

SALAR

ENTRADAS

GF **YUCCA AND CRAB CAUSA** 14.00
Crispy yucca cakes with lump crab, avocado, grapefruit and bacon finished with a grapefruit citronette.

CHICKEN CHICHARRONES 8.50
Chicken thigh strips marinated and deep fried, served with a lime, cilantro, yellow Peruvian chili pepper sauce.

PERUVIAN EMPANADAS 12.50
Juicy stir-fried beef tenderloin and Peruvian spices wrapped in turnovers.

AJI DE GALLINA CANUTOS 9.50
Peruvian creamy, spicy chicken rolls served with Kalamata olive cream.

GF **BAKED SCALLOPS PARMESAN AND ROCOTO SAUCE** 22.00
Wild caught jumbo sea scallops served on the shell with rocoto pepper sauce, Parmesan cheese, butter and a splash of fresh lime juice.

GF **GRILLED FOIE GRAS BRATWURST** 16.50
Served on a bed of creamy polenta with caramelized onions and a sauterne wine sauce.

GF **PORK BELLY** 14.50
Crispy pork belly on a bed of sweet potato and arugula hash topped with onion relish and sunny side up egg.

FRIED CALAMARI 13.00
Crispy calamari rings marinated in smoked paprika, served with a creamy cocktail and spicy Peruvian rocoto chili sauce.

GF **SHRIMP AND GRITS** 14.50
Grilled shrimp served atop Peruvian corn and spice infused warm quinoa finished with sweet drop Peruvian peppers.

GF **CEBICHE** 15.50
Thinly sliced fresh catch of the day macerated in fresh lime juice, red onions and spices, topped with fried calamari.

SOUP OF THE DAY 7.00

ENSALADAS

Add Salmon 12.00, Add Ed Hill's Chicken Breast 10.00, Add Beef Tenderloin Skewer 15.00

THE SALAR 7.50
Organic spring mix salad greens, roasted golden beets, roasted peppers, Parmesan flatbread croutons, with a smoked onion vinaigrette.

WARM CAPRESE 9.50
Warm, slow roasted tomatoes and fresh cepponelli mozzarella with caper balsamic dressing accompanied by basil crostinis.

GF **GOAT CHEESE & MARCONA SALAD** 8.00
Baby arugula leaves, toasted marcona almonds, goat cheese, raspberries and our house made wine jelly vinaigrette.

GF **GOLDEN BEET CARPACCIO SALAD** 8.00
Golden beets served carpaccio style with organic lettuce topped with a chive and tarragon chimichurri served with a mascarpone dressing.

HEARTS OF PALM AND ASPARAGUS 8.00
Tempura fried asparagus, lima bean, queso fresco, bacon, arugula and champagne passion fruit vinaigrette.

PERUVIAN CHARRED CAESAR SALAD 9.00
Charred baby romaine lettuce, parmesan and queso fresco cheeses, peppered bacon and cilantro croutons served with an aji Amarillo Caesar dressing

SIMPLE

Seasoned with olive oil, sea salt and crushed black pepper served with choice of mashed potatoes or fries with broccoli, haricot vert, or sautéed spinach.

GF **CATCH OF THE DAY** 21.00

GF **ED HILL'S GRILLED CHICKEN** 20.00

GF **14 OZ. CENTER CUT PORK CHOP** 20.00

GF **7 OZ. CENTER CUT MANHATTAN NY STRIP** 29.00

VEGETARIANO

GF **PERUVIAN CORN AND CILANTRO QUINOA RISOTTO** 17.50
Topped with roasted butternut squash and fresh arugula.

WHITE BEAN VEGAN SCALLOPS 17.00
Pureed white beans with coriander and onions, served with sofrito on a bed of sautéed spinach, topped with a smoked onion vinaigrette.

YUCCA GNOCCHI 18.00
Yucca gnocchi and drunken cilantro pesto, cherry tomatoes, parmesan cheese and toasted pine nuts.

CARNES

GF TIERRA Y MAR (SURF & TURF) 32.00
7 oz. marinated filet mignon served with jumbo scallop and shrimp with warm chimichurri butter accompanied by purple potato puree and grilled asparagus.

BEEF SALTADO STYLE 21.00
Pan seared strips of filet mignon with sautéed onions, tomatoes, yellow Peruvian peppers and spices tossed with fried potatoes over jasmine rice.

**NORTHERN PERUVIAN STYLE
BRAISED LAMB SHANK** 27.00
Tender, bone-in braised lamb shank slowly simmered for hours in Andes mountains Beer, cilantro, red onions and red bell peppers served over saffron and parmesan risotto, topped with fried leeks.

GF GRILLED PORK TENDERLOIN 21.00
Marinated and grilled pork tenderloin medallions served with mashed potatoes and sautéed purple cabbage with a purple corn juice and dried cherry and port sauce.

GF MACHU PICCHU PORK CHOP 24.00
Marinated and grilled 14 oz pork chop topped with spicy rocoto chili jam served with broccolini and roasted purple potatoes.

GF GRILLED CENTER CUT NY STRIP 33.00
7 oz natural center cut Manhattan NY strip on a bed of smoked cauliflower puree with whiskey and bacon pearl onion sauce and sweet potato fries.

GF BEEF TENDERLOIN SKEWER 18.50
Marinated and grilled tenderloin served with a Gorgonzola bleu cheese sauce, saffron and parmesan risotto, arugula and sautéed julienne carrots and parsnips.

SPANISH SEAFOOD PAELLA

*Tuesdays, 29.00 per person
Reservations Recommended*

AVES

DUCK RAGU RAVIOLI 19.50
Braised maple leaf duck ragu in housemade ravioli, served with a creamy cabernet sauvignon reduction and a mélange of wild mushrooms topped with aged Parmesan.

ED HILL FARM'S CHICKEN BREAST 24.00
Served with crispy yucca gnocchi, aji carrot purée, fresh arugula preserved lemon and herb pan jus.

ROASTED DUCK BREAST MEDALLIONS & BLINIS 26.00
Served with orange blossom honey, whipped mascarpone cheese, arugula and sautéed julienne carrots and parsnips, topped with a shallot and pine nut relish and a balsamic vinegar gastrique.

PESCADOS Y MARISCOS

GF PERUVIAN SEAFOOD RICE 24.50
Sautéed jumbo scallop, shrimp, mussels, calamari and little neck clams combined with Peruvian spices, sofrito and rice.

GF RED QUINOA ENCRUSTED CHILEAN SEA BASS 31.00
Chilean sea bass, encrusted with red quinoa, seared then baked, served with a Peruvian yellow pepper cream sauce on a bed of bacon and leek confit and accompanied by cilantro rice.

GF PECAN & SAGE ENCRUSTED SALMON 22.00
Salmon filet served with chardonnay and saffron sauce, yucca purée and haricot vert.

GF SHRIMP SKEWERS 17.50
Grilled shrimp marinated in chipotle chili and tequila, on a bed of cilantro pesto, served with mashed potatoes and bacon roasted cherry tomatoes.

SEARED SCALLOPS 27.00
Seasonal spiced scallops with brown butter glazed cous cous topped with matchstick sweet potatoes with red wine Ohio apple gastrique..

GF CATCH OF THE DAY 21.00
Seasoned with olive oil, sea salt and crushed black pepper served with choice of mashed potatoes or fries with broccoli, haricot verts, or sautéed spinach.

PIZZAS

SPANISH CHORIZO PIZZA 15.00
Tri colored Sweet baby peppers with a black quinoa encrusted crust, charred red onion, artisanal chorizo finished with a cilantro lime pistou.

GRILLED CHICKEN & ARTICHOKE 14.00
Pesto sauce and a blend of mozzarella fontina, white cheddar, asiago and romano cheeses topped with fresh thyme.

VE ASPARAGUS PIZZA 14.00
Asparagus, balsamic roasted tomatoes, wilted shallots, a blend of mozzarella, provolone and goat cheeses drizzled with balsamic reduction.

SCALLOP, SHRIMP & PESTO 22.00
Seared, wild caught sea scallops, shrimp, pesto sauce, mozzarella and provolone topped with a chiffonade of fresh basil and baby spinach.

WHITE PROSCIUTTO 16.00
Shaved prosciutto, toasted pine nuts, arugula and truffle oil with white sauce and a blend of mozzarella, fontina white cheddar, asiago and romano cheeses.

VE VEGETARIAN DISHES

GF GLUTEN FREE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

[sa·lar] Spanish Verb: to Salt or Season *Salt is the Essence of Life*