

APPETIZERS

SALVADOR

Pasteles

Traditional Puerto Rican
Seasoned seasoned ground
beef and potatoes slow
cooked and wrapped in a
masa. Served with a Cilantro
Lime Crema.

Tostones

Fried plaintain chips
served with a side of
cilantro lime crema
and chimichurri.

SALADS

Ensalada de repollo

Shredded cabbage, carrot,
onion, and jalapeno tossed
in a cilantro lime
vinagrette.

Ensalada de Aguacate

Diced avacado,
tomatoes, and onion
tossed in a avacado
lime crema

SOUPS

Soupa De Azteca

Roasted chile pepper
and tomato soup topped
with fried tortilla and
shredded chicken

Roasted Street Corn Soup

Roasted Corn soup with
green chiles and topped
with queso Fresco and
fried tortillas.

ENTREES

Pupusas

Hand made masa dough stuffed with cheese, refried bean, and braised pork. served with a side of traditional curtido and salsa roja.

Yuca Con Chicharron

Crispy Fried Pork served with traditionally seasoned yuca and a side of curtido and salsa roja.

Carne Asada

Three grilled flank steak tacos served on house made corn tortillas

Salvadorean Tamales

House made Tamales stuffed with shredded chicken, potatoes, olives, and peppers, wrapped and cooked in a banana leaf.



DRINKS \$10 Horchata

A creamy, refreshing traditional salvadoran drink

DESSERT

Tres Leches Cake

Soft, airy sponge cake soaked in a blend of three milks

**\$39.95 Plus Tax and
15% Gratuity**

*All Entrees come with a side of
refried beans and spanish rice*