



Salores



TAPAS BAR



SUMMER RESTAURANT WEEK



LUNCH MENU

25\$ per person everyone on the table must do it. Choose one per section.

First Course

Gazpacho Salmorejo

Spanish cold tomato soup served with hardboiled egg and serrano ham bits

Arepitas

Fried corn cakes topped with your cotija cheese, shredded chicken or beef

Croquetas de Pollo

Fried creamy chicken croquettes

Patacones

Green fried plantain topped with shredded chicken or shredded beef and salsa golf

Ensaladilla Rusa

Potato salad with carrots and boiled eggs

Dátiles con Tocino

Dates wrapped in bacon with honey aioli

Second Course

Patatas Bravas

Fried diced potatoes served with aioli and Brava sauce

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Espinacas a la Catalana

Sauteed spinach with raisins, apples and walnuts

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Esparragos con Romesco

Grilled asparagus spears over almond romesco sauce

Third Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Cerdo al Pastor

Marinated grilled pork tenderloin with charred pineapple and guajillo sauce

Salmón a la Plancha

Seared salmon brushed with garlic parsley over sauteed veggies

Arroz de Azafrán y Mariscos

Spanish saffron rice with mussels and shrimp

Fourth Course

Cuatro Leches

Homemade traditional sponge cake with sweet and creamy 4 milks

La Maceta de Chocolate

A chocolate mousse torte topped with crumble chocolate cookies and served in a pot

Tarta de Queso y Maracuyá

New York style passionfruit cheesecake



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DINNER MENU

35\$ per person everyone on the table must do it. Choose one per section.

First Course

Pan con tomate y Queso Manchego

Spanish cheese with rustic bread brushed with tomatoes.

Pan con tomate y Jamón Serrano

Serrano ham with rustic bread brushed with tomatoes.

Ensalada de Manzana y Manchego

Apple salad with jicama, manchego cheese, walnuts, and fennel with sherry vinaigrette

Ensalada de Remolacha

Roasted beet salad with walnuts, pickled red onions, goat cheese and mixed greens with honey balsamic dressing

Ensaladilla Rusa

Potato salad with carrots and boiled eggs



Second Course



Croquetas de Pollo

Fried creamy chicken croquettes

Dátiles con Tocino

Dates wrapped in bacon with honey aioli

Patacones

Green fried plantain topped with shredded chicken or shredded beef and salsa golf

Arepitas

Fried corn cakes topped with your cotija cheese, shredded chicken or beef

Third Course

Patatas Bravas

Fried diced potatoes served with aioli and Brava sauce

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Espárragos con Romesco

Grilled asparagus spears over almond romesco sauce

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Fourth Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Salmón a la Plancha

Seared salmon brushed with garlic parsley over sauteed veggies

Cerdo al Pastor

Marinated grilled pork tenderloin with charred pineapple and guajillo sauce

Picanha ao alho

Top sirloin brushed with garlic oil