

BREAKFAST



PASTRIES

Additional pastries at the display

EMPANADAS | 4

Sweet: Coconut, apple, guava or mango

Savory: Picadillo, chorizo con queso or veggiedillo

TARTS | 5.5

Coconut, Dulce de Leche, mango and chocolate hazelnut

NUTELLA OR DULCE De LECHE CREPE | 5

Made fresh to order

CHURROS | 3

Choice of chocolate espresso or dulce de leche sauce. Made fresh to order

ENTREES

 = VEGETARIAN FRIENDLY

TWO FRESHLY BAKED GRANOLA CREPE | 10

Greek yogurt + fresh fruit + honey 

ARROZ CON LECHE | 6

Slow cooked rice in sweet milk & cinnamon + a side of churros for dipping

OATMEAL | 6

Old fashion oats cooked slow with cinnamon + brown sugar + fresh fruit

CUBAN CREPE | 12

Grilled ham + roast pork + swiss & muenster cheese + pickles + dijon cream sauce + rolled in a crepe + fresh fruit

SALSERA TORTA | 9

Refried beans + chorizo + fried egg + fresh avocado + queso fresco + sriracha crema + on a french roll + fresh fruit, *(can also be made in a crepe)*

LA CASA BREAKFAST | 11

Inspired by grandma's recipe: chorizo + refried beans + 2 fried eggs + tortillas or toast

— \$2 —

Extra for a fried egg

HOT DRINKS

DRIP COFFEE | 3

FRENCH PRESS COFFEE | 4

ESPRESSO (2 shots) | 3

CORTADO | 3.75

CAFE SALSERA | 4

CHA CHA CHA MILK TEA | 4

CAPPUCINO | 4

LATTE | 5

MOCHA | 5

AZTECAN HOT CHOCOLATE | 4

SPECIALTY HOT TEA | 3

COLD DRINKS

SALSERA ICED COFFEE | 4.5

ICED TEA | 3

FRAPPUCINO | 5

MOCHA FRAPPUCINO | 5.5

HORCHATA | 3

ICED CHA CHA CHA | 4.50

FRUIT SMOOTHIE | 5

Choice of strawberry banana, mango or coconut pineapple.

MEXICAN BOTTLED SODA | 3

FOUNTAIN DRINKS | 3

CUCUMBER LIME COOLER | 4

HIBISCUS LIME COOLER | 4

LUNCH



TASTERS

MOFONGO DUMPLINGS | 12 (gluten free)
Mashed green plantain + roasted garlic + crispy bacon, rolled in a ball & deep fried + shrimp in mojo de ajo

FLAMENCO WINGS | 9 🌶️ x3 (gluten free)
Choice of sriracha BBQ, habanero honey or jerk wings

JERK CHICKEN ROLLS | 5 🌶️ x3
Jerk chicken + grilled pineapple + veggies + fried in a spring roll wrapper

MINI EMPANADAS | 8
Mix or choose chorizo with queso, picadillo or "veggiedillo" meatless picadillo + green Salsera dipping sauce

CARIMBO COCTEL Sm | 8 Lg | 12 🌶️ (gluten free)
Shrimp in a tomato base cold sauce + pico de gallo + fresh dice avocados + saltine crackers

AVOCADO SPRING ROLLS | 5 🌱
Avocado + roasted corn + black beans + veggies + fried in a spring roll wrapper

ENTREES

🌱 = VEGETARIAN FRIENDLY
🌶️ = SPICY

**Our tortas are served on a french roll filled with our open fire roasted meats, with your choice of fries or fruit.*

LA CUMBIA TORTA | 12
Refried beans + chorizo + grilled ham + sriracha crema + tomatoes + avocados + queso fresco + french fries

SALSERA CUBANA | 13
Roast pork + grilled ham + chihuahua cheese + pickles + mustard mayo + french fries

GARDEN MEATBALL TORTA | 13 🌱 🌶️ x2
Roasted eggplant meatball covered with diablo sauce + rice + cucumber jicama salad

PASO DOBLE | 13
Two empanadas of choice (picadillo, chorizo con queso or veggie) + fried plantains + cucumber jicama salad + Salsera green sauce

BANH MI TORTA | 12
Roast pork + pickled veggies + Salsera red and green sauce + french fries

BACHATA BOWL | 12 (gluten free)
Choice of pulled roast pork or pulled roasted chicken served over rice + pickled veggies + Salsera green sauce

GARDEN RICE BOWL | 12 🌱
"No soy meat" garden balls served over rice + pickled veggies + Salsera green sauce

— \$2 —
Extra for a fried egg

ADDITIONAL SIDES

All of our sides are gluten free

Steamed Rice 2	Black or Pinto Beans 2	Fried Plantains 4	Roasted Corn 4
Cucumber Jicama Salad 4	Fried Yuca 4	Fresh Fruit 4	French Fries 2

DOWN SWEET STREET

MERENGUE PIE | 6
Key lime pie layered with a crushed graham cracker + toasted shredded coconut

BOMBA de CHOCOLATE | 6
Moist chocolate brownie + Nutella mousse and fudge icing + a scoop of vanilla ice cream

CHURROS SUNDAE | 6
A large scoop of vanilla ice cream nestled between warm churros, topped with Nutella fudge sauce + whipped cream + chopped nuts

BOLERO CREPE | 6
Crepe filled with Nutella fudge sauce + sliced bananas + whipped cream + chopped nuts

DINNER



TASTERS

MOFONGO DUMPLINGS | 12 (gluten free)

Mashed green plantain + roasted garlic + crispy bacon, rolled in a ball & deep fried + shrimp in mojo de ajo

FLAMENCO WINGS | 9 🌶️ x3 (gluten free)

Choice of sriracha BBQ, habanero honey or jerk wings

JERK CHICKEN ROLLS | 5 🌶️ x3

Jerk chicken + grilled pineapple + veggies + fried in a spring roll wrapper

MINI EMPANADAS | 8

Mix or choose chorizo with queso, picadillo or "veggiedillo" meatless picadillo + green Salsera dipping sauce

CARIMBO COCTEL Sm | 8 Lg | 12 🌶️ (gluten free)

Shrimp in a tomato base cold sauce + pico de gallo + fresh dice avocados + saltine crackers

AVOCADO SPRING ROLLS | 5 🌱

Avocado + roasted corn + black beans + veggies + fried in a spring roll wrapper

ENTREES

🌱 = VEGETARIAN FRIENDLY

🌶️ = SPICY

CHARANGA CHICKEN | 17 (gluten free)

In-house open fire roasted chicken + fried plantains + rice + black beans

ALBONDIGAS WITH DIABLO SAUCE | 14 🌶️ x2

(gluten free) Inspired by mama's recipe: Spanish meatballs in a spicy diablo sauce + fried yucca + cucumber jicama salad

ALBONDIGAS VERDES | 14 🌱 🌶️ x3 (gluten free)

Roasted eggplant meatball covered with diablo sauce + rice + cucumber jicama salad

CHATARANGA PEPPER | 18 🌱 🌶️ x3 (gluten free)

Roasted poblano + stuffed with our "veggiedillo" + diablo or creamy avocado sauce + rice + cucumber jicama salad

SON CUBANO PLATE | 15 (gluten free)

In house open fire roasted pork + rice + fried plantains + black beans

TANGO TRIO | 22 (gluten free)

Fire roasted pulled chicken + fire roasted pulled pork + Jamaican Jerk shrimp + rice + black beans + fried plantains

JAMAICAN ME HUNGRY TACOS | 15 🌶️ x3

Two jumbo jerk shrimp piled on a tortilla + grilled pineapple + pickled veggies + Salsera red sauce + fried plantains

MAMBO MAC 'N CHEESE | 14

Creamy cheesy sauce over pasta + chorizo + avocados + cucumber jicama salad

— \$2 —

Extra for a fried egg

ADDITIONAL SIDES

All of our sides are gluten free

Steamed Rice | 2

Black or Pinto Beans | 2

Fried Plantains | 4

Roasted Corn | 4

Cucumber Jicama Salad | 4

Fried Yuca | 4

Fresh Fruit | 4

French Fries | 2

DOWN SWEET STREET

MERENGUE PIE | 6

Key lime pie layered with a crushed graham cracker + toasted shredded coconut

BOMBA de CHOCOLATE | 6

Moist chocolate brownie + Nutella mousse and fudge icing + a scoop of vanilla ice cream

CHURROS SUNDAE | 6

A large scoop of vanilla ice cream nestled between warm churros, topped with Nutella fudge sauce + whipped cream + chopped nuts

BOLERO CREPE | 6

Crepe filled with Nutella fudge sauce + sliced bananas + whipped cream + chopped nuts

BEVERAGES



HOT DRINKS

- DRIP COFFEE | 3
- FRENCH PRESS COFFEE | 4
- ESPRESSO SHOT | 2.5
- DOUBLE ESPRESSO SHOT | 3.5
- CORTADO | 3.75
- CAFE SALSERA | 4
- CHA CHA CHA MILK TEA | 4
- CAPPUCINO | 4
- LATTE | 5
- MOCHA | 5
- AZTECAN HOT CHOCOLATE | 4
- SPECIALTY HOT TEA | 3

COLD DRINKS

- SALSERA ICED COFFEE | 4.5
- ICED TEA | 3
- FRAPPUCINO | 5
- MOCHA FRAPPUCINO | 5.5
- ICED CHA CHA CHA | 4.50
- FRUIT SMOOTHIE | 5
Choice of strawberry banana, mango or coconut pineapple.
- MEXICAN BOTTLED SODA | 3
- FOUNTAIN DRINKS | 3
- CUCUMBER LIME COOLER | 4
- HIBISCUS LIME COOLER | 4
- FRESH LIMEADE | 4
- HORCHATA | 3

ALCOHOL

SIGNATURE COCKTAILS

PALOMA (Mexico) | 9
Sauza Reposado Tequila
+ Fresh lime juice +
Mexican grapefruit soda

CUCUMBER MARGARITA (Mexico) | 9
Sauza Blanco Tequila + Cointreau + cucumber
purée + fresh lime juice + Agave syrup +
Served in a chili powder rimmed glass

PISCO SOUR (Peru) | 9
Pisco Capel + Fresh lime
juice + Egg whites +
Simple syrup

CAIPIRINHA (Brazil) | 9
Cachaca 51 + Limes +
Brown sugar

HIBISCUS MOJITO (Cuba) | 10
Bacardi Rum + Hibiscus syrup +
Simple syrup + Mint + Limes +
Club soda + Sugarcane stick

RAZZISIMA (Argentina) | 10
Latin Rosé Wine + Tanqueray
Gin + Fresh Raspberries +
Orange Juice + Simple Syrup

CHA CHA CHURRO SHOT (Spain) | 7
Rumchata + Fireball + topped with
whipped cream + dusted with cinnamon

RAZZISIMA (Argentina) | 10
Rumchata + creme de cacao + coconut cream
+ coconut water + fresh lime juice + club soda

BOTTLES

DOMESTIC
Domestic
Bud Light
Miller Light
Michelob Ultra
Shiner

IMPORTS
Xingu (Brazil)
Quilmes (Argentina)
Dos Equis (Mexico)
Modelo Especial (Mexico)

LOCAL
Dallas Blonde (Deep Ellum)
Neato Bandito (Deep Ellum)

ON TAP

Deep Ellum IPA
Estrella Damm
Dos Equis
Shiner

SPECIAL VIP BOTTLE

Estrella Damm Inedit

WINE

WHITE

RED