



# 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 Calabaza

Roasted Butternut squash with orange, almonds, mixed greens, goat cheese, and orange vinaigrette

##### Piquillos Rellenos

Sweet piquillo peppers stuffed with mushrooms and goat cheese topped with tomato 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

##### Esparragos con Mojo Rojo

Grilled asparagus with smoked piquillo pepper sauce

##### Morcilla

Argentinian blood sausage served with toast bread & 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

##### Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

##### Salmón con Mojo rojo

Seared salmon served smoked piquillo pepper sauce

##### Estofado de Res

Braised beef served with mashed potatoes

##### Picanha

Grilled top sirloin brushed with garlic topped with parsley oil

##### Pinxo Moruno

Morish chicken skewer served with hummus, and pickled onions

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 Calabaza

Roasted Butternut squash with orange, almonds, mixed greens, goat cheese, and orange vinaigrette

#### Crema de Langosta

Rich and creamy Lobster bisque

#### Ensalada de Remolacha

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

### Second Course

#### Croquetas de Setas y queso

Fried, creamy mushroom and cheese croquettes

#### Tequeños

Fried stick of cheese wrapped in dough and served with guava sauce

#### Pan de Bono

Cheese bread made with cassava flour

#### Espinacas a la Catalana

Sauteed spinach with apples, raisins, and walnuts

#### 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

#### Morcilla

Argentinian blood sausage served with toast bread & sofrito

#### Esparragos con Mojo Rojo

Grilled asparagus with smoked piquillo pepper sauce

#### Patacones

Green fried plantains topped with shredded chicken and salsa golf

### Fourth Course

#### Salmón con Mojo Rojo

Seared salmon served smoked piquillo pepper sauce

#### Estofado de Res

Braised beef served with mashed potatoes

#### 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!