger Lime Glazed Salmon.....22.00
 w. Coconut Rice

Empanadas \$4.25

Pastry Dough Stuffed and Fried

- | | |
|-------------------------------|--------------------|
| 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 \$13.00

Flour tortilla packed with rice, beans, lettuce, tomato, queso blanco, onion, avocado, sour cream

- | | |
|-----------------|---------------------|
| 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)**6.50
BLT (bacon, lettuce, tomato)5.75
Brie and Mango6.00
Carne Mechada (shredded beef)6.00
Casio (mozzarella, tomato, basil)6.25
Chef (chipotle jalapeño cheese steak)7.00
Chicken Tamarillo (chicken stew)6.00
Chorizo5.75
Domingo (spinach, bacon, onion, queso)6.25
Domino (black bean, queso blanco)5.50
Dulce (fennel seed, melted queso)5.75
Egg and Cheese5.50
Erik (ham, brie, mango)6.25
Ham and Cheese5.75
Jenny (chicken, cheese, spinach)6.00
Josie (peanut butter, jelly)5.75
JPC (grilled chicken, bacon, honey mustard)6.75
La Bonita (avocado, queso)5.75
Luisito (bacon, queso blanco, avocado)5.75
Pernil (Venezuelan pork roast)5.75
Real Deal (chorizo, mozzarella)6.00
Reina (chicken salad, avocado)5.75
Ruby (plantain, queso blanco)5.50
Spinach and Cheese5.75
Vivian (dulce de leche, banana)5.75
Zach (crispy chicken, honey)6.00
Swap it out, add a buck + 1.00

Maybach Arepas

- Carlo**6.00
Fennel arepa, chicken, avocado, queso
Sloppy Mikey5.75
Queso blanco & cheddar arepa, carne molida, salsa rosa
TOTGA.....6.00
Everything arepa, ground beef, bacon, cream cheese
Lucas' Fire\$9.00
Chili Arepa, hanger steak, pico, fire crema

Sides

- Dinner Sides**\$5.00
 Rice & Bean Half Avocado Tostones
 Sweet Plantains & Sour Cream
 Daily Vegetables Pico de Gallo
 Side Guacamole Yucca Fries
 Chili Lime Corn on the Cob Vigeron
 Sweet Potato & Black Bean Salsa Corn Quinoa

Beverages

- Batidos** 5.00 / 6.50
 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 5.00 / 6.50
 Juiced to order:
 Mango Papaya Melon
 Pineapple Carrot Beet
 Apple Ginger Berries
 Guava Orange Passion Fruit

- Hot Coffee and Tea**3.00
Tropical Iced Tea.....3.50
Chi Cha.....6.00
Dulce de Leche Coffee6.00
Venezuelan Hot Chocolate.....5.00
Venezuelan Hot Caramel Chocolate.....5.00
Freshly Frozen Lemonade/Limeade 7.00
(In season)

Homemade Desserts

- Valencia Flan**5.50
 Vanilla custard and caramel sauce
Arroz con Leche5.50
 Creamy cinnamon rice pudding
Empanada Dulce4.75
 Fried pastry with a sweet filling
Coconut Rum Tres Leches.....6.50
Dulce de Leche Muffin4.00
Isla Bonita Fruit Salad5.50
 Tropical fruit with a fragrant orange syrup
Chocolate Banana Bread Pudding7.00
 Chunks of banana and swirls of chocolate
Frozen Hot Chocolate9.00