



DRINK MENU



LATIN AMERICAN
KITCHEN & BAR

Flick through and lose yourself in our loco cocktail list. We also make the classics - you just need to ask, Amigo



But before you continue...
DON'T SHOOT!
— It's for sippin' —

Our tequilas and mezcals have been handpicked for their quality. This ain't like drinking no gasoline, my friend. This is the good stuff. Sip it, don't shoot it.

At Salsa we prefer to serve our tequila and mezcal without "training wheels" - lemon and salt are banned substances.

Tequila and mezcal have a reputation of being badasses. They are known as liquids that you force your friend to drink when you want to see them do something crazy. But don't be fooled!

What people don't know is that tequila and mezcal should be consumed slowly and appreciated for their tastes that are determined by their origins, ripeness and processes much like wine or Champagne. In the same way that wines use different grapes, tequila and mezcal use **agave plants**, the main difference being that grapes grow every year, some agave plants take up to **30 years** to ripen correctly. You need to have an open mind and

a sense of adventure to explore this world of flavour and discover that it is much more than the "shot" you have been taught to hate so much.

Mezcal is like tequila's smokey big brother. With tequila, the agave is grown for 3-4 years, but with Mezcal you take the agave when it is right and not a second before. The Mezcal agave is then cooked underground which gives it the distinct taste it is famous for.

Mezcal has been made by the Zapotec people of Oaxaca, Mexico for over 400 years and every time they drink, they toast to celebrate the earth that their mezcal come from. Before you drink, you say "STIGIBEU", which mean roughly "to the collective life force". Everyone then replies "BAKEEN!" // "drink!" //



RUM



SALSA MOJITO

Kraken Spiced Rum, fresh mint, fresh lime, habanero syrup & ginger beer // **132 kr**

MOJITO CARIBENO

Diplomatico Rum, Del Maguey Mezcal Vida, fresh mint, fresh lime, sugar & angostura bitters // **132 kr**

GREEN TEA MOJITO

Bacardi Carta Blanca, fresh mint, fresh lime agave syrup & green tea // **132 kr**

CLASSIC DAIQUIRI

Havana 7, fresh lime & sugar // **132 kr**

EL DIPLOMATA

Diplomatico Rum, sweet vermouth, maple syrup orange & chocolate bitters // **132 kr**

CUBANO

Havana 3 & Havana 7, Maraschino, passion fruit syrup, grenadine, fresh lime, fresh pineapple & angostura bitters // **132 kr**

RUM PUNCH

Bacardi 8, orange Curaçao, fresh lime, orgeat & grenadine syrup with fresh pineapple juice // **132 kr**

PINA COLADA

Bacardi Carta Oro, Malibu, our pina colada mix & coco syrup // **132 kr**





TEQUILA



FROZEN MARGARITAS

Choose between passion fruit, pear or a mixture of both.

MUGGE // 309 kr GLS // 119 kr

MAPLE MARGARITA

Ocho Reposado Tequila, fresh lemon, maple syrup & fresh apple // 132 kr

CHILE LOCO

Ocho Blanco Tequila infused with habanero peppers, triple sec, coconut syrup & fresh lime // 132 kr

SWEET PEAR

Ocho Reposed Tequila infused with vanilla, agave nectar, fresh lime & pear // 132 kr

PINEAPPLE AND SAGE MARGARITA

Fresh pineapple & sage, Ocho Reposado Tequila, fresh lime & agave syrup // 132 kr

MEXICANO

Ocho Reposado Tequila, fresh mint, fresh lime & habanero syrup // 132 kr

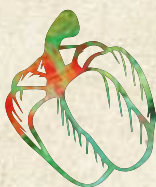
TEQUILA OLD FASHIONED

Ocho Anejo Tequila, fresh orange, brown sugar & peychauds bitters // 132 kr

PINK MOJITO

Ocho Blanco Tequila, fresh mint, fresh lime, fresh lemon, sugar & cranberry // 132 kr





PISCO



FIRST PISCO AT SALSA

Rosemary Infused Pisco Waqar,
Chartreuse, Maraschino, fresh lime
& sugar // **132 kr**

CHA DE PISCO

Pisco Mosto Verde Oro infused with Matcha Tea,
orange Curacao, pineapple & tarragon syrup,
egg white & fresh lemon // **132 kr**

NEGRONI ANDINO

Encanto Pisco Quebranta, Campari & sweet
vermouth // **132 kr**

♪ PISCO " CHILLENO "

Encanto Pisco Moscatel, fresh lemon,
egg white & habanero syrup // **132 kr**

MAPLE-BACON PISCO SOUR

Barsol Torontel Pisco infused with bacon,
fresh lemon, egg white, maple syrup &
angostura bitters // **132 kr**



WHISKEY



SMOKEY BRAMBLE

Monkey Shoulder, Cherry Brandy, fresh
lemon & sugar // **132 kr**

SAZERAC

Cognac, Chicken Cock Bootleggers Blend
Rye/Bourbon, absinthe rinse, creole bitters
& sugar // **132 kr**

OLD FASHIONED

Woodford Reserve, fresh orange, cherry &
orange bitters // **132 kr**

ROB ROY

Monkey Shoulder and a choice of sweet
vermouth, dry vermouth or both. Slapped with
angostura bitters for taste // **132 kr**



CACHACA



BRASILERINHO

Fresh basil, Cachaca, Chartreuse, fresh pineapple, fresh lime, egg white, sugar & celery bitters // **132 kr**

CACHACA BATIDA

Cachaca, coconut cream, condensed milk, coco syrup // **132 kr**

PASSION FRUIT BATIDA

Organic Cachaca, Dom Benedictine, fresh passion fruit, passion fruit syrup, condensed milk & cream // **132 kr**

BRASILIANO

Fresh basil, Cachaca, Rinomato, fresh lemon & sugar // **132 kr**

MATA ATLANTICA

Fresh basil, Organic Cachaca, Chartreuse, fresh lemon & agave syrup // **132 kr**

CAFE COM LEITE

Cachaca, Amaretto, espresso, sugar & cream // **132 kr**

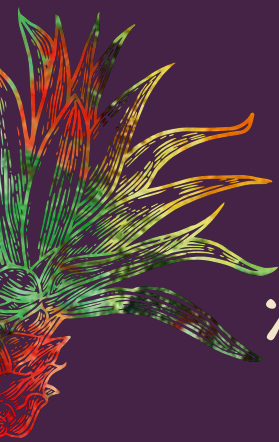
CAIPIRINHA

Choose between Classic, Raspberry, Passion Fruit or Pear – Cachaca, fresh limes & sugar // **132 kr**

MINT BERRY

Fresh mint, Cachaca, Chambord, fresh lemon, sugar & raspberries // **132 kr**





MEZCAL



MEZCARITA

Del Maguey Vida Mezcal, fresh lime, agave nectar & black sea salt rim // **132 kr**

MEXICAN SPRITZ

Del Maguey Vida Mezcal mixed with Rinomato & topped with Prosecco // **132 kr**

DULCE VIDA

Mezcal Koch Spadin, fresh pineapple, agave nectar, raspberries, lime & chilli flakes // **132 kr**

§ SALSA BLOODY MARIA

Del Maguey Vida Mezcal, fresh tomato juice a hefty lick of Tabasco, Worcestershire sauce, celery salt & back pepper with a dash of celery bitters // **132 kr**

OLE`S SÓTSAK

Del Maguey Vida Mezcal, Chambord, agave nectar, fresh lime juice, cranberry juice & raspberries // **132 kr**

SALSA BREAKFAST

Del Maguey Vida Mescal infused with vanilla Grand Marnier, fresh lemon juice & orange marmalade // **132 kr**

§ SIMON`S LAST WORD

Green pepper, Mezcal Koch Spadin , Maraschino Chartreuse & fresh lime // **132 kr**



MESCAL COPITAS

(Copita = a small, clay drinking cup)

Why not try some of our Mescals straight up?

But remember: Sip it, don't shoot it!

Del Maguey Mezcal Vida 42% // 109 kr

Del Maguey Mezcal Chichicapa 46% // 169 kr

Del Maguey Crema de Mezcal 40% // 119 kr

Del Maguey Mezcal 100% Wild Tobala 45% // 270 kr

Del Maguey Mezcal Santo Antonio 45% // 250 kr

Mezcal Kock Spadin 47% // 119 kr

Mezcal Kock Barril 47% // 189 kr

Mezcal Kock Mexicano 46,1% // 189 kr

Mezcal Kock Ensemble 47% // 189 kr

Mezcal Sam Cosme 40% // 109 kr

Del Maguey Mezcal Iberico 49% // 450 kr

OR . . .

Want a classic with a twist?

Del Maguey Vida with Erasmus Bond Tonic & orange wedge // 119 kr

The hearts of the agave plant used to make the mezcal are roasted in the ground on hot stones under a pile of dirt for up to five days. The palenquero (maker) will bless the earth and agave hearts with a holy cross placed on the top.





WINE



WHITE WINES

BTL // GLS

- William Fevre Petit Chablis **585 kr // 120 kr**
Terrazas Chardonnay **625 kr // 129 kr**
Terrazas Altos Del Plata Chardonnay **525 kr // 119 kr**
Tariquet Classic **485 kr // 109 kr**
Henry Bourgeois Sancerre **625 kr**

RED WINES

BTL // GLS

- Passitivo Primitivo Paolo Leo **485 kr // 109 kr**
Odfjell Armador Cabernet **525 kr // 119 kr**
Terrazas Altos Del Plata Malbec **525 kr // 119 kr**
Muga Reserva **695 kr**
Mauro Molino Barolo **745 kr**
Terrazas Single Vineyard **995 kr**
Tommasi Amarone **1115 kr**

ROSE WINE

BTL // GLS

- Nervi Rosa **595 kr // 119 kr**

BUBBLES

BTL // GLS

- Contarini Prosecco **475 kr // 89 kr**
Moët & Chandon **695 kr**
Moët & Chandon Rosé **755 kr**



SALSA BEERS



Our beers are handpicked and imported, to bring you
the best taste with our food . . .

MODELO ESPECIAL

Mexico 4.5% 330ml

// 99 kr

NEGRA MODELO

Mexico 5.3% 330ml

// 99 kr

DESPERADOS

Mexico 5.9% 330ml

// 99 kr

DEVASSA TROPICAL

Brasil 4.8% 330ml

// 99 kr

QUILMES

Argentina 4.9% 330ml

// 99 kr

ROTHHAMMER NAZCA IPA

Chile 4.7% 330ml

// 99 kr

CRISTAL

Peru 5.0% 330ml

// 99 kr

POLAR

Venezuela 5.0% 330ml

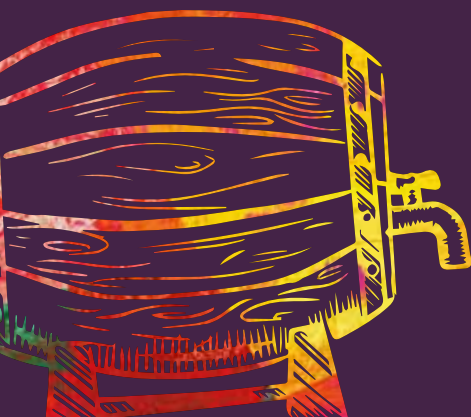
// 99 kr

PAN AMERICAN BUCKET

A selection of beers from around Latin America

Desperados / Devassa / Quilmes / Modelo Especial / Christal

// 449 kr



CIDERS

Bulmers Original

Bulmers Pear Cider

// 142 kr



VIRGINS



MATCHA MINT ICE TEA

Fresh mint, fresh lime, agave syrup &
Matcha tea // **71 kr**

VIRGIN MOJITO

(Choice of Raspberry, Passion Fruit) Fresh mint,
fresh lime, sugar & fresh apple juice // **71 kr**

DOLCE MINITO

Fresh pineapple juice, fresh apple, fresh lemon,
agave syrup, pear & grenadine syrup // **71 kr**

SAN MIGUEL

Alcohol Free beer // **75 kr**





BAR SNACKS



COXINHAS

Shredded chicken and Philadelphia cheese deep fried in breadcrumbs
// *Milk, Gluten, Egg* // **89 kr**

FRIED CHORIZO

Two types of chorizo, fried and served hot with bread // **89 kr**

SWEET POTATO FRIES

A perfect sweet/salty snack
// *Milk (in the dipping sauce)* // **59 kr**

CHICKEN WINGS

Deep fried and coated in Salsa's Sweet and Sour marinade // **89 kr**

NACHOS

Tortilla chips served with salsa, sour cream and our own guacamole. (Add cheese, jalapeños, extra guacamole, extra salsa, extra sour cream for +10,- pr stk)
// *Milk, Citrus* // **89 kr**

CHEESY JALAPENO BALLS

Fresh jalapeno and fried bacon melted with cheese and fried. Served with dipping sauce // *Milk, Gluten, Egg* // **89 kr**

"POPCORN" MUSSELS

Muscles (blåkjell) taken from the shell and deep fried. Served with aioli and lemon. A taste of Peru!
// *Shellfish, Citrus* // **89 kr**

SOFTS



Red Bull / Red Bull Sugar Free
// **61 kr** //

Eplemost / Coke / Coke Zero / Fanta / Sprite /
Guarana Antartctica / Orju / Olden blå / Olden gul
// **49 kr** //



HOUSE SPIRITS



TEQUILA

- Ocho Tequila Blanco 40% // 89 kr
- Ocho Tequila Reposado 40% // 99 kr
- Ocho Tequila Anejo 40% // 129 kr
- Kah Tequila Blanco 40% // 145 kr
- Kah Tequila Reposado 55% // 171 kr
- Kah Tequila Anejo 40% // 155 kr
- Don Julio Tequila Blanco 38% // 139 kr
- Don Julio Tequila Reposado 38% // 139 kr
- Don Julio Tequila Anejo 38% // 149 kr
- Don Julio 1942 38% // 349 kr
- Patron Silver Tequila 40% // 139 kr
- Patron Reposado Tequila 40% // 139 kr
- Patron Anejo Tequila 40% // 149 kr
- Patron XO 35% // 129 kr
- Gran Patron Platinum Tequila 40% // 330 kr
- Jose Cuervo 1800 Anejo 38% // 139 kr

PISCO

- Pisco Waqar Chile 40% // Chile // 99 kr
- Pisco Mosto Verde Oro 40% // Peru // 109 kr
- Pisco Barsol Selecto Torontel 41,3% // Peru // 99 kr
- Encanto Pisco Reserva Quebranta 40,5% // Peru // 109 kr
- Encanto Pisco Reserva Moscatel 40,5% // Peru // 109 kr

CACHACA

- Cachaca 51 40% // Brazil // 99 kr
- Ypioca Cachaca Prata 38% // Brazil // 99 kr
- Ypioca Cachaca Ouro 39% // Brazil // 99 kr
- Abelha Organic Gold Cachaca 38% // Brazil // 99 kr

WHISKEY

- Woodford Reserve 45% // 119 kr
- Jameson 40% // 89 kr
- Oban Single Malt 43% // 119 kr
- Chicken Cock Bourbon 45% // 129 kr
- Chicken Cock Bootleggers Blend 45% // 139 kr
- Laphroaig Quarter Cask 48% // 119 kr
- Monkey Shoulder Blend. Malt Scotch 40% // 99 kr

RUM

- Bacardi Carta Blanca 37,5% // 89 kr
- Havana 3 40% // 99 kr
- Havana 7YO 40% // 109 kr
- Bacardi Carta Oro 40% // 99 kr
- Brugal 15YO 38% // 99 kr
- Brugal 1888 40% // 119 kr
- Kraken Black Spiced Rum 40% // 99 kr
- Diplomatico Reserva 12YO 40% // 119 kr
- Bacardi Gran Reserva 8 40% // 109 kr
- El Dorado 15YO 40% // 145 kr
- Zacapa 23YO 40% // 125 kr



WHAT IS
"SAL2A
COCKT4IL
SPEC1AL" ?

Order during the hours of "SAL2A COCKT4IL SPEC1AL"
and you might just get a little more than you bargained for . . .