

Salores

TAPAS BAR

Sopas y Ensaladas

Soups & Salads

Ensalada de Remolacha 9

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

Ensalada Cesar 9

Did you know that the Caesar salad was invented in Mexico? Well, it was and we have our version of that classic

Salmorejo Gazpacho 9

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

Crema de Langosta 12

Rich and smooth creamy lobster bisque. Best in town!

Sides \$5

White rice Fried plantains
Papas fritas Sautéed veggies



Vegetales

Vegetables

Patatas Bravas 10

Fried diced potatoes served with aioli and brava sauce

Garbanzos con Espinacas 9

Moorish chickpea stew with spinach and tomato

Piquillos Rellenos 10

Sweet piquillo peppers stuffed with goat cheese & mushrooms topped with tomato sauce

Pa'comé con la mano

Finger food

Croquetas de Pollo 9

Fried, creamy chicken croquettes served with aioli

Patacones 9

Fried, green plantain topped with shredded chicken and salsa golf. Make it with shrimp + 1

Garnes

Meats

Pintxo Moruno 10

Moorish chicken skewers on a bed of hummus and pickled onions

Cerdo al Pastor 11

Marinated grilled pork loin with charred pineapple, & guajillo sauce

Pescados y Mariscos

Seafood

Calamares Fritos 12

Fried squid with aioli and brava sauce

Salmón a la Plancha 12

Seared salmon brushed with Mojo rojo

Provoleta 10

Grilled Provolone cheese topped with chimichurri sauce & tostitini

Jamón Serrano 16

Serrano ham with rustic bread, fig marmalade, olives, & nuts

Guacamole 12

Fresh avocado, onion, cilantro, tomato, Jalapeño & chips

Tabla de Quesos 16

2 Spanish cheeses with bread, fig marmalade, olives, & nuts

Ceviche de Pescado 16

Fresh white fish ceviche with onions, leche de tigre, cilantro, garlic, and cilantro crema
Add octopus +10 or Shrimp + 8

Ceviche de Camarón 15

Blanched shrimp with onions, salsa golf, cilantro, garlic, and cilantro crema
Add octopus +10

Tapas y Antojitos

Small plates items & little things to crave

Setas al Ajillo 9

Sautéed mushrooms with garlic, lemon juice, and olive oil

Zucchini Frito 8

Lightly floured and fried zucchini with aioli and brava sauce

Espinacas a la Catalana 9

Sautéed spinach with raisins, apples, and walnuts

Dátiles con Tocino 9

Fried breaded Dates wrapped in bacon

Buñuelos Colombianos 9

Corn flour dough cheese fritters served with raspberry sauce.

Arepitas 8

Fried corn cakes topped with cotija cheese. Choice of shredded chicken or shredded beef

Churrasco 13

Grilled skirt steak on a bed of chimichurri sauce

Picanha 13

Top sirloin brushed with garlic and parsley oil

Morcilla 9

Grilled Blood Sausage with sofrito and bread

Mejillones al Vapor 12

Steamed mussels with sofrito, white wine, and herbs

Pulpo a la Parrilla 16

Grilled octopus with fried diced potatoes and anticuchera sauce

Tortilla de Patatas 8

Spanish potato omelet with caramelized onions served with aioli

Espárragos con Mojo rojo 9

Grilled Asparagus served with Mojo rojo sauce

Portabello a la Parrilla 9

Grilled Portabello mushroom brushed with garlic and parsley oil

Tequeños 8

Fried sticks of cheese wrapped in dough served with guava sauce.

Chicharrón con Yuca Frita 10

Pork rinds and fried cassava served with Aji amarillo and a spicy tomato sauce topped with pickled onions

Chorizo 9

Argentine sausage over sofrito sauce

Estofado de Res 14

Braised short ribs over mashed potatoes

Feijoada 9

Traditional Brazilian stew of black beans in beef broth

Gambas al Ajillo 12

Sautéed garlic shrimp with chile de arbol

Platos Fuertes

Entrees

Ropa Vieja 24

Shredded beef stew served with white rice, black beans, and plantains

Lomo Saltado 24

Stir fried filet mignon with tomatoes, onions, & fried potatoes served with white rice

Salmón Chaufa 24

Seasoned grilled salmon served over Peruvian chufa style fried rice

Bandeja Latina 34

Shredded beef, avocado, pork rinds, & chorizo served with white rice, black beans, arepa, plantains, and fried egg

Chuletón Vasco 56

A 24 oz Grilled Ribeye steak smoked tableside served with sautéed potatoes and chimichurri sauce

PAELLAS

Paella de Mariscos (Seafood)

2pp \$ 42/ 4pp \$ 73

Bomba rice, saffron, sofrito, stock, mussels, calamari, & shrimp

Paella de Pollo y Setas (Chicken & Mushroom)

2pp \$ 36/ 4pp \$ 66

Bomba rice, saffron, sofrito, stock, chicken, & mushrooms

Paella de Verduras (Vegetable Paella)

2pp \$ 32/ 4pp \$ 58

Bomba rice, saffron, sofrito, stock, assorted veggies, & mushroom

BRUNCH BOTTOMLESS TAPAS

Sat & Sun 11:00am - 3:00pm

Order unlimited small plates and try a little bit of everything. 2 hours limit, everyone on the table must participate. No To-go. Items will come in rounds of two. Drinks specials
1\$ mimosa 5\$ sangrias & 6\$ margaritas

◆ This item may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. If you have a food allergy please speak to a manager or your server ~ Menu Items may be subject to change depending on availability ~

Cocteles + Sangría

Cocktails

| | Glass | Carafe |
|---------|-------|--------|
| SANGRÍA | | |
| Red | 9 | 32 |
| Rose | 10 | 34 |
| White | 10 | 34 |

Famous Spanish cocktail made with wine, spirits, juice, and fresh fruits

Margarita 11

A traditional margarita made with fresh lime juice, agave, and premium tequila

Make it a *Top Shelf* for \$4

Make it a *Spicy* for \$2

Smoked with *Vida Mezcal* \$4

Cadillac topped with *Grand Marnier* \$5

French with *Hennessy Cognac* \$5

Mojito 11

Cruzan rum, muddled limes, sugar, and mint

Make it a *Top Shelf* with *Diplomático Rum* \$2

Caipirinha 12

Brazil's national drink made with Cachaca P51, muddled limes, and sugar

Make it a *Top Shelf* with *LEBLON* \$2

Caipiroska 12

Absolut vodka, muddled limes, and sugar

Make it *Tropical* add *X Rated* \$2

Guarulo 13

Aguardiente sugar free with

Lulo juice, lime, and agave

Make it a *Shooter* for \$5

Sabores Old Fashioned 13

Jefferson's kentucky bourbon, cocktail syrup, orange peel, & cherry, smoked table side

Buffalo Trace Old Fashioned 15

Rare Tofind Buffalo Trace bourbon cocktail syrup, orange peel, & a Bordeaux cherry

Cuba Libre 14

Selection of premium rum with Mexican coke

Pisco Sour 12

Perus national drink with pisco, lime & simple syrup (eggless)

Flavors \$2

| | | |
|------------|-------|--------------|
| Strawberry | Lulo | Passionfruit |
| Blackberry | Mango | Pineapple |
| Tamarind | Guava | Watermelon |



Sin Alcohol

Nonalcoholic

| | Glass | Carafe |
|----------------------|-------|--------|
| Fruit Juices | 4 | 16 |
| Brazilian Limeade | 5 | 18 |
| Mocktail of the week | 7 | |

Cerveza

Beer

| | Can | Draft |
|----------------------------|-----|-------|
| Monopolio Clara MX | 6 | 7 |
| Monopolio Negra MX | 6 | 7 |
| Monopolio IPA MX | 6 | |
| Optimal Wit VA USA | | 7 |
| Estrella Damn Barcelona | 7 | |
| Negra Modelo (Btl) | 6 | |
| Mahou Madrid SP | 7.5 | |
| Beer of the Month | 7 | |
| Ask bout our rotating beer | | |
| Heineken 0.0 N/A | 6 | |

Cava + Vino blanco

Sparkling + White wine

| | Glass | Bottle |
|--|-------|--------|
| Chac-Chac Sauvignon blanc Mendoza, Argentina | 9 | 36 |
| Cava Biutiful Brut Valencia, Spain | 10 | 40 |
| Cava Biutiful Brut Rosé Valencia, Spain | 10 | 40 |
| Flare Sparkling Moscato Valencia, Spain | 10 | 40 |
| Egeo Verdejo Rueda, Spain | 10 | 40 |
| Cono Sur Chardonnay Central Valley, Chile | 10 | 40 |
| Mar de Vinas Albarino Rias Baixas, Spain | 12 | 45 |

Vino Rosado

Rose wine

| | Glass | Bottle |
|--|-------|--------|
| Legado del Moncayo Rosé Garnacha Campo de Borja , Spain | 10 | 40 |

Vino Rojo

Red wine

| | Glass | Bottle |
|---|-------|--------|
| Faustino Art Collection Tempranillo Rioja, Spain | 9 | 36 |
| Corral A18, Cabernet Reserva Maule Valley, Chile | 9 | 36 |
| Legado Del Moncayo V. Garnacha Campo de Borja, Spain | 10 | 40 |
| Lago Sur, Carmenere Gran Reserva, Maule Valley, Chile | | 42 |
| Auka, Malbec Reserva Mendoza, Argentina | 11 | 44 |
| Acentor Tempranillo/Graciano/Maturana Rioja, Spain | 12 | 48 |
| Elias Mora Tempranillo Toro, Spain | 12 | 48 |
| Las Perdices, Reserva, Pinot noir Mendoza, Argentina | | 52 |
| Salentein Reserve Malbec Valle de Uco, Mendoza, Argentina | | 55 |
| Arrocal, Tempranillo Ribera del Duero, Spain | | 49 |
| Les Mines, Carignan, Garnacha Priorat, Spain | | 49 |
| Prima, San Román Tempranillo Toro, Spain | | 62 |
| Salentein Numina Gran Corte Valle de Uco, Mendoza, Argentina | | 120 |
| Arrocal Selección especial, Tempranillo Ribera del Duero, Spain | | 120 |

Fortified Wines

After Dinner Drinks

| | Glass |
|---|-------|
| Lustau Fino, Jerez-Xeres-Sherry NV | 9 |
| Lustau Pedro Ximenez, Jerez-Xeres-Sherry NV | 9 |
| Lustau East India Jerez-Xeres-Sherry NV | 9 |
| Fonseca Bin 27 Porto, Oporto Portugal | 8 |

Ask your server about our secret wine selection