

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

PAPITAS **GF** **V**

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

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

PAPAS RELLENAS

Deconstructed traditional Peruvian dish with sautéed potatoes galette topped with stir-fried beef tenderloin, onions, garlic, Peruvian panca and aji Amarillo peppers 10.99

YUCCA AND CRAB CAUSA **GF**

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

ENSALADAS Y SOPAS

THE SALAR **V**

Organic spring mix salad greens, roasted golden beets, roasted peppers, parmesan potato and rosemary crostini, 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 and organic greens 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

BABY KALE AND BLUE CHEESE SALAD **GF**

Baby kale, Point Reyes blue cheese, bacon, dried cranberries and toasted almonds in a bacon aged balsamic vinaigrette 8.50

AGUADITO DE POLLO **GF**

A delicious, hearty chicken soup served as the national soup of Peru with yellow potatoes, aji Amarillo, onions, peas, corn and rice 8.00

VEGETARIANO

VEGAN ROOTS, NUTS & RICE **V**

Roasted baby carrots, fried leeks, roasted cashews, fresh radishes, arugula, pickled butternut squash ribbons topped with an aji Amarillo vinaigrette served on a bed of jasmine rice 19.00

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

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 **GF**

Pan seared local chicken breast in an aji balsamic glaze with yucca puree and roasted ginger carrots 24.00

CARNES

TIERRA Y MAR (SURF & TURF) **GF**

7 oz. USDA Choice Grain-Fed Angus filet mignon served with jumbo scallop and shrimp skewer with warm chimichurri brown butter accompanied by Yukon potato and leek puree and grilled asparagus 35.00

BEEF SALTADO STYLE

Pan seared beef tenderloin strips with sautéed onions, tomatoes, yellow Peruvian peppers and spices tossed with French 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 arugula with butternut squash and fresh oregano risotto 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 blue cheese sauce, butternut squash and fresh oregano risotto, and roasted ginger carrots with a watercress salad 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 34.00

PECAN & SAGE ENCRUSTED SALMON **GF**

Skuna Bay salmon filet served with chardonnay and saffron sauce, yucca purée and French green beans 25.99

PAN SEARED BARRAMUNDI **GF**

Served with a tarragon and vermouth cream sauce, parsnip puree, glazed baby carrots and a watercress salad 26.00

SEARED SCALLOPS **GF**

Seared jumbo scallops with a fresh pomegranate, pisco and soy sauce glaze, yucca puree and a corn and squash reduction 27.00

CATCH OF THE DAY **GF**

Seasoned with olive oil, sea salt and crushed black pepper served with French green beans and butternut squash and fresh oregano risotto 21.00

SPANISH SEAFOOD PAELLA

Tuesdays, Reservations Recommended, 29.00 per person



VEGETARIAN DISHES



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*