

Salores

TAPAS BAR



Paella Festival



Comida

Food

Arroz Negro

2pp \$42 / 4pp \$75

Squid ink paella, made with bomba rice, sofrito, stock, squid ink, and Calamari

Paella de Verduras

2pp \$32 / 4pp \$57

Vegetable paella, made with bomba rice, sofrito, stock, assorted veggies, and mushroom

Paella de Chorizo y Pollo

2pp \$40 / 4pp \$70

A paella, made with bomba rice, sofrito, chicken stock, Spanish sausage, and chicken

Fideua

2pp \$44 / 4pp \$78

Catalan noodle paella, made with fideos, sofrito, fish stock, mussels, calamari, and shrimp

Paella de Mariscos

2pp \$42 / 4pp \$72

Seafood paella, made with bomba rice, sofrito, fish stock, mussels, calamari, and shrimp

Paella de Pollo y Setas

2pp \$36 / 4pp \$64

Chicken and mushroom paella, made with bomba rice, sofrito, and chicken stock.

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Drink Specials



Cócteles

Cocktails & Drinks

Clara de Verano \$8

Famous Spanish cocktail made with lime, soda and beer.

Tinto de Verano \$9

Cocktail made with red wine, lime juice citrus soda, and sweet vermouth

Vinos

Wines

Cava Biutiful 40

A refined bouquet of lemon, tart pear, and zesty, and complex, with an elegant profile and a long, impeccably balanced finish

Egeo, Verdejo Rueda 40

Beautiful bouquet offering up a vibrant constellation of lemon, sandy soil tones, a touch of paraffin, spring flowers and a hint of green olive.

Solarce La Rioja blend 48

Blend off Viura with 50% Chardonnay, Tempranillo Blanco, and Malvasia, aged in French oak balancing pineapple sweetness with grapefruit acidity and scented spices.

Legado Del Moncayo Rose 40

A vibrant nose of tangerine, melon, and a bit of orange peel in the upper register. On the palate the wine is bright, full-bodied

Legado Del Moncayo Red 40

A vibrant nose of tangerine, melon, and a bit of orange peel in the upper register. On the palate the wine is bright, full-bodied

Elias Mora Joven 48

Cherry and berry aromas with nice firm tannings with blackberry flavors toasty notes and big finish.