

Salores

TAPAS BAR

Para empezar

To start

Jamón Serrano 16
Serrano ham with rustic bread, fig marmalade, olives, & nuts

Tabla de Quesos 16
2 Spanish cheeses with bread, fig marmalade, olives, & nuts

 **Guacamole 12**
Fresh avocado, onion, cilantro, tomato, Jalapeño & chips

Provoleta 10
Grilled Provolone cheese topped with chimichurri sauce & served with tostini

 **Ceviche de Pescado 16**
Fresh white fish ceviche with onions, leche de tigre, cilantro, garlic, and cilantro crema on a bed mixed greens
Add octopus +10 or Shrimp + 8

 **Ceviche de Camarón 15**
Blanched shrimp with onions, salsa golf, cilantro, garlic, and cilantro crema on a bed mixed greens
Add octopus +10

Hummus Dip 10
Classic Hummus served with Pita bread

Vegetales

Vegetables

Ensalada Cesar 9
we have our version of the classic Caesar salad

 **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

 **Buñuelos Colombianos 9**
Corn flour dough cheese fritters served with raspberry sauce.

 **Patacones 9**
Fried, green plantain topped with shredded chicken and salsa golf- Make it with shrimp +1

Carnes

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 and parsley oil

Tapas y Antojitos

Small plates items & little things to crave

 **Ensalada de Remolacha 9**
Roasted beets salad with walnuts, pickled red onions, goat cheese, mixed greens & honey balsamic dressing

 **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

Croquetas de Setas y Queso
Fried, creamy mushroom and cheese croquettes

 **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

Platos Fuertes

Entrees

 **Ropa Vieja 24**
Shredded beef stew served with white rice, black beans, and plantains

Lomo Saltado
Filet mignon 24 Portabello 20
Shrimp 24 Chicken 20
Stir fried Protein with tomatoes, onions, on a soy base sauce served with fried potatoes & white rice.

Salmón Chaufa 24
Seasoned grilled salmon served over Peruvian chaufa style fried rice

 **Bandeja Latina 34** 
Shredded beef, avocado, pork rinds, & chorizo served with white rice, black beans, arepa, plantains, and fried egg

PAELLAS

 **Paella de Mariscos (Seafood)**
2pp \$ 42/ 4pp \$ 73

 **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, & mushrooms

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

SANGRÍA	Glass	Carafe
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 Henessy 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 Cachacsa 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

Pisco Sour 12

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

Sabores Old Fashioned 13

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

Buffallo 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

Tinto de Verano 12

Rdwine, Sweet vermouht and lime soda

Guarulo 13

Aguardiente sugar free with Lulo juice, lime, and agave

Make it a Shooter for \$5

Flavors \$2

Strawberry	Lulo	Passionfruit
Blackberry	Mango	Pineapple
Tamarind	Guava	Watermellon



Sin Alcohol

Nonalcoholic

	Glass	Carafe
Fruit Juices	4	16
Brazilian Limeade	5	18
Guarana Brazilian soda	7	
Mexican Coke	7	
Mocktail of the week	9	

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	
Mahou Madrid SP	7.5	
Beer of the Month	7	
Ask about our rotating beer		
Heineken 0.0 N/A	6	

Cava + Vino blanco

Sparkling + White wine

	Glass	Bottle
Santa Rita 120, Chardonnay Maule Valley, Chile	9	32
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
Santa Rita 120, Cabernet Maule Valley, Chile	9	32
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
Prima, San Román Tempranillo Toro, Spain		62

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

