

M E N U

Salao

tapas & bar

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Plaza Retiro
Carretera 1 KM 30.9,
Caguas, P.R.





Salao Tapas & Bar

fue seleccionado como uno de los restaurantes a ser parte del programa
Diners, Drive-Ins and Dives
en Food Network.

¡Con mucho por recorrer y grandes historias por crear!

cocktails

ROSA DE MARY	\$10	PAMA HOUSE SANGRIA	\$9
<i>Gin, Lemonade, Rosemary & Chardonnay</i>		<i>House Wine, Grenadine, Pama, Triple Sec, Pineapple Juice, Orange Juice, Fresh Lime Juice & Wine Syrup</i>	
LAVENDER DROP	\$10	HOUSE COSMO	\$10
<i>Vodka, Chambord, Fresh Lime Juice & Lavender Syrup</i>		<i>Vodka, House Sour, Triple Sec & Wine Syrup</i>	
La esPERA	\$10	MOJITO	\$9
<i>White wine, Prosecco, Fresh Lime Juice</i>		<i>(Original, COCO, Parcha, Strawberry)</i>	
MEZCAL SALAO	\$10	<i>Rum, Fresh Lime, Sugar & Mint</i>	
<i>Mezcal, House Sour, Simple Syrup, Cucumber & Tajin</i>		MARGARITA	\$9
WINE MOSCOW MULE	\$10	<i>Tequila, Triple Sec, House Sour & Simple Syrup</i>	
<i>Vodka, Fresh Lime Juice, House Wine Syrup & Ginger Beer</i>		GREEN BEE	\$11
OLD FASHION	\$10	<i>Vodka, Midori, Lavender Syrup, Lima, Ginger Ale, Pollen and Honey</i>	
<i>Angostura Bitters, Bourbon and Orange Garnish</i>		CHOCOLATE TEMPTATION	\$11
HOUSE NEW YORK SOUR	\$10	<i>Skrewball, Botanist, Lima, Honey, Grated Chocolate</i>	
<i>Bourbon, House Sour & House Wine</i>		GIN BERRY	\$11
HOUSE FRENCH 75	\$10	<i>Gin, Pama, Cranberry, Lemon, Ginger Syrup, Ginger Ale, Blueberry Jam</i>	
<i>Gin, House Sour, Fresh Cucumber & Sparkling Wine</i>		EL ENGAÑO	\$11
HOUSE SPRITZER	\$9	<i>Mezcal, Coffee Liquor, Rosemary Syrup, Orange Bitter, Rosemary and Coffee Grains</i>	
<i>Grapefruit Juice, Fresh Lime Juice, Grenadine & Sparkling Wine</i>		SUNSET KISS	\$11
WINE DAIQUIRI	\$10	<i>Tequila, Bacardi Blanco, Passoa, Passion Fruit, Lemon, Violet Sea Salt</i>	
<i>Rum Anejo, Fresh Lime Juice & Wine Syrup</i>		SPICY MARTIN	\$12
		<i>Cognac, St Germain, Basil, Lemon, Tajin and Sugar</i>	

tapas

BACALAO' COD CROQUETTES	\$11
MANCHEGO CROQUETTES MANCHEGO CHEESE CROQUETTES, SERVED OVER GARLIC AIOLI, TOPPED WITH PIQUILLO AIOLI, SERRANO, AND A DRIZZLE OF OUR HOUSE CHILI MANGO SAUCE.	\$13
ROPA VIEJA DUMPLINGS ROPA VIEJA, TAMARIND SESAME HOISIN & POLVO DE CHICHARRÓN	\$13
PAPAS BRAVAS DICED POTATOES WITH SHAVED MANCHEGO CHEESE, SALSA BRAVA & CILANTRO AIOLI	\$11
TRUFFLE FRENCH FRIES WHITE TRUFFLE DRIZZLE & PARMESAN CHEESE	\$12
PULPO ORIENTAL FRIED OCTOPUS OVER A BED OF MASHED SWEET POTATOES, ORIENTAL SAUCE AND BALSAMIC REDUCTION	\$23
CHORIZO IN POMAROLA CHORIZO in POMAROLA SAUCE & TOASTED BREAD	\$13
SLIDERS* THREE BEEF SLIDERS, CARAMELIZED ONIONS, PICKLED CUCUMBERS, MANCHEGO, AIOLI in a BRIOCHE BREAD	\$15
TRIPLETA MAC AND CHEESE PASTRAMI, PROSCIUTTO, SERRANO, PARMESAN CREAM & BREAD CRUMBS. ADD FRIED EGG ON TOP +\$2	\$15
GOAT CHEESE DIP GOAT CHEESE, TOMATO, CAPERS, BASIL & BREAD	\$14
SPICY CRAB MONTADITOS TOASTED SESAME SEEDS	\$13
PORK BELLY MONTADITOS GUAVA CHUTNEY, WITH PICO DE GALLO & TAMARIND HOISIN	\$15
ROPA VIEJA MONTADITOS CILANTRO AIOLI & BALSAMIC REDUCTION	\$14
CAPRA FRITA PANKO CRUSTED GOAT CHEESE, BERRY COMPOTE, PROSCIUTTO & HONEY	\$14
DEMI-GLACE TENDERLOIN SEARED BEEF TENDERLOIN, DEMI-GLACE REDUCTION & TOASTED SAINT GERMAIN BREAD	\$17
SHRIMP CROSTINI SHRIMP IN WHITE WINE SAUCE, AVOCADO, CRISPY ONIONS AND SPICY MANGO GLAZE	\$13
BEEF CARPACCIO* TRUFFLE OIL, PARMESAN CHEESE, ARUGULA, CAPERS SERVED WITH FRENCH BREAD	\$22
GROUPEL CÉVICHE* REAL GROUPEL FISH, CILANTRO, RED ONIONS, FRESH LIME JUICE, AVOCADO OVER CRISPY BREADFRUIT CAKE AND A SMOKY CHIPOTLE CREAM	\$16
TUNA TARTARE* RAW TUNA, AVOCADO, SOY SAUCE, ORANGE JUICE served with MALANGA CHIPS	\$17
LA TABLA A SELECTION OF ASSORTED CHARCUTERIE, ARTISAN CHEESES, TRUFFLE HONEY, FRUITS & TOASTED BREAD	\$23

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

house cocas

HARVEST VEGGIE

BASIL PESTO, HOUSE VEGGIES & MOZZARELLA

\$13

MADRILEÑA

MANCHEGO CHEESE, SERRANO HAM, PIQUILLO PEPPERS,
WHITE SAUCE & CHERRY TOMATOES

\$16

LA JIBARITA

ROPA VIEJA, POMODORO SAUCE, MOZZARELLA, CILANTRO & DICED AVOCADO

\$15

CAPRES

POMODORO SAUCE, MOZZARELLA CHEESE, SLICED TOMATO, FRESH BASIL & BALSAMIC GLAZE

\$14

PORK BELLY

POMODORO SAUCE, GOAT CHEESE, PORK BELLY, GUAVA-SHERRY EMULSION,
TRUFFLE HONEY & FRESH ARUGULA

\$16

gua bao's

PORK BELLY

GUAVA CHUTNEY, WITH PICO DE GALLO & BALSAMIC REDUCTION

\$16

RIB EYE

DEMIGLACE, RADISH & PICKLED CUCUMBER

\$16

risotto bowls

PARMESAN CHEESE RISOTTO WITH CHICKEN BREAST

\$18

MUSHROOM RISOTTO WITH SKIRT STEAK

\$20

MAMPOSTEAO RISOTTO WITH CHORIZO

\$18

PARMESAN CHEESE RISOTTO WITH SHRIMPS

\$20

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main dish

WAGYU BURGER WAGYU PATTY ON BRIOCHE BREAD, SMOKED GOUDA CHEESE, APPLEWOOD BACON, CRISPY ONION RINGS, AND TRUFFLE MAYO. SERVED WITH FRENCH FRIES.	\$19
GRILLED CHICKEN BREAST 10OZ. GRILLED CHICKEN BREAST WITH MUSHROOM ALFREDO SAUCE SERVED WITH PARMESAN RISOTTO	\$19
CHURRASCO 8 OZ.* USDA CHOICE OUTSIDE SKIRT STEAK WITH CHIMICHURRI & PICO DE GALLO SERVED WITH RISOTTO MAPOSTEAO	\$27
HANGER STEAK 10 OZ.* USDA CHOICE HANGER STEAK WITH CHIMICHURRI SERVED WITH RISOTTO MAPOSTEAO	\$36
NY STRIP 12OZ.* USDA CHOICE BEEF STRIP LOIN STEAK, PEPPER CRUSTED AND CREAM SAUCE SERVED WITH A SIDE OF YOUR CHOICE	\$37
RIBEYE 16OZ.* USDA CHOICE BEEF RIBEYE WITH MUSHROOM DEMI-GLACE SERVED WITH A SIDE OF YOUR CHOICE	\$45
PORTERHOUSE 16OZ.* USDA CHOICE BEEF PORTERHOUSE SERVED WITH A SIDE OF YOUR CHOICE	\$45
FILET MIGNON 10OZ.* USDA CHOICE BEEF TENDERLOIN WITH SWEET BERRY SAUCE SERVED WITH A SIDE OF YOUR CHOICE	\$36
COWBOY 42OZ* USDA CHOICE RIBEYE BEEF STEAK SPECIFICALLY CUT WITH RIB BONE WITH SELECTION OF ONE SIDES	\$79
LAMB CHOP HALF RACK* NEW ZELAND LAMB CHOP WITH CHIMICHURRI SERVED WITH A SIDE OF YOUR CHOICE	\$35
ROASTED PORK LOIN ROASTED PORK LOIN, GUAVA RELISH & AVOCADO CREAM SERVED WITH A SIDE OF YOUR CHOICE	\$22
PORK OSSOBUCO OVEN COOKED WITH ROSEMARY CARROT WHITE WINE SAUCE SERVED WITH A SIDE OF YOUR CHOICE	\$28
PORK CHOP 16OZ.* USDA CHOICE BEEF TENDERLOIN WITH SWEET BERRY SAUCE SERVED WITH A SIDE OF YOUR CHOICE	\$32
SALMON 9OZ* PAN SEARED SALMON FILLET WITH MUSTARD & LEMON AND CAPERS SAUCE WITH A SIDE OF YOUR CHOICE	\$25
GROUPE FILET 12OZ* PAN SEARED SALMON FILLET WITH MUSTARD & LEMON AND CAPERS SAUCE WITH A SIDE OF YOUR CHOICE	\$35
SHRIMPS* SAUTÉED SHRIMP WITH GARLIC & WHITE WINE WITH A SIDE OF YOUR CHOICE	\$22

(ONE SIDE INCLUDED ADDITIONAL CHARGES MAY BE APPLIED BASED ON SELECTION)
(ADDITIONAL SAUCE FOR \$2, ADD PICO DE GALLO \$2)

sides

-VIANDA PUREE	-DICED POTATOES	-TRUFFLE FRIES +\$3
-TOSTONES	-MUSHROOM RISOTTO	-TRUFFLE RISOTTO +\$3
-FRENCH FRIES	-MAMPOSTEAO RISOTTO	-TRUFFLE VIANDA PUREE +\$3
-VEGETABLES	-PARMESAN CHEESE RISOTTO	
-ALFREDO PASTA		

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pastas

CHICKEN PRIMAVERA PASTA

GRILLED CHICKEN, PASTA, CREAMY ALFREDO & VEGETABLES SERVED WITH BREAD

\$18

CHICKEN MUSHROOM PASTA

CHICKEN BREAST, MUSHROOM SAUSE, PASTA, SERVED WITH BREAD

\$18

CHICKEN ALFREDO PASTA

CHICKEN BREAST, CREAMY ALFREDO, PASTA SERVED WITH BREAD

\$16

CHICKEN SPICY PESTO PASTA

CHICKEN BREAST, CREAMY SPICY PESTO, PASTA SERVED WITH BREAD

\$17

SKIRT STEAK MARINARA PASTA

SKIRT STEAK, MARINARA SAUSE, PENNE PASTA SERVED WITH BREAD

\$20

SHRIMP ALFREDO PASTA

SHRIMPS, CREAMY ALFREDO, PENNE PASTA SERVED WITH BREAD

\$20

PRIMAVERA PASTA

PASTA (PENNE OR FETTUCCHINE), CREAMY ALFREDO & VEGETABLES, SERVED WITH BREAD

\$16

kids menu

ALFREDO PASTA

PENNE PASTA, CREAMY ALFREDO & BREAD

\$10

KIDS SLIDERS

TWO BEEF SLIDERS, MOZZARELLA in a BRIOCHE BREAD served with FRIES

\$12

KIDS COCA

POMODORO SAUCE & MOZZARELLA

\$10

KIDS GRILLED CHICKEN

GRILLED CHICKEN BREAST 5OZ SERVED WITH FRIES

\$10

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dessert

FRIED CHEESECAKE \$11

Add scoop of gelato +\$3.00

CHEESECAKE \$9

CRÈME BRÛLÉE \$9

CHOCOLATE MOOSE \$9

LA TORTA \$9

CHOCOLATE CAKE

TIRAMISU \$9

CARROT CAKE \$9

GELATO \$7

VARIETY

drinks

NON-ALCOHOLIC BEVERAGES

SOLAN WATTER 750ML \$6.00

PERRIER \$4.00

GINGER ALE \$3.00

NATURAL JUICES \$3.00

COCA-COLA \$3.00

DIET COKE \$3.00

SPRITE \$3.00

SPRITE ZERO \$3.00

