



# 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 de Sandia y Tomate

Refreshing salad made with tomatoes, watermelon, goat cheese, mint, & drizzle with a sherry vinaigrette

##### 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

##### Espinacas a la Catalana

Sauteed spinach with apples, raisins, and walnuts

##### Chorizo

Argentina sausage served with sofrito

##### Patacones

Green fried plantains topped with shredded chicken and salsa golf

##### 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

##### Pollo Libanes

Mediterranean chicken skewers served with grilled tomatoes, onions and garlic toum

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



# Salores

## TAPAS BAR



### 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

#### Ensalada de Sandia y Tomate

Refreshing salad made with tomatoes, watermelon, goat cheese, mint, & drizzle with a sherry vinaigrette

#### 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

#### 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

#### Chorizo

Argentina sausage served with sofrito

#### Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

#### Patacones

Green fried plantains topped with shredded chicken and salsa golf

### Fourth Course

#### Pollo Libanes

Mediterranean chicken skewers served with grilled tomatoes, onions and garlic toum

#### Salmón a la Plancha

Seared salmon brushed with garlic parsley

#### Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

#### Churrasco

Grilled skirt steak on a bed of chimichurri sauce

Add a dessert for \$5 more!