SALVADOR

APPETIZERS

Pasteles

Traditional Puerto Rican 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 vinaigrette

Ensalada de Agucate

Diced avocado, tomatoes, and onion tossed in a avocado 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, topped with queso fresco and fried tortillas

ENTREES

All entrees come with a side of refried beans and Spanish rice



Pupusas

Hand mand masa dough stuffed with cheese, refried beans, 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

Salvadoran Tamales

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

DRINKS

Horchata $10

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