

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 de Manzana y Manchego 9

Apple salad with jicama, manchego cheese, walnuts, and fennel with sherry vinaigrette

Salmorejo 8

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

Crema de Langosta 11

Rich and smooth creamy lobster bisque. Best in town!

Sides \$4

White rice Fried plantain
Papas fritas Sauteed veggies



Para empezar

To start

Tabla de Quesos 16

Taste of 2 Spanish cheeses with rustic bread, fig marmalade, imported olives, and nuts

Jamón Serrano 14

Serrano ham with rustic bread, fig marmalade, and nuts

Guacamole 12

Fresh avocados, red onions, cilantro, tomatoes and chips

◆ Ceviche de Pescado 16

Fresh white fish ceviche with leche de tigre, onions, cilantro, and avocado

◆ Ceviche de Camarón 13

Blanched shrimp with leche de tigre, onions, salsa golf, cilantro, and avocado mousse

Tapas y Antojitos

Small plates items & little things to crave

Vegetales

Vegetables

Ensaladilla Rusa 7

Potato salad with carrots and boiled eggs

Patatas Bravas 8

Fried diced potatoes served with aioli and brava sauce

Garbanzos con Espinacas 9

Moorish chickpeas stew with spinach and tomato

Pa' comé con la mano

Finger food

Croquetas de Pollo 8

Fried creamy chicken croquettes

Patacones 9

Green fried plantain topped with shredded chicken and salsa golf

Carnes

Meats

◆ Churrasco 13

Grilled skirt steak on a bed of chimichurri sauce

◆ Picanha ao alho 12

Top sirloin brushed with garlic oil

Pescados y Mariscos

Seafood

◆ Calamares Fritos 11

Fried squid with brava and aioli sauce

◆ Salmón a la Plancha 12

Seared salmon brushed with garlic parsley

Setas al Ajillo 8

Sauteed mushrooms with garlic, lemon juice and olive oil

Zucchini Frito 7

Light floured and fried zucchini with brava and aioli sauce

Espinacas a la Catalana 7

Sauteed spinach with raisins, apples, and walnuts

Dátiles con Tocino 8

Dates wrapped in bacon

Arepitas 8

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

◆ Cerdo al Pastor 10

Marinated grilled pork tenderloin with charred pineapple, and guajillo sauce

Feijoada 8

Traditional Brazilian stewed of black beans and beef

◆ Mejillones al Vapor 13

Steamed mussels with sofrito, white wine and herbs

◆ Gambas al Ajillo 10

Sauteed garlic shrimp with chile de arbol

Tortilla de Patatas 8

Spanish potato omelet with caramelized onions topped with aioli

Espárragos con Romesco 8

Grilled asparagus spears over an almond romesco sauce

◆ Chorizos 7

Argentine sausages over sofrito sauce

Chicharrón con yuca frita 7

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

◆ Pintxo Moruno 10

Moorish chicken skewers on a bed of hummus and pickled onions

◆ Butifarra con Mongetes 8

Spanish butifarra sausage served over white beans

◆ Dorado a la Plancha 12

Seared mahi mahi served with Caribbean pineapple salsa

◆ Arroz de Azafrán y Mariscos 12

Spanish saffron rice with mussels and shrimp

Platos Fuertes

Entrees

◆ Ropa Vieja 20

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

◆ Lomo Saltado 22

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

◆ Salmón Chaufa 22

Seasonal grilled salmon served with Peruvian chufa style fried rice

◆ Bandeja Latina 32

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



Chuletón Vasco 62

A 32 oz Grilled Ribeye steak smoked table side served with grilled potatoes and chimichurri sauce



Especiales para el Almuerzo & Brunch

Lunch & Brunch Specials 12pm - 3pm

◆ Pepito de Carne 16

Ribeye steak sandwich with chimichurri, aioli and onions on a French baguette served with fries

◆ Serranito Andaluz 14

Grilled pork tenderloin sandwich with serrano ham, tomatoes and peppers on a French baguette served with fries

Sabores lunch bowl 11

Shredded beef, feijoada beans, white rice, lettuce, guacamole, pico de gallo, creamy aji amarillo sauce. Top with pickled onions

◆ Sanduche de Salmon 16

Salmon patty with aioli, caramelized onion and lettuce on a toasted brioche with mixed green salad

Mexican Chicken Wrap 12

Grilled chicken wrapped into a tortilla with mixed green, ranch, cheese and avocado served with chips

Brunch Specials

Desayuno americano, Huevos pericos, Arroz Cubana, Torrijas, Catrachitas, Reyna Pepiada, and Mechada Arepas

◆ 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 ~

Postres

Dessert

Creme Brulee 7
Rich custard topped with a layer of caramelized sugar

Tarta de Queso y Maracuyá 7
New York style passionfruit cheesecake

Cuatro Leches 7
Homemade traditional sponge cake with sweet and creamy 4 milks



La Maceta de Chocolate 7
A chocolate mousse torte topped with crumble chocolate cookies and served in a pot



Cocteles + Sangría

Cocktails

SANGRÍA	Glass	Pitcher
Red	8	30
Rose	9	32
White		34

Spain famous 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 with **Reposado & GM** \$6

Mojito 11

Cruzan rum, muddled limes, sugar, and mint

Caipirinha 12

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

Top Shelf with **LEBLON** \$2

Caipiroska 12

Absolut vodka, muddled limes, and sugar

Guarulo Ligth 11

Aguardiente sugar free with Lulo juice, lime and agave

Make it a **Shooter** for \$4

Sabores Old Fashioned 13

Jefferson's kentucky bourbon, cocktail syrup, orange peel and cherry

Cuba Libre 14

Selection of premium rum with mexican coke

Flavors \$2

Strawberry	Lulo	Passionfruit
Blackberry	Mango	Pineapple



Sin Alcohol

Non Alcoholic

	Glass	Pitcher
Fruit Juices	4	16
Brazilian Limeade	5	18
Mocktail of the week	6	

Cerveza

Beer

	Can	Draft
Monopolio Clara ABV 5% IBU 20	6	7
Monopolio Negra ABV 5.5% IBU 20	6	7
Monopolio IPA ABV 6.2% IBU 35	6	
Blue Moon ABV 5.2% IBU 15		7
Negra Modelo (Btl) ABV 5.3% IBU 20	6	
Victoria ABV 4.5% IBU 20	6	
Mahou Tallboy ABV 5.5% IBU 27	7.5	
Mahou IPA ABV 4.5% IBU 40	6	
Heineken 0.0 ABV 0%	6	

Cava + Vino blanco

Sparkling + White wine

	Glass	Bottle
Chac-Chac Sauvignon blanc Mendoza, Argentina	8	32
Cava Biutiful Brut Valencia, Spain	10	40
Cava Biutiful Brut Rose Valencia, Spain	10	40
Flare Sparkling Moscato Valencia, Spain	10	40
Egeo Verdejo Rueda, Spain	10	40
Solarce Chardonnay La Rioja, Spain	10	48
Mar de Vinas Albarino Rias Baixas, Spain	12	45

Vino Rosado

Rose wine

	Glass	Bottle
Legado del Moncayo Rose Spain	10	40

Vino Rojo + Jerez

Red wine + Sherry

	Glass	Bottle
Faustino Art Collection Tempranillo Rioja, Spain	8	30
Corral A18, Cabernet Reserva, Maule Valley, Chile	8	32
Legado Del Moncayo V. Garnacha Campo de Borja, Spain	10	40
Lago Sur, Carmenere Gran Reserva, Maule Valley, Chile	10	42
Auka, Malbec Reserva Mendoza, Argentina	11	43
Acentor Tempranillo/Graciano/Maturana Rioja, Spain	12	48
Elias Mora Tempranillo Toro, Spain	12	48
Las Perdices, Reserva, Pinot noir Mendoza, Argentina	12	52
Salentein Reserve Malbec Valle de Uco, Mendoza, Argentina	14	55
Arrocal, Tempranillo Ribera del Duero, Spain	13	49
Prima, San Román Tempranillo Toro, Spain		62
Salentein Numina Gran Corte Valle de Uco, Mendoza, Argentina		79
Arrocal Selección especial , Tempranillo Ribera del Duero, Spain		120

Fortified Wines

After Dinner Drinks

	Glass	Bottle
Diez Merito, PEMARTIN Fino, Jerez-Xeres-Sherry NV	8	30
Diez Merito, PEMARTIN Pedro Ximenez, Jerez-Xeres-Sherry NV	8	32
Fonseca Bin 27 Porto Oporto Portugal	8	32

◆ 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 ~