



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

Rustic bread brushed with tomatoes and your choice of Spanish cheese or Serrano ham

Ensalada Cesar

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

Piquillos Rellenos

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

Ensalada de Remolacha

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

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

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

Arepitas

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

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Buñuelos de Bacalao

Spanish cod fritters served with honey aioli

Croquetas de Pollo

Fried, creamy chicken croquettes

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

Salmón a la Plancha

Seared salmon brushed with garlic parsley

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Picanha

Grilled top sirloin brushed with garlic topped with parsley oil

Arroz de Azafran

Saffron rice with mussels and shrimp

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



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RESTAURANT WEEK



DINNER MENU

\$40 per person, everyone on the table must participate. Choose one per section. Add a 4-course wine pairing for 30\$ more

First Course

Pan con Tomate y

Rustic bread brushed with tomatoes and your choice of Spanish cheese or Serrano ham

Ceviche de pescado

Fresh white fish ceviche with onions, leche de tigre, cilantro, garlic, and avocado mousse

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

Albondigas Enchilotadas

Spicy meatballs on a chipotle tomato sauce

Arroz Chaufa

Peruvian style stir fry rice with onions and red peppers

Fourth Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Arroz de Azafran

Saffron rice with musells and shrimp

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Bife de Chorizo

Grilled N. Y. strip on a bed of chimichurri sauce

Add a dessert for \$5 more!