



Salores



TAPAS BAR



RESTAURANT WEEK



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

Piquillos Rellenos

Sweet piquillo peppers stuffed with mushrooms and goat cheese topped with red sauce

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 cotija cheese your choice of shredded chicken or beef

Buñuelos de Bacalao

Spanish cod fritters served with honey aioli

Pisto Manchego

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

Third Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Salmón a la Plancha

Seared salmon brushed with garlic parsley

Picanha

Grilled top sirloin brushed with garlic topped with parsley oil

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



Sabores

TAPAS BAR



RESTAURANT WEEK



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

Pan con Tomate y Jamón Serrano

Serrano ham with rustic bread brushed with tomatoes

Gazpacho Salmorejo

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

Ensalada de Remolacha

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

Second Course

Croquetas de Pollo

Fried, creamy chicken croquettes

Tequeños

Fried stick of cheese wrapped in dough and served with guava sauce

Piquillos rellenos

Sweet piquillo Peppers stuffed with mushrooms and goat cheese topped with red sauce

Patacones

Green fried plantains topped with shredded chicken and salsa golf

Arepitas

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

Third Course

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Patatas Bravas

Fried diced potatoes served with aioli and Brava sauce

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Portobello a la Parrilla

Grilled portobello mushroom brushed with garlic parsley oil

Espinacas a la Catalana

Sauteed spinach with raisins, apples, & walnuts

Pimientos del Padron

Blistered shishito peppers served with aioli

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 oil

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Churrasco

Grilled skirt steak on a bed of chimichurri sauce

Fifth Course

Choose one dessert!