



# Salores



## TAPAS BAR

### Valentines Menu

#### Set Menu

52\$ per person everyone on the table must participate. Add a 3-course wine pairing for 30\$ Choose one per section.

#### Starters

pair with a glass of Beautiful Cava  
a Glass of mar de Vinas Albarino

##### Crema de Langosta

Rich and smooth, creammy lobster bisque topped with lobster claw meat and brandy mousse

##### Ceviche Mixto con Maracuya

Fresh white fish, poached shrimp with onions, passion fruit, leche de tigre, cilantro, and garlic

##### Ensalada de Pitahaya

Dragron fruit, mixed green, red grapes, walnuts, and balsamic vinaigrette

##### Ensalada de Calabaza

Roasted squash salad with goat cheese, apples, and pumpkin seeds

#### Main Course

Pair with Legado del Moncayo Garnacha  
or Elias Mora Tempranillo

##### Chuletoncito

Grilled Rib eye steak with a creamy avocado sauce and grilled Brocollini

##### Salmon con Romesco

Seared salmon with Almond Romesco sauce and grilled asparragus

##### Costillas de Res

Brasied Short beef ribs served with garlic mashed potatoes and au jus.

##### Solomillo de Cerdo

Grilled Pork loin served with Cabrales cheese sauce and fried diced potatoes

##### Mini Paella

Bomba rice with saffron, sofrito, mussels, and shrimp

#### Dessert

Pair with Flare espumoso Moscato

##### La Maceta de Chocolate

Chocolate mousse torte topped with cookie crumbles and served in a pot

##### Corazon Relleno

Heart shape pound cake filled with straberries and cream

##### Mousse de Maracuya

Creamy and rich passion fruit mousse with graham crakers crust

##### Tarta de Queso y Frutos Mixtos

Cheese cake with mixed berries

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## Cocktails

### Smoking Mandarin 13

Monte lobs mezcál, aperol, agave nectar, lime juice and a splash of Mandarin soda

### X - Rated Margarita 13

Made with X-rated liquor, Tequila, agave, and lime juice

### French Margarita 16

Oh La La ! A twist on a classic made with Hennessy Cognac agave nectar, lime juice and cointreau

### Buffalo Trace Old fashioned 16

Rare to find Buffalo Trace bourbon, orange peel, brown sugar, and Bordeaux marashino cherries

## Wine Specials

### Wine Flight \$18

Enjoy a flight of 3 diferent wines. Choose any 3 from

**Whites:** Biutiful cava, Egeo Verdejo, or Solarce Chardonnay

**Reds:** Legado del Moncayo Garnacha, Elias Mora Tempranillo, or Auka Malbec

## Sparkling & Sweet

*1+1=3 Cava Brut N/V Penedes Spain* \$48

*Rosa Regale Brachetto d'Acqui N/V Piedmont Italy* \$40

## Whites

*Viña Otano Gran Reserva Blanco 2016 La Rioja* \$80

*Essencia Divina 2023 Albariño Rias Baixas* \$48

## Reds

*Daou 2022 Paso Robles Cabernet Sauvignon* \$65

*Viña Otano Gran Reserva rojo 2015 La Rioja* \$60

*Clos Du Val 2021 Napa Valley Cabernet* \$125

*Issac Fernandez Seleccion 2019 Ribera del Duero* \$135

*Caymus "50th Aniversary" 2022 Napa Valley Cabernet* \$230