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.

**Ensaladas y Sopas**

**BAKED SCALLOPS PARMESAN AND ROCOTO SAUCE**
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**
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**
Roasted, crispy pork belly served with sweet potato puree, sunny side up egg and Peruvian red onion relish. 14.00

**YUCCA CRAB CAUSA**
Crispy yucca cakes with crab, avocado, grapefruit and bacon finished with a grapefruit citronette. 18.00

**PERUVIAN CHARRED CAESAR SALAD**
Charred baby romaine lettuce, Parmesan and queso fresco cheeses, peppered bacon and cilantro croutons served with an ají amarillo Caesar dressing. 13.50

**PROSCIUTTO AND ARUGULA SALAD**
Shaved Parmesan, sliced prosciutto and pickled cauliflower tossed in a citrus vinaigrette. 8.00

**APPLE GOAT CHEESE SALAD**
Mixed greens, goat cheese, dry cranberries and apple matchsticks tossed with yogurt and pecan vinaigrette. 8.00

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

**BABY CREMINI SALTADO**
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**
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

**THE SALAR**
Organic spring mix salad greens with lentils, fire roasted peppers and smoked onion vinaigrette accompanied by Grst focaccia. 7.50

**WARM CAPRESE**
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

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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
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

TIERRA Y MAR (SURF & TURF)
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
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
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
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
Slow roasted short ribs served with arugula and saffron and parmesan cheese risotto 32.00

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

CRANBERRY AND CLOVE PORK TENDERLOIN
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

RED QUINOA ENCRUSTED CHILEAN SEA BASS
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
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 SEALED SCALLOPS
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

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