

SALAR

We strive to bring you the freshest and most natural ingredients, all of which are sourced locally or made fresh, in-house every day. Salar is also proud to be a Certified Green restaurant.

Entradas

BAKED SCALLOPS PARMESAN AND ROCOTO SAUCE **GF**

Two wild caught jumbo sea scallops served on the shell with spicy Peruvian rocoto chili sauce, Parmesan cheese, butter and a splash of fresh lime juice 19.50
Add 1 Scallop 9.75

CHICKEN CHICHARRONES **GF**

Chicken thigh strips marinated and deep fried, served with tangy carrot slaw and spicy yellow Peruvian chili pepper and cilantro sauce 9.00

FRIED CALAMARI

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

ROASTED PORK BELLY **GF**

Roasted, crispy pork belly served with sweet potato puree, sunny side up egg and Peruvian red onion relish 14.00

YUCCA CRAB CAUSA **GF**

Crispy yucca cakes with crab, avocado, grapefruit and bacon finished with a grapefruit citronette 18.00

LAMB AND PISTACHIO SLIDERS

Two house made ground lamb, pistachio, garlic and feta cheese patties, grilled and served with rosemary mayo, cucumber, kalamata olives, red onion and mint relish on a brioche bun 16.00

CEBICHE*

Thinly sliced "catch of the day" macerated in fresh lime juice, red onion and spices, topped with fried calamari 15.00

BEEF EMPANADAS

Juicy stir-fried beef tenderloin and Peruvian spices wrapped in two turnovers 11.00

Add 1 Empanada 5.50

SEAFOOD EMPANADAS

Shrimp, scallop and a four cheese blend with sofrito wrapped in two turnovers 11.50

Add 1 Empanada 5.75

VEGETARIAN EMPANADAS

Spinach and a four cheese blend with Peruvian spices wrapped in two turnovers 10.00

Add 1 Empanada 5.00

Ensaladas y Sopas

THE SALAR* **V**

Organic spring mix salad greens with lentils, fire roasted peppers and smoked onion vinaigrette accompanied by Grist focaccia 7.50

WARM CAPRESE* **V**

Warm, slow roasted tomatoes and fresh Cepponelli mozzarella with caper balsamic vinaigrette accompanied by basil crostinis and organic greens 11.50

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 13.50

PROSCIUTTO AND ARUGULA SALAD **GF**

Shaved Parmesan, sliced prosciutto and pickled cauliflower tossed in a citrus vinaigrette 8.00

APPLE GOAT CHEESE SALAD **V GF**

Mixed greens, goat cheese, dry cranberries and apple matchsticks tossed with yogurt and pecan vinaigrette 8.00

AGUADITO SOUP **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 y Vegano

BABY CREMINI SALTADO **V GF**

Pan seared cremini mushrooms with sautéed onions, tomatoes, yellow Peruvian peppers and spices tossed with hand cut French fries over jasmine rice 22.00

AJI DE COLIFLOR **V**

Creamy Peruvian spicy cauliflower fricassee, made with aji Amarillo and parmesan cheese served with seven-minute egg, kalamata olive paste and marble potatoes tossed with pecan oil and jasmine rice 21.00

Aves

DUCK RAGU TAGLIATELLE

Braised Maple Leaf duck ragu with Grist tagliatelle, served with creamy wild mushroom sauce, shaved aged parmesan and fresh arugula 24.00

POLLO A LA BRASA GF

Half Ed Hill's chicken marinated in shoyu & ginger served with green onion relish and yellow Peruvian chili pepper sauce served with hand cut French fries 25.00

Please allow up to 30 minutes for preparation

Carnes

TIERRA Y MAR (SURF & TURF) GF

7oz. USDA Choice grain-fed Angus filet mignon served with jumbo scallop and shrimp skewer with warm chimichurri brown butter accompanied by grilled asparagus and saffron and parmesan cheese risotto 39.00

BEEF SALTADO STYLE GF

Pan seared beef tenderloin strips with sautéed onions, tomatoes, yellow Peruvian peppers and spices tossed with hand cut French fries over jasmine rice 22.00

NORTHERN PERUVIAN STYLE BRAISED LAMB SHANK GF

Bone-in braised New Zealand lamb shank simmered in Andes Mountains beer, cilantro, red onions and red bell peppers served over arugula with lentils, topped with red onion Peruvian relish 29.00

MACHU PICCHU PORK CHOP GF

Marinated and grilled 14oz double bone pork chop topped with spicy rocoto chili jam served with asparagus and Yukon potato and leek puree 27.00

ROASTED SHORT RIBS GF

Slow roasted short ribs served with arugula and saffron and parmesan cheese risotto 32.00

FILET MIGNON GF

Marinated and grilled 7oz USDA Choice grain-fed Angus filet served with a Argentinian chimichurri, Yukon potato and leek puree and green beans 37.00

CRANBERRY AND CLOVE PORK TENDERLOIN GF

Marinated and grilled whole pork tenderloin, port wine and cranberry sauce accompanied by spiced sweet potato puree and sautéed brussel sprouts tossed with bacon 28.00

Pescados y Mariscos

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 roasted marble potatoes & pearl onions 39.00

PERUVIAN SEAFOOD RICE*

Sauteéd U-10 scallop, shrimp, green New Zealand mussels, calamari and little neck clams combined with Peruvian spices, sofrito and rice 25.00

FAROE ISLAND SALMON GF

Pan seared salmon filet served with Chardonnay and saffron sauce, yucca cakes and green beans, topped with green onion and lemon relish 28.00

MAHI AND SEARED SCALLOPS GF

Pan seared Mahi filet and U10 scallops with pineapple cilantro brown butter, accompanied by pea puree, baby carrots and charred yucca 32.00

[sa·lar] Spanish Verb: to Salt or Season

 VEGETARIAN DISHES

 GLUTEN FREE

 VEGAN

* CAN BE MADE GLUTEN FREE

GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE

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