



# 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."

*Executive Chef Zafer Tok*

## 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

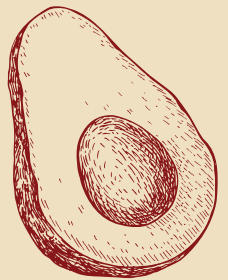
Dough bowls filled with: Avocado mash and jumbo shrimp,  
Steak tartare on red beans

*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

### Combo Quesedilla (vj)

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.*



### Chicken Enchilades

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



### Mexican Garlic Shrimps

With Mexican spices, salsa verde, and Louisiana sauce.



### Beef or Chicken Fajitas

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

*1930'larda Texas-Meksika Sınırında, Vaqueros Tarafından İcat Edilen Bu Yemek, Et Parçalarını Dönüştürmenin Ve Lezzetli Bir Ziyafete Dönüştürmenin Yaratıcı Bir Yolu'dur.*



Gluten



Egg



Dairy  
Lactose



Mustard



Fish



Crustacean



Tree  
Nuts



Peanut



Celery



Vegetarian



Sesame



Hot Pepper



Carrot

## 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

### Rice Paper Rolls

With rice vermicelli, seasonal vegetables, micro greens, and Thai sauce



## 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



Gluten



Egg



Dairy  
Lactose



Mustard



Fish



Crustacean



Tree  
Nuts



Peanut



Celery



Vegetarian



Sesame



Hot Pepper



Carrot