



LA SALSA

RESTAURANT

“WELCOME LA SALSA”

Experience the bold and vibrant flavors of Mexico, made with the freshest ingredients and authentic recipes. Our dishes are sure to spice up your taste buds and leave you craving more."

TASTINGS

Nachos, blue cheese dip, avocado dip, and corn ribs (V).



APPETIZERS

Sopa Tarasca Soup (V)

With fresh cheese, avocado, tortilla, and red beans.

Originating from the state of Michoacán, Mexico, this soup was named in honor of the region's indigenous people, the Purépechas or Tarascos.



Sopes

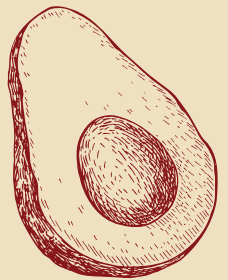
Dough bowls filled with: Avocado mash and jumbo shrimp,
Steak tartare on red beans

Sopes have spread across all of Mexico, with thousands of regional variations.



Mango Salmon Salsa

With fresh cilantro, mango pieces, and salsa sauce.



HORS D'OEUVRES

Quesadilla

With chicken and beef, black beans, corn, guacamole purée, and sour cream.



Buffalo Wings

With fresh celery sticks, carrots, and ranch sauce.

During the 1970s and 1980s, Buffalo wings began to be served across the United States and even in nearby Canadian towns.



Soft Beef Tacos

With avocado mash, sour cream, and pico de gallo.

By the 1920s, tacos brought by Mexican immigrants were primarily street food. Today, they have secured their place as a popular snack.



La Style Burrito

Choice of beef or chicken, served with French fries, avocado dip, and chipotle sauce.



SALADS

Arugula Salad with Avocado

With Parmesan cheese and chermoula sauce.



Wedge Salad

With crispy beef bacon, chia seeds, and Roquefort dressing.

The origins of iceberg lettuce and wedge salad date back to ancient times. Food historians believe that the Egyptians were the first to cultivate lettuce.



MAIN COURSES

Assado Al Carbon

With handmade potatoes and chimichurri sauce.

In the mid-1800s, the people of Rio de la Plata, mainly the Gauchos, developed a true passion for beef, especially for Asado-style grilled meat.

◆ Pago de Carraovejas – Sommelier's Selection ◆

With its full-bodied structure, refined silky tannins, and well-balanced profile, it elegantly complements the rich and distinctive character of meat.



Chicken Enchilades

With refried beans, cheddar cheese, fresh onions, and enchilada sauce.

◆ Doluca Sarafin Chardonnay ◆

A refined and balanced choice; with its creamy texture and smooth palate, it pairs harmoniously with the accompanying flavors.



Mexican Garlic Shrimps

With Mexican spices, salsa verde, and Louisiana sauce.

◆ Lagar de Cervera Albariño – Sommelier's Selection ◆

With its vibrant acidity and refined minerality, it highlights the character of seafood and light meat dishes with elegant balance.



Beef or Chicken Fajitas

With sautéed vegetables, refried beans, arroz rice, and tortilla bread.

This dish was invented by vaqueros along the Texas–Mexico border in the 1930s and represents a creative way of transforming cuts of meat into a flavorful feast.

◆ Errazuriz Cabernet Sauvignon Reserve - A Bold Pairing ◆

With its full-bodied structure, layered spice notes, and balanced tannins, it harmonizes perfectly with the rich and distinctive flavors of beef fajita.



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Tree
Nuts



Peanut



Celery



Vegetarian



Sesame



Hot Pepper



Carrot



Sulphite



Soy

DESSERTS

Fried Ice Cream

With chocolate sauce.

Fried ice cream is a dessert made for those who crave the freshness of ice cream while still enjoying a warm, crispy coating.



Meksikan Churros

With cinnamon brown sugar and chocolate sauce.

Churros became a popular street food in the 19th century. Street vendors began selling churros in the streets, and this snack has remained popular to this day.



Mexican Rice Pudding

Mexican Rice Pudding covered with white chocolate.



KIDS' MENU

Grilled Meatballs



Spaghetti Bolognese



French Fries

Grilled Chicken



Spaghetti Napoli



VEGAN MENU

Artichoke Hearts in Olive Oil

with beetroot and microgreens



HORS D'OEUVRES

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



MAIN COURSE

Cauliflower Steak

With crumble crust, potato celeriac purée, and plum chutney



DESSERT

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream

