

Salores

TAPAS BAR

Sopas y Ensaladas

Soups & Salads

Ensalada de Remolacha 9

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

Ensalada de Cesar 9

Did you know that the Caesar salad was invented in Mexico? Well, it was and we have our version of that classic

Salmorejo Gazpacho 9

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

Crema de Langosta 12

Rich and smooth creamy lobster bisque. Best in town!

Sides \$5

White rice Fried plantains
Papas fritas Sauteed veggies

Vegetales

Vegetables

Patatas Bravas 9

Fried diced potatoes served with aioli and brava sauce

Garbanzos con Espinacas 9

Moorish chickpea stew with spinach and tomato

Piquillos rellenos 10

Sweet piquillo peppers stuffed with goat cheese & mushrooms topped with tomato sauce

Pa' comé con la mano

Finger food

Croquetas de Pollo 9

Fried, creamy chicken croquettes served with aioli

Patacones 9

Fried, green plantain topped with shredded chicken and salsa golf

Carnes

Meats

Churrasco 13

Grilled skirt steak on a bed of chimichurri sauce

Picanha 12

Top sirloin brushed with garlic and parsley oil

Pescados y Mariscos

Seafood

Calamares Fritos 12

Fried squid with aioli and brava sauce

Salmón a la Plancha 12

Seared salmon brushed with garlic parsley over pisto Manchego

Setas al Ajillo 9

Sauteed mushrooms with garlic, lemon juice, and olive oil

Zucchini Frito 8

Lightly floured and fried zucchini with aioli and brava sauce

Espinacas a la Catalana 8

Sauteed spinach with raisins, apples, and walnuts

Dátiles con Tocino 9

Dates wrapped in bacon

Arepitas 8

Fried corn cakes topped with cotija cheese. Choice of shredded chicken or shredded beef

Chorizo 8

Argentine sausage over sofrito sauce

Feijoada 8

Traditional Brazilian stew of black beans in beef broth

Mejillones al Vapor 12

Steamed mussels with sofrito, white wine, and herbs

Gambas al Ajillo 11

Sauteed garlic shrimp with chile de arbol

Platos Fuertes

Entrees

Ropa Vieja 23

Shredded beef stew served with white rice, black beans, and plantains

Lomo Saltado 23

Stir fried filet mignon with tomatoes, onions, & fried potatoes served with white rice

Salmón Chaufa 23

Seasoned grilled salmon served over Peruvian chaufa style fried rice

Bandeja Latina 33

Shredded beef, avocado, pork rinds, & chorizo served with white rice, black beans, arepa, plantains, and fried egg

Chuletón Vasco 75

A 32 oz Grilled Ribeye steak smoked tableside served with sauteed potatoes and chimichurri sauce

PAELLAS

Paella de Mariscos (Seafood)

2pp \$ 40/ 4pp \$ 70

Bomba rice, saffron, sofrito, stock, mussels, calamari, & shrimp

Paella de Pollo y Setas (Chicken & Mushroom)

2pp \$ 34/ 4pp \$ 62

Bomba rice, saffron, sofrito, stock, chicken, & mushrooms

Paella de Verduras (Vegetable Paella)

2pp \$ 30/ 4pp \$ 55

Bomba rice, saffron, sofrito, stock, assorted veggies, & mushroom

BRUNCH BOTTOMLESS tapas

Sat & Sun 11:00am - 3:00pm

Order unlimited small plates and try a little bit of everything. 2 hours limit, everyone on the table must participate. No To-go. Items will come in rounds of two. Drinks specials
1\$ mimosa 5\$ sangrias & 6\$ margaritas

◆ This item may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. If you have a food allergy please speak to a manager or your server ~ Menu Items may be subject to change depending on availability ~

Para empezar

To start

Provoleta 10

Grilled Provolone cheese topped with chimichurri sauce & tostini

Guacamole 12

Fresh avocado, onion, cilantro, tomato, Jalapeño & chips

Jamón Serrano 14

Serrano ham with rustic bread, fig marmalade, olives, & nuts

Tabla de Quesos 16

2 Spanish cheeses with bread, fig marmalade, olives, & nuts

◆ Ceviche de Pescado 16

Fresh white fish ceviche with onions, leche de tigre, cilantro, garlic, and avocado mousse
Add octopus +10 or Shrimp + 8

◆ Ceviche de Camarón 14

Blanched shrimp with onions, salsa golf, cilantro, garlic, and avocado mousse

Tapas y Antojitos

Small plates items & little things to crave

Tortilla de Patatas 8

Spanish potato omelet with caramelized onions served with aioli

Pisto Manchego 9

Grilled zucchini, onions and peppers on a tomato sauce topped with a fried over easy egg

Portabello a la parrilla 9

Grilled Portabello mushroom brushed with garlic and parsley oil

Tequeños 8

Fried sticks of cheese wrapped in dough served with guava sauce.

Chicharrón con yuca frita 9

Pork rinds and fried cassava served with Aji amarillo and a spicy tomato sauce topped with pickled onions

Pintxo Moruno 10

Moorish chicken skewers on a bed of hummus and pickled onions

◆ Pulpo a la Parrilla 13

Grilled octopus with sauteed potatoes and anticuchera sauce

Buñuelos de bacalao 10

Spanish cod fritters served with honey aioli

Cocteles + Sangría

Cocktails

	Glass	Carafe
SANGRÍA		
Red	8	30
Rose	9	32
White	10	34

Famous Spanish cocktail made with wine, spirits, juice, and fresh fruits

Margarita 11

A traditional margarita made with fresh lime juice, agave, and premium tequila

Make it a **Top Shelf** for \$4

Make it a **Spicy** for \$2

Smoked with **Vida Mezcal** \$4

Cadillac with **Reposado & GM** \$6

French with **Hennessy Cognac** \$5

Mojito 11

Cruzan rum, muddled limes, sugar, and mint

Make it a **Top Shelf** with **Diplomático Rum** \$2

Caipirinha 12

Brazil's national drink made with Cachaca P51, muddled limes, and sugar

Make it a **Top Shelf** with **LEBLON** \$2

Caipiroska 12

Absolut vodka, muddled limes, and sugar

Make it **Tropical** add **X Rated** \$2

Guarulo 12

Aguardiente sugar free with Lulo juice, lime, and agave

Make it a **Shooter** for \$5

Sabores Old Fashioned 13

Jefferson's kentucky bourbon, cocktail syrup, orange peel, and a cherry

Cuba Libre 14

Selection of premium rum with mexican coke

Flavors \$2

Strawberry	Lulo	Passionfruit
Blackberry	Mango	Pineapple
Tamarind	Guava	



Sin Alcohol

Nonalcoholic

	Glass	Carafe
Fruit Juices	4	16
Brazilian Limeade	5	18
Mocktail of the week	7	

Cerveza

Beer

	Can	Draft
Monopolio Clara ABV 5% IBU 20	6	7
Monopolio Negra ABV 5.5% IBU 20	6	7
Monopolio IPA ABV 6.2% IBU 35	6	
Blue Moon ABV 5.2% IBU 15		7
Negra Modelo (Btl) ABV 5.3% IBU 20	6	
Victoria ABV 4.5% IBU 20	6	
Mahou Tallboy ABV 5.5% IBU 27	7.5	
Mahou IPA ABV 4.5% IBU 40	6	
Heineken 0.0 ABV 0%	6	

Cava + Vino blanco

Sparkling + White wine

	Glass	Bottle
Chac-Chac Sauvignon blanc Mendoza, Argentina	8	32
Cava Biutiful Brut Valencia, Spain	10	40
Cava Biutiful Brut Rosé Valencia, Spain	10	40
Flare Sparkling Moscato Valencia, Spain	10	40
Egeo Verdejo Rueda, Spain	10	40
Solarce Chardonnay La Rioja, Spain	10	48
Mar de Vinas Albarino Rias Baixas, Spain	12	45

Vino Rosado

Rose wine

	Glass	Bottle
Legado del Moncayo Rosé Garnacha Campo de Borja, Spain	10	40

Vino Rojo

Red wine

	Glass	Bottle
Faustino Art Collection Tempranillo Rioja, Spain	8	30
Corral A18, Cabernet Reserva Maule Valley, Chile	8	32
Legado Del Moncayo V. Garnacha Campo de Borja, Spain	10	40
Lago Sur, Carmenere Gran Reserva, Maule Valley, Chile	10	42
Auka, Malbec Reserva Mendoza, Argentina	11	43
Acentor Tempranillo/Graciano/Maturana Rioja, Spain	12	48
Elias Mora Tempranillo Toro, Spain	12	48
Las Perdices, Reserva, Pinot noir Mendoza, Argentina	12	52
Salentein Reserve Malbec Valle de Uco, Mendoza, Argentina		55
Arrocal, Tempranillo Ribera del Duero, Spain		49
Les Mines, Carignan, Garnacha Priorat, Spain		49
Prima, San Román Tempranillo Toro, Spain		62
Salentein Numina Gran Corte Valle de Uco, Mendoza, Argentina		79
Arrocal Selección especial, Tempranillo Ribera del Duero, Spain		120

Fortified Wines

After Dinner Drinks

	Glass	Bottle
Diez Merito, PEMARTIN Fino, Jerez-Xeres-Sherry NV	8	30
Diez Merito, PEMARTIN Pedro Ximenez, Jerez-Xeres-Sherry NV	8	32
Lustau East India Jerez-Xeres-Sherry NV	9	38
Fonseca Bin 27 Porto, Oporto Portugal	8	32

Ask your server about our secret wine selection