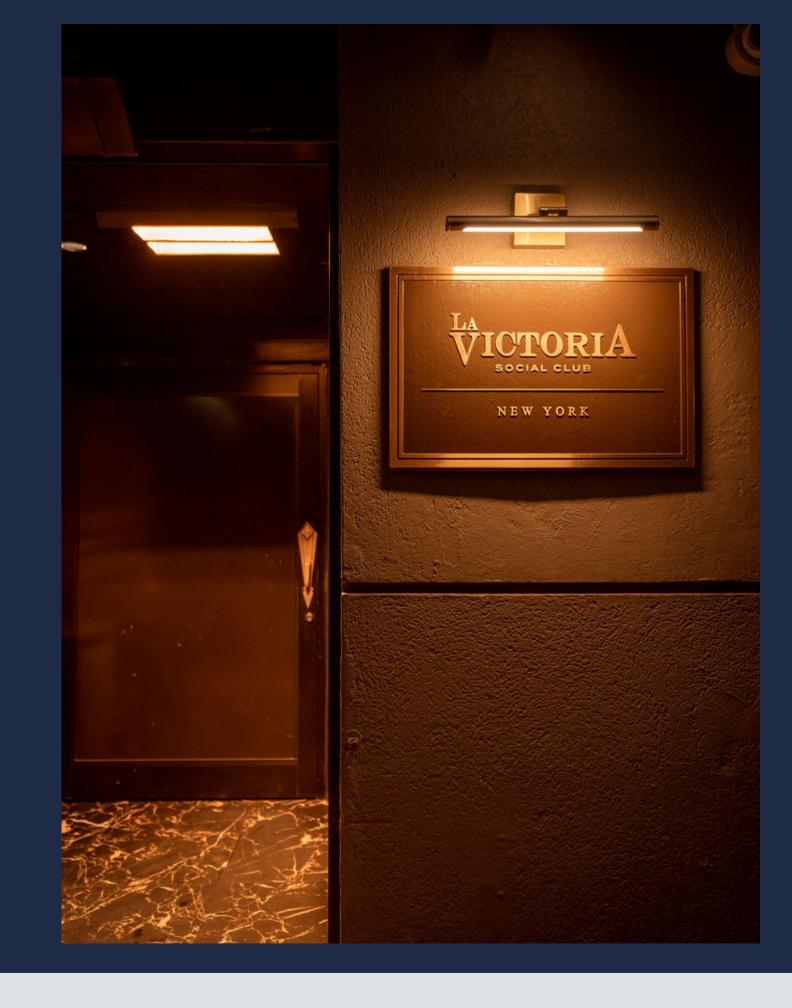




# ABOUT US...

Following the enormous success of her Miami location. La Victoria now comes to New York City. She is a mystical place, an exotic garden, a mysterious woman, and a state of mind. A feeling that forces you to dance, drink and transport yourself to an exotic Latin-American Colonial city where local carnivals turn any ordinary night into a night to remember, full of kind characters, Latin rhythms, and crowds you've probably never met yet feel so familiar. Once you are here, everything and anything is possible, and under the beautiful sky, the stars witness as you have the time of your life night after night after night.





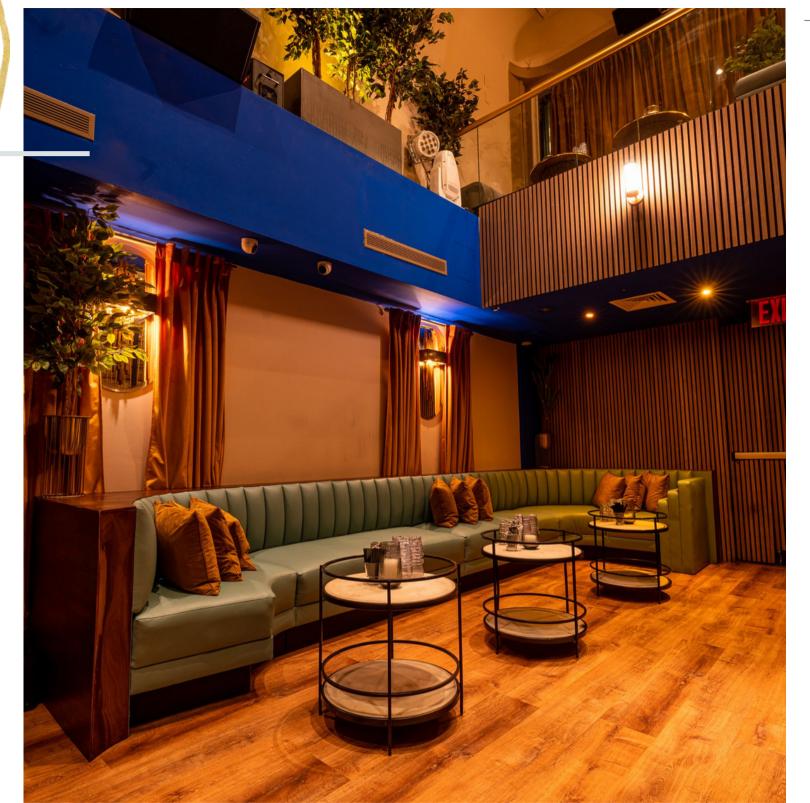
NEW YOR

# FIRST FLOOR

## THE SPACE

This unique inspired greek restaurant mixes natural design with modern elements. The environment embodies a sophisticated yet comforting dining experience.

Names after the Greek God of the moon, Selene. We worked with different lights to stimulate our customers senses.





#### NEW YORI

# VIP MEZZANINE

## THE SPACE

The VIP Mezzanine is meant for a more private and intimate event or a large dinner party. The Semi-Private space is sectioned off by a divider.

Equped to handle all events due to the private barm the Back Room is a perfect space to host.





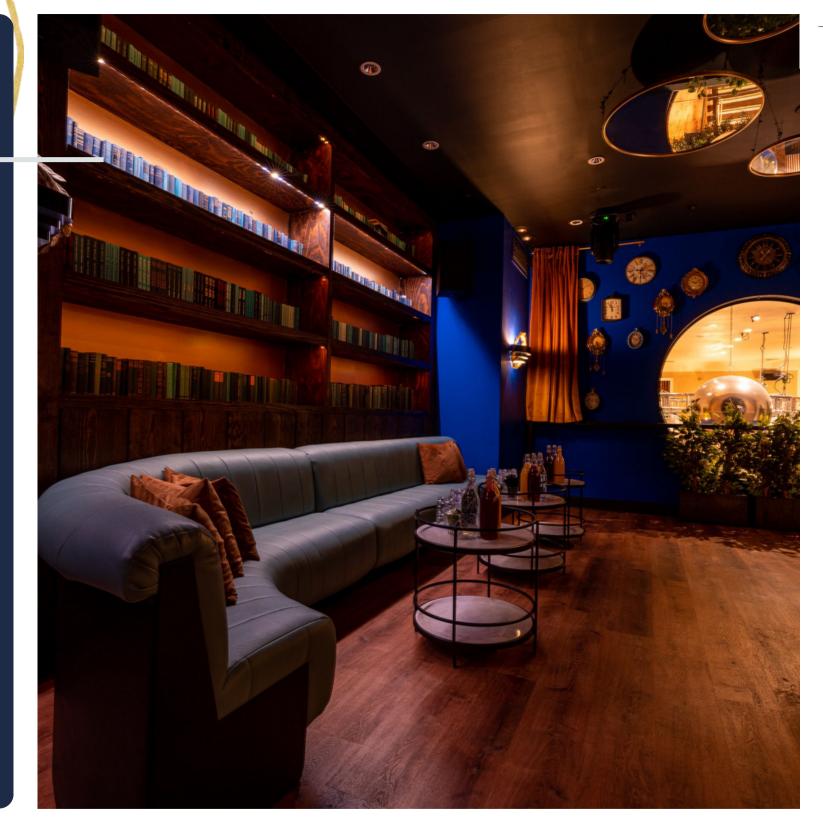
NEW YOR

## MEZZANINE LEVEL

## THE SPACE

The mezzanine level is meant for a more private and intimate event or a large dinner party. The Semi-Private space is sectioned off by a divider.

Equped to handle all events due to the private barm the Back Room is a perfect space to host.



## Food Packages

### BARCELONA MENU

\$60

#### TO START

Oysters

Shrimp & Halibut Ceviche

#### TO SHARE

Greek Salad

Kalamarakia Tiganita

#### MAIN CHOICE OF

Black Ink Linguini

Chicken Souvlaki Platter

Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta

Grilled Salmon Garlic Mushrooms

#### DESSERT

Chefs Selection

## CHILE MENU

\$80

#### TO START

Oysters

Octopus Carpacio

#### TO SHARE

Cesar Salad

Kalamarakia Tiganita

Spanakopita

#### MID COURSE

Mac & Cheese Balls

Crab Cakes

#### MAIN CHOICE OF

Halibut Filet
Tomato and avocado salad

Grilled Ribeye

Vegetarian Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta

Seafood Orzo Mussels, shrimp, and calamarie

#### DESSERT

Chefs Selection

## ARGENTINA MENU

\$110

TO START

Oysters

Halibut Crudo

Tuna Tartar

TO SHARE

Greek Salad

Crab Cakes

Octopus Salad

MID COURSE

Mac & Cheese Balls

Spanakopita

MAIN CHOICE OF

Halibut Filet
Tomato and avocado salad

Grilled Ribeye

Vegetarian Stuffed Eggplant Onion, garlic, red bell peppers, crumbled feta

> Seafood Orzo Mussels, shrimp, and calamarie

Grilled Branzino
Garlic roasted asparagus

Chicken Souvlaki Platter Garlic roasted asparagus

DESSERT

Chefs Selection

## BEVERAGE PACKAGES

## Beer & Wine

House selection of wine, assorted beer and soda

2 Hours \$45 Per Person

3 Hours \$60 Per Person

4 Hours \$75 Per Person

## Standard

House selection of liquor, wine, prasecco, assorted beer and soda

2 Hours \$60 Per Person

3 Hours \$80 Per Person

4 Hours \$100 Per Person

## Premium

Premium selection of liquor, wine, prasecco, assorted beer and soda

2 Hours \$75 Per Person

3 Hours \$100 Per Person

4 Hours \$120 Per Person



NEW YORK





NEW YORK

#### \$75 Per Person

# CHOICE OF SALAD CHOICE OF APPETIZER 2 MAIN OPTIONS CHOICE OF DESSERT

#### — SALADS —

#### GREEK SALAD

Tomatoes, cucumbers, onions, feta cheese, peppers

#### MAROULOSALATA

Romaine, green onion, dill, English cucumbers

#### CLASSIC CESAR

Whole grilled romaine, shaved whole wheat bagel, anchovies

#### APPETIZERS

#### PIKILIA

Spicy feta, hummus, roasted eggplant spread. marinated olives

#### CHARRED OCTOPUS

Warm white bean and Tomato salad

#### **MEATBALLS FROM RHODES**

Ground lamb, dried oregano, parsle

#### GRILLED SQUID

Lemon, Garlic and Olive oil

#### KALAMARAKIA TIGANITA

Corn crusted fried calamari

#### MUSSELS

Garlic white wine or spicy tomato

#### **CRAB CAKES**

Cole slaw with Tobiko cavic

#### MAIN COURSE

#### CHICKEN SOUVLAKI PLATTER

Chicken skewers, homemade pita bread, tzatziki, served with french fries

#### WHOLE BRANZINO

Garlic roasted asparaau:

#### SEARED SCALLOPS

Mediterranean Tomato Salsa

#### GRILLED RIBEYE

Served with pan cut french fries

#### HALIBUT FILET

Fomato and avocado salad

#### GRILLED KING ORA SALMON

Garlic Mushrooms

#### **VEGETARIAN STUFFED EGGPLANT**

Onion, garlic, red bell peppers, crumbled feta

#### **BLACK INK LINGUINI**

Squid ink linguini

- P A S T A -

#### SEAFOOD ORZO

Mussels, shrimp, and

#### · DESSERT -

ASSORTED DESSERTS

## Passed Hors D'Oeuvres

### CHOICE OF 5 OPTIONS

Beef sliders with Mozzarella

Garlic shrimp skewers with honey glaze

Steak and fries

Tuna tartar

Mini fish tacos

Ricotta crostini

Mixed vegetable skewers

Zucchini chips w/tzatziki

Shrimp ceviche

Mini grilled cheese w/ gaspacho

Dolmades

Spanakopita

Keftedes

Mac & Cheese Balls

# CONTACT US

## EVENT DIRECTORY:

EMAIL

ROB@LAVICTORIANYC.COM

ADDRESS

357 W 16TH ST, NEW YORK, NY 10011

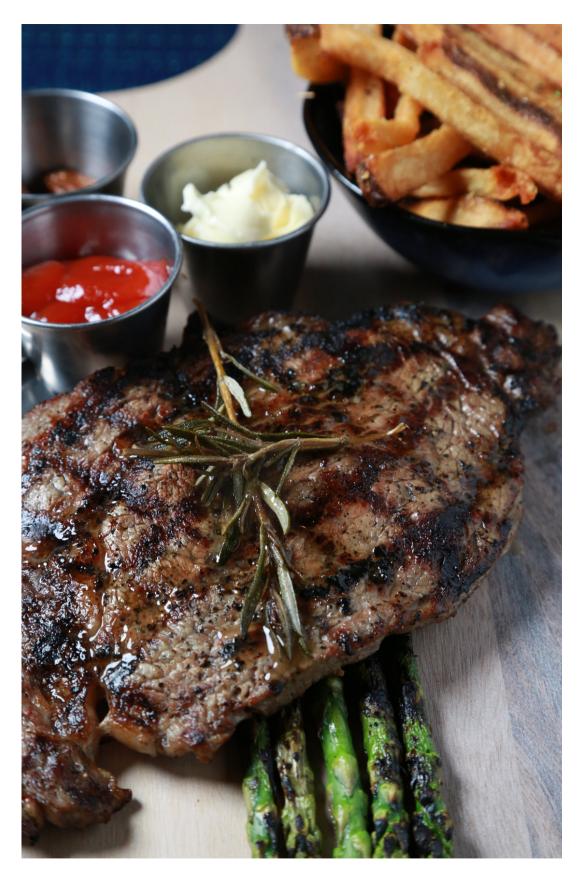


NEW YORK











La Victoria New York is the place for your next event! Equipped with:

14 Elation Fuze Spot

6 - Bar Elation DTW

2 - Elation Strob Proton 3K

10 - Elation Sixpar 200

4 - Elation Hybrid Beam

3 - Elation Smoke Magma Onyx Obsidian Controller

Featuring three spaces: First Floor: 1,234 Sq ft

VIP Mezzanine: 172 Sq ft

Mezzanine Level: 809 Sq ft

