



# Salores



TAPAS BAR



## LUNCH MENU

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

### First Course

#### **Pan con tomate y Queso Manchego**

Spanish cheese with rustic bread brushed with tomatoes

#### **Ensalada Cesar**

Originated in Mexico, try our version on this classic

#### **Tortilla de Patatas**

Spanish potato omelet with caramelized onions topped with aioli

#### **Pan con tomate y Jamón Serrano**

Serrano ham with rustic bread brushed with tomatoes

#### **Ensalada de Remolacha**

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

#### **Gazpacho Salmorejo**

Spanish cold tomato soup served with serrano ham and hard boiled egg bits



### Second Course



#### **Patatas Bravas**

Fried diced potatoes served with aioli and Brava sauce

#### **Garbanzos con Espinacas**

Moorish chickpeas stew with spinach and tomato

#### **Croquetas de Pollo**

Fried creamy chicken croquettes

#### **Arepitas**

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

#### **Gambas al Ajillo**

Sauteed garlic shrimp with chile de arbol

#### **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 Parrilla**

Grilled salmon brushed with garlic parsley over an almond romesco

#### **Picanha ao alho**

Top sirloin brushed with garlic oil

*Add a dessert for \$5 more!*

*The lunch menu includes soft drinks and regular coffee.*



# Sabores

TAPAS BAR



## DINNER MENU

40\$ per person everyone on the table must participate. Choose one per section.

### First Course

#### ***Pan con tomate y Queso Manchego***

Spanish cheese with rustic bread brushed with tomatoes

#### ***Ensalada Cesar***

Originated in Mexico, try our version on this classic

#### ***Ensaladilla Rusa***

Potato salad with carrots and boiled eggs

#### ***Pan con tomate y Jamón Serrano***

Serrano ham with rustic bread brushed with tomatoes

#### ***Ensalada de Remolacha***

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

#### ***Gazpacho Salmorejo***

Spanish cold tomato soup served with serrano ham and hard boiled egg bits

### Second Course

#### ***Croquetas de Pollo***

Fried creamy chicken croquettes

#### ***Patacones***

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

#### ***Dátiles con Tocino***

Dates wrapped in bacon with honey aioli

#### ***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

#### ***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

#### ***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

#### ***Arroz de Azafrán y Mariscos***

Spanish saffron rice with mussels and shrimp

#### ***Salmón a la Parrilla***

Grilled salmon brushed with garlic parsley over an almond romesco

#### ***Churrasco***

Grilled skirt steak on a bed of chimichurri sauce

### Fifth Course

Choose one dessert!