

Versailles Restaurant

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APPETIZERS 8

Empanadas (2)	\$4.99
your choice of chicken, beef or spinach.	
Tamales (2)	\$5.99
homemade corn tamales stuffed with lean pork topped with garlic sauce and onions.	
Yuca Rellena - Stuffed Yucca (2)	\$4.99
stuffed yucca stuffed with pork and beef.	
Yuca Frita - Fried Yucca	\$4.99
garlic sauce on the side.	
Croquetas De Jamon - Ham Croquettes (2)	\$3.50
Ejemplares De Versailles - Versailles Sampler Plate	\$12.99
(2) ham croquettes, (2) stuffed and fried yucca served with garlic, (1) tamal y masas de puerco (fried chunks of pork)	
Stuffed Platanos Sampler	\$9.99
an assortment of stuffed fried green plantains consisting of two of each of the shredded beef and roasted pork.	
Papas Rellenas (2)	\$4.99
mashed potatoes stuffed with meat and shaped into balls, then lightly breaded and fried.	

SOUPS AND SALADS 8

Ensalada De Aguacate - Avocado Salad	\$4.99
sliced has avocado topped with onions.	
Ensalada De Tomate - Tomato Salad	\$3.50
Ensalada Verde - Green Salad	\$3.50
Ensalada Mixta - Mixed Salad	\$5.99
Grilled Chicken Salad	\$9.99
Grilled Salmon Salad	\$12.99
Sopa De Frijoles Negros - Black Bean Soup	\$3.99
black bean soup.	

Sopa De Pollo - Chicken Soup	\$3.99
chicken soup.	

SANDWICHES 4

Sandwich De Pollo	\$9.99
marinated and grilled chicken steak on cuban bread, garnished with lettuce and tomatoes, served with french fries.	
Sandwich Cubano	\$9.99
Pan Con Bistec Sandwich	\$9.99
thin top sirloin steak marinated and grilled served on cuban bread, garnished with lettuce and tomatoes, served with french fries.	
Pan Con Lechon Sandwich	\$9.99
shredded roast pork on cuban bread with grilled onions.	

ENTREES-PORK 5

Lechon Asado - Cuban Style Roasted Pork	\$11.99
classic cuban style roasted pork marinated in versailles uniques garlic mojo criollo sauce roasted to perfection.	
Macitas De Puerco Fritas - Fried Pork Chunks	\$11.99
tender lean chunks of pork marinated in our special garlic mojo sauce topped with onions.	
Pierna De Puerco Asada - Roasted Leg of Pork	\$11.99
oven roasted leg of pork marinated with garlic mojo sauce.	
Chuletas De Puerco - Grilled Pork Chops	\$11.99
pork chops marinated in citrus juice with generous amount of versailles garlic mojo sauce, sauteed onions and herbs.	
Chuletas De Puerco Empanisadas	\$11.99
breaded and fried pork chops	

ENTREES-CHICKEN 6

Famoso Pollo Versailles - Versailles Famous Garlic Chicken	\$11.99
our famous house specialty - juicy roasted half chicken marinated in our delicious garlic sauce garnished with sliced onions.	
Bistec De Pollo Empanisado - Breaded Chicken Steak	\$11.99
tender chicken breast steak spiced and breaded to perfection.	
Bistec De Pollo - Chicken Steak	\$10.99
tender chicken breast grilled to perfection topped with garlic sauce and garnished with white onions.	
Pollo En Salsa Barbacoa - Barbecue Chicken	\$11.99
roasted half chicken, sweet and juicy, smothered in our delicious barbecue sauce.	
Arroz Con Pollo - Chicken and Yellow Rice	\$10.99
a classical cuban dish - valencia rice and chicken married in just the right amount of seasoning and garnished with peas and pimentos.	

Combinacion De Pollo Y Puerco	\$13.99
chicken and pork combination half portion of roast chicken and roast pork topped with onions.	

ENTREES-BEEF 15

Bistec De Palomilla - Top Sirloin Steak	\$12.99
grilled marinated sirloin, thinly sliced and topped with grilled onions.	
Lomo Salteado - Rib Eye Steak	\$12.99
a house specialty simmered in tomato sauce with onions and bell peppers and served atop fried potatoes.	
Rabo Encendido - Oxtail Stew	\$16.99
a creole based oxtail stew with a sharp peppery taste cooked with traditional cuban herbs and spices, olive oil and bell peppers.	
Chilindron De Cordero - Sauteed Lamb	\$15.99
cubed lamb tender and tasty, simmered in a ripe tomato and wine sauce, herbs and spices.	
Bistec Picado - Steak Strips	\$11.99
strips of sirloin steak cooked in a simmering blend of bell peppers, onions, olive oil and tomato sauce.	
Bistec a La Colombiana - Colombian Style Steak	\$11.99
sirloin steak sauteed and served in a tomato and wine sauce with bell peppers and onions.	
Bistec Empanizado - Breaded Steak	\$13.99
seasoned and breaded top sirloin steak.	
Bistec Con Cebollas - Steak and Onions	\$11.99
a smaller version of palomilla	
Ropa Vieja - Shredded Beef	\$12.99
this dish (when translated means "old clothes") is a traditional cuban meal - thinly shredded flank steak prepared in a authentic tomato and wine sauce.	
Vaca Frita - Sauteed Shredded Flank Steak	\$12.99
shredded beef sauteed in olive oil with citrus juice and onions	
Lengua Guisada - Stewed Beef Tongue	\$14.90
a tomato stew cooked with a traditional cuban herbs and spices, olive oil and bell peppers.	
Higado a La Italiana - Italian Style Liver	\$11.99
this simple dish of thinly sliced beef liver is sauteed in a dry wine, green bell peppers, onion and other savory spices.	
Bistec De Higado - Liver Steak	\$10.99
tender liver steak grilled in our own mojo sauce and topped with grilled onions.	
Carne Con Papas - Beef Stew	\$10.99
tender boneless chunks of beef with potatoes cooked in a tomato basil sauce to create the perfect beef stew.	
Picadillo a La Criolla - Ground Beef Cuban Style	\$9.99
extra lean ground beef simmered in a myriad of cuban spices.	

ENTREES-VEGETARIAN 2

Arroz, Frijoles Negros Y Platanos Frito	\$9.99
rice, black beans and fried sweet plantains.	
Moros, Platanos Fritos Y Ensalada Verde	\$9.99
beans and rice cooked together, fried sweet plantains and mixed green salad.	

ENTREES-SEA FOOD 10

Paella Estilo Versailles	AVAILABLE OPTIONS
(allow 30 minutes when ordering) spanish dish cooked versailles style, consisting of yellow rice, a myriad of seafood, chicken, onions, green peppers, tomatoes, olive oil and garnished with peas, chorizo and pimientos.	For 1: \$26.99 For 2: \$39.99
Mahi Mahi a La Parilla	
grilled mahi mahi in garlic sauce.	
Camarones Enchilados - Shrimp In Creole Sauce	
shrimp in distinct creole sauce.	
Arroz Amarillo Con Camarones - Shrimp and Yellow Rice	\$16.99
shrimp in saffron yellow rice.	
Halibut Al Ajillo - Halibut In Garlic Sauce	\$16.99
lightly breaded and sauteed in a butter and garlic sauce.	
Bistec De Calamar - Calamari Steak	\$13.99
lightly breaded and sauteed in a butter and garlic sauce.	
Arroz Con Calamares - Squid and Rice	\$12.99
a version of paella, prepared with calamari in ink.	
Pargo Entero Frito - Fried Whole Red Snapper	\$21.99
fried whole red snapper.	
Camarones Al Ajillo - Shrimp In Garlic Sauce	\$16.99
shrimp cooked in a butter and garlic sauce.	
Filete De Salmon a La Parilla - Grilled Salmon Filet	\$14.99
salmon filet grilled with garlic mojo sauce.	

SIDES 9

Moros Y Cristianos - Brown Rice	\$3.99
white rice and black beans cooked together creating a unique taste.	
Arroz Blanco - White Rice	\$2.99
Arroz Amarillo - Yellow Rice	\$3.99
Papas Fritas - French Fries	\$1.99
Platanos Maduros - Sweet Fried Plantains	\$3.99

Tostones De Platanos Verdes - Green Plantains Patties	\$4.50
Mojo De Ajo - Garlic Sauce (Small Cup)	\$1.99
our famous house garlic sauce.	
Side of Onions	\$1.99
Frijoles Negros - Side of Beans	\$1.99

DESSERTS 6

Flan Cubano	\$3.39
cuban flan. toppings coconut, guava add 0.50.	
Coco Rallado Con Queso Crema	\$3.25
sweetened, grated coconut served with cream cheese.	
Arroz Con Leche	\$3.50
cuban style rice pudding.	
Tres Leches Cake	\$3.99
Cascos De Guayaba Con Queso Crema	\$3.25
guava shells with cream cheese.	
Dulce De Papaya Con Queso Crema	\$3.25
papaya chunks with cream cheese.	