



Salores



TAPAS BAR



LUNCH MENU

25\$ per person everyone on the table must participate. Choose one per section.

First Course

Ensalada Cesar

Originated in Mexico, try our version on this classic

Ensalada de Remolacha

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

Pan con Tomate y

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

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 your cotija cheese, shredded chicken or beef

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Croquetas de Pollo

Fried creamy chicken croquettes

Patacones

Green fried plantain topped with shredded chicken or shredded beef and salsa golf

Third Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Salmón a la Parrilla

Grilled salmon brushed with garlic parsley

Albondigas Enchiptladas

Beef meatballs in a tomato chipotle sauce

Gambas al Ajillo

Sauteed garlic shrimp with chile de arbol

Picanha

Top sirloin brushed with garlic and parsley oil

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



Sabores

TAPAS BAR



DINNER MENU

40\$ 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 de Remolacha

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

Ceviche de pescado

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

Ensalada Cesar

Originated in Mexico, try our version on this classic

Gazpacho Salmorejo

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

Second Course

Croquetas de Pollo

Fried creamy chicken croquettes

Tequeños

Fried sticks of cheese wrapped in dough served with guava sauce

Patacones

Green fried plantain topped with shredded chicken or shredded beef and salsa golf

Arepitas

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

Third Course

Patatas Bravas

Fried diced potatoes served with aioli and Brava sauce

Tortilla de Patatas

Spanish potato omelet with caramelized onions topped with aioli

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Potobello a la Parrilla

Grilled potobello mushroom brushed with garlic Parsley oil.

Espinacas a la Catalana

Sauteed spinach with raisins, apples and walnuts

Fourth Course

Pintxo Moruno

Moorish chicken skewers with a bed of hummus and pickled onions

Salmón a la Parrilla

Grilled salmon brushed with garlic parsley

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Albondigas Enchipotladas

Beef meatballs in a tomato chipotle sauce

Churrasco

Grilled skirt steak on a bed of chimichurri sauce

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.