



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

CHICKEN CHICHARRONES *

Strips of tender chicken thigh marinated and deep fried, served with tangy carrot slaw and an aji amarillo aioli

\$16 *Can be made Gluten Free*

FRIED CALAMARI *

Crispy calamari rings marinated in smoked paprika, served with a rocoto cream sauce

\$19.5

CEBICHE *

Market fish and shrimp, thinly sliced and macerated in fresh lime juice, red onion and spices, served with roasted sweet potato *Gluten Free*

\$19

COCONUT SHRIMP *

served with spicy passion fruit and aji Amarillo sauce

\$17.5

BAKED SCALLOPS PARMESAN *

Two wild-caught sea scallops served on the shell with a rocoto cream sauce, parmesan cheese, butter and a splash of fresh lime juice

\$28• Add a scallop for \$15 *Gluten Free*

ELOTÉ

Grilled corn coated with chipotle queso fresco served with a fresh cucumber & herb salad

\$10

SALMON CAKES *

with green onion and on top of a cauliflower, kale, and carrot slaw and aji amarillo aioli

\$18.5

BEEF EMPANADAS **

Juicy stir-fried beef filet mignon and Peruvian spices wrapped in two turnovers

\$15

Add 1 Empanada \$8

SEAFOOD EMPANADAS **

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

\$15.5

Add 1 Empanada \$8.5

VEGETARIAN EMPANADAS **

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

\$14.00

Add 1 Empanada \$7.5

Ensaladas y Sopas

SALAR SALAD*

Romaine and baby gem lettuce, cherry tomato, hard boiled egg, queso fresco, tossed in a huacatay dressing

\$13 *Can be made vegan*

BLUE CHEESE & BEET SALAD

Tender sliced red beets with balsamic, toasted pecans, blue cheese, and arugula

\$14.5 *Gluten Free, Vegetarian*

WARM CAPRESE

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

\$17 *Vegetarian, can be made Gluten Free*

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

\$17.5 *Can be made Gluten Free*

PROSCIUTTO AND BURRATA

Prosciutto, pear, burrata, and arugula, dressed with a grape vinaigrette, topped with and roasted hazelnuts.

\$15 *Gluten Free*

CORN CHOWDER

topped with achiote & morita pepper oil, queso fresco, and green onion

\$12 *Gluten Free*

Vegetariano y Vegano

ARTICHOKE ALFREDO

Fettuccini in roasted garlic alfredo sauce, topped with grilled artichoke hearts and toasted pine nuts
Add Chicken \$8.5

\$27 *Vegetarian*

MAITAKE MUSHROOMS

Sautéed with a Madeira and onion glaze on a bed of cucumber salad with cauliflower purée and chipotle dusted crispy rice paper

\$33 *Vegetarian, Gluten Free*

Aves

CHICKEN SKEWERS *

Grilled chicken skewers topped with green onion relish, served with pastel de choclo with sage butter and grilled broccolini dressed with chili oil

\$31 *Gluten Free*

LOMO SALTADO CREMINI

Pan seared baby creminis with sautéed onions, tomatoes, aji amarillo and Peruvian spices. Tossed with hand cut fries over jasmine rice

\$31 *Gluten Free*

DUCK FRIED RICE *

Shredded Maple Leaf Farm duck, sautéed bok choy, corn, garlic fried brown and jasmine rice served with Thai basil and shoyu tamarind soft boiled egg

\$29 *Gluten Free*

Carnes

TIERRA Y MAR (SURF & TURF) *

7oz. USDA Choice grain-fed Angus filet mignon served with a sea scallop and shrimp, topped with warm brown-butter chimichurri and served with a parmesan, squash & chorizo risotto, and green beans

\$56 *Gluten Free*

DELMONICO RIBEYE *

Pan seared 14 oz USDA Choice boneless Delmonico ribeye, highly marbled and wet aged for 21 days served with yuca & chorizo croquette, grilled asparagus and a crema de mezcalt.

\$66 *Gluten Free*

ROASTED SHORT RIBS *

Slow roasted short ribs served with a parmesan, squash & chorizo risotto, topped with Pisco & Luxardo cherry sauce

\$44 *Gluten Free*

LOMO SALTADO BEEF *

Pan seared strips of beef tenderloin or baby creminis with sautéed onions, tomatoes, aji amarillo and Peruvian spices. Tossed with hand cut fries over jasmine rice
Add Cremini Mushrooms to beef saltado \$4

\$31 *Gluten Free*

PORK CHURRASCO *

Pork churrasco with sweet and sour peppers & onions and Argentinian chimichurri, served with a parmesan, squash and chorizo risotto

\$34 *Gluten Free*

MACHU PICCHU PORK CHOP *

Marinated and grilled 14oz double bone pork chop topped with a spicy rocoto jam. Served with grilled asparagus and Yukon potato and leek purée

\$39 *Gluten Free*

NORTHERN PERUVIAN STYLE BRAISED LAMB SHANK *

Bone-in braised New Zealand lamb shank simmered in chicha de jora, cilantro, red onions and red bell peppers, pinto beans and jasmine rice, topped with red onion Peruvian relish

\$41 *Gluten Free*

Pescados y Mariscos

CHILEAN SEA BASS *

Quinoa encrusted Chilean sea bass served with tacu-tacu, grilled asparagus, and aji amarillo romesco sauce

\$44 *Gluten Free*

FAROE ISLAND SALMON *

Pan seared salmon filet served with roasted baby carrots, yuca cakes, and an arugula champagne sauce.

\$34 *Gluten Free*

SEAFOOD RICE *

Sautéed U-10 scallop, shrimp, green New Zealand mussels, and calamari combined with Peruvian spices, sofrito and rice

\$32 *Can be made Gluten Free*

SEARED SCALLOP *

U-10 seared scallops served with wilted greens, lardons, cauliflower purée, and a miso brown butter sauce

\$44 *Gluten Free*

[isa•lar] *Spanish Verb: to Salt or Season*

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