

SALAR

ENTRADAS

BAKED SCALLOPS PARMESAN AND ROCOTO SAUCE **GF**

Wild caught jumbo sea scallops served on the shell with rocoto pepper sauce, Parmesan cheese, butter and a splash of fresh lime juice 22.00

CHICKEN CHICHARRONES

Chicken thigh strips marinated and deep fried, served with a lime, cilantro, yellow Peruvian chili pepper sauce 8.99

PERUVIAN EMPANADAS

Juicy stir-fried beef tenderloin and Peruvian spices wrapped in turnovers 12.99

FRIED CALAMARI

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

CEBICHE **GF**

Thinly sliced fresh catch of the day macerated in fresh lime juice, red onions and spices, topped with fried calamari 15.99

MUSSELS CHALACA STYLE **GF**

Chilled, steamed Prince Edward Island mussels served half shell topped with Peruvian salsa with lime juice, onions, tomatoes and aji amarillo peppers 12.00

PAPITAS **GF** **V**

Whipped Peruvian potatoes served with a spicy, creamy Huancaína sauce accompanied by 7 minute eggs, sliced avocado and black olives 8.99

YUCCA AND CRAB CAUSA **GF**

Crispy yucca cakes with lump crab, avocado, grapefruit and bacon finished with a grapefruit citronette 15.00

ENSALADAS

THE SALAR **V**

Organic spring mix salad greens, roasted golden beets, roasted peppers, parmesan pita, with a smoked onion vinaigrette 7.50

WARM CAPRESE **V**

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

GOAT CHEESE & MARCONA SALAD **GF** **V**

Baby arugula leaves, toasted marcona almonds, goat cheese, raspberries and our house made wine jelly vinaigrette 8.00

PERUVIAN CHARRED CAESAR SALAD

Charred baby romaine lettuce, parmesan and queso fresco cheeses, peppered bacon and cilantro croutons served with an aji Amarillo Caesar dressing 9.99

SUGAR SNAP PEA AND CASHEW SALAD **GF** **V**

Steamed sugar snap peas, salted cashews, shredded carrots and toasted black sesame seeds served in a blood orange, ginger, honey balsamic vinaigrette 8.50

TORCHED CORN AND QUESO SALAD **GF** **V**

Torched corn, diced tomatoes and red onions topped with fried queso fresco on a bed of mixed greens and cilantro vinaigrette 8.00

VEGETARIANO

WHITE BEAN VEGAN SCALLOPS **V**

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

QUINOA AND CRIMINI SALTADO BOWL **V**

Pan seared quinoa and crimini mushrooms with sautéed onions, tomatoes, yellow Peruvian peppers and spices topped with fried potatoes and fresh arugula 18.00

AVES

DUCK RAGU RAVIOLI

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 and fresh arugula 21.00

ED HILL FARM'S CHICKEN LATINO GF

House made seasoning of lime, smoked aji pepper and crushed red pepper finished with a classic pan jus and served with toasted coconut sweet potato puree, applewood smoked salt and roasted brussel sprouts with bacon 24.00

CARNES

TIERRA Y MAR (SURF & TURF) GF

7 oz. marinated filet mignon served with jumbo scallop and shrimp skewer with warm chimichurri brown butter accompanied by Yukon potato and leek puree and grilled asparagus 32.00

BEEF SALTADO STYLE

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

NORTHERN PERUVIAN STYLE BRAISED LAMB SHANK

Bone-in braised lamb shank simmered in Andes mountains beer, cilantro, red onions and red bell peppers served over saffron and parmesan risotto, topped with fried leeks 27.00

MACHU PICCHU PORK CHOP GF

Marinated and grilled 14 oz pork chop topped with spicy rocoto chili jam served with broccolini and Yukon potato and leek puree 26.00

GRILLED CENTER CUT NY STRIP GF

12 oz natural center cut Manhattan NY strip served with Argentinian chimichurri sauce and truffled french fries 33.00

BEEF TENDERLOIN SKEWER GF

Marinated and grilled tenderloin served with a Gorgonzola bleu cheese sauce, saffron and parmesan risotto, sautéed sugar snap peas and carrots 21.00

PESCADOS Y MARISCOS

PERUVIAN SEAFOOD RICE GF

Sauteéd jumbo scallop, shrimp, Prince Edward Island mussels, calamari and little neck clams combined with Peruvian spices, sofrito and rice 24.99

RED QUINOA ENCRUSTED CHILEAN SEA BASS GF

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 33.99

PECAN & SAGE ENCRUSTED SALMON GF

Skuna Bay salmon filet served with chardonnay and saffron sauce, yucca purée and haricot vert 25.99

SHRIMP SKEWERS GF

Grilled shrimp marinated in chipotle chili and tequila, on a bed of cilantro pesto, served with Yukon potato and leek puree and bacon roasted cherry tomatoes 17.99

SEARED SCALLOPS GF

Served in passion fruit and aji brown butter with yucca croquettes, carrot and orange puree and fresh arugula 27.00

CATCH OF THE DAY GF

Seasoned with olive oil, sea salt and crushed black pepper served with choice of Yukon potato and leek puree or fries with broccoli, haricot verts, or sautéed spinach 21.00

SPANISH SEAFOOD PAELLA

Tuesdays, Reservations Recommended, 29.00 per person



**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*