

# 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 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 10

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 13

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 9

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 9

Argentine sausage over sofrito sauce

#### Feijoada 9

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 24

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

#### ◆ Lomo Saltado 24

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

#### ◆ Salmón Chaufa 24

Seasoned grilled salmon served over Peruvian chufa style fried rice

#### ◆ Bandeja Latina 34

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

### Chuletón Vasco 76

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

### PAELLAS

#### Paella de Mariscos (Seafood)

2pp \$ 42/ 4pp \$ 72

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

#### Paella de Pollo y Setas (Chicken & Mushroom)

2pp \$ 36/ 4pp \$ 64

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

#### Paella de Verduras (Vegetable Paella)

2pp \$ 32/ 4pp \$ 57

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 ~

## Cocteles + Sangría

### Cocktails

	Glass	Carafe
SANGRÍA		
Red	9	32
Rose	10	34
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 13

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	9	34
Cava Biutiful Brut Valencia, Spain	10	40
Cava Biutiful Brut <b>Rosé</b> 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 <b>Rosé Garnacha</b> <b>Campo de Borja</b> , Spain	10	40

## Vino Rojo

### Red wine

	Glass	Bottle
Faustino Art Collection Tempranillo Rioja, Spain	9	34
Corral A18, Cabernet Reserva Maule Valley, Chile	9	34
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
Lustau Fino, Jerez-Xeres-Sherry NV	9
Lustau Pedro Ximenez, Jerez-Xeres-Sherry NV	9
Lustau East India Jerez-Xeres-Sherry NV	9
Fonseca Bin 27 Porto, Oporto Portugal	8

Ask your server about our secret wine selection