



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, onions, mint, & drizzle with a sherry vinaigrette

Croquetas de Setas y Queso

Fried, creamy mushroom and cheese croquettes

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

Gambas al Ajillo

Sauteed garlic shrimp with Chile de arbol

Marmitako de Salmón

Pan Seared salmon in stew of red peppers, onions, and white wine

Cerdo Al pastor

Grilled Pork loin with guajillo sauce and charred pineapple

Picanha

Grilled top sirloin brushed with garlic topped with parsley oil

Add a dessert for \$5 more!

The lunch menu includes soft drinks and regular coffee.



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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, onions, 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 Setas y Queso

Fried, creamy mushroom and cheese croquettes

Tequeños

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

Empanaditas de Carne

Corn flour beef latin turn overs served with chimichurri 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

Cerdo Al pastor

Grilled Pork loin with guajillo sauce and charred pineapple

Dorado a la Plancha

Seared Mahi mahi brushed with garlic oil and served with pineapple pico

Marmitako de Salmón

Pan Seared salmon in stew of red peppers, onions, and white wine

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!