

FIRST WE DO

FOOD

THEN WE DO EVERYTHING

— >>> ELSE

Salsa

LATIN AMERICAN  
KITCHEN & BAR



## OUR JOURNEY



At Salsa we bring the best in pan-Latin creativity to produce modern and vibrant cocktails and plates. Everything we do is inspired by Latino culture and then twisted around modern American cuisine to create something else. Something special.  
Something **SALSA**.

To create our menus we have been on a journey, and during the course of our travels we've met some truly amazing characters. From street vendors to high-class restaurant chefs, from families to foodies and more. We now consider these people to be our friends and we all share a love for exciting flavours, recipes, techniques and secrets. We have picked up plenty of experiences along the way enable us to bring you this amazing variety of colours and flavours.

We hope you enjoy tasting our menu as much as we do, and that through being adventurous you will experience a little bit of what we did along our journey to this point. They say that "variety is the spice of life" and we could not agree more.

*Welcome to SALSA!*







## STARTERS



### GAMBAS

Scampi fried in olive oil and chipotle peppers. Served with pico de gallo and lime. // *Citrus* // *Shellfish* // **129 kr**

### PORTOBELLO

Portobello mushroom baked in herb oil, stuffed with manchego and pico de gallo. Served with salad. // *Citrus* // *Milk* // **129 kr**

### COXINHAS

Shredded chicken and Philadelphia cheese rolled in our own blend of herbs and then deep fried in breadcrumbs to create our take on this popular Brazilian street food. Served best with tabasco. // *Milk* // *Gluten* // *Egg* // **89 kr**

### "POPCORN" MUSSELS

Mussels (blåkjell) taken from the shell and deep fried. Served with our own, homemade aioli and a lemon squeeze. A taste to send you to a beach in Peru! // *Shellfish* // *Citrus* // **89 kr**

### CHICKEN WINGS

Fried chicken wings marinated in our Salsa Sweet & Sour dip. You can't miss it! // **89kr**

### NACHOS

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

### PERUVIAN CEVICHE

Raw cod cured Peruvian style in lime juice and served with a sweet potato purée. // *Fish* // **129 kr**



# SET MENU



MENU 1

499,-

MENU 2

449,-

## MENU I

### GAMBAS

Scampi fried in olive oil and chipotle peppers.  
Served with pico de gallo and lime.

### PRIME RIB ARGENTINIAN STYLE

A 240g cut of Prime Rib smothered in our very own chimichurri. Served with corn stew, broccoli, pico de gallo and latin-spiced baked potatoes.

### SALSA CHOCOLATE DESERT

Salsa's famous chocolate dessert served with raspberry coulis and pear sorbet.

## MENU II

### COXINHAS

Shredded chicken and Philadelphia cheese deep fried in breadcrumbs.

### CHORIZO-SPIKED COD

A fillet of cod fried with chili salt and chorizo, laid on a bed of green beans, cherry tomato and paprika tossed in our orange and coriander dressing. Served with sweet potato purée.

### SONHOS

A donut-style bun stuffed with vanilla kesam/crème fraîche and a berry coulis. Served warm.





## MAIN COURSE

### PRIME RIB ARGENTINIAN STYLE

A 240g cut of Prime Rib smothered in our very own chimichurri. Served with corn stew, broccoli, pico de gallo and latin-spiced baked potatoes. // *Milk* // **329 kr**

### DIABLO STEAK (Spicy)

This one has a kick to it! A 240g cut of entrecote served with corn stew, horseradish cream, mashed potatoes, chipotle butter and our hot and smokey Diablo sauce. // *Milk* // **329 kr**

### INDREFILET WITH MEZCAL BUTTER

A 180g cut of indrefilet topped with our punchy Oaxacan mezcal butter. Served with corn stew, broccoli, pico de gallo and our latin-spiced baked potatoes. // *Citrus* // *Milk* // **369 kr**

### NORTHSIDE SPARE RIBS

One we took from our North American friends. Sticky BBQ pork ribs, sweet potato fries, corn stew and homemade coleslaw. A classic. // *Soya* // *Milk* // **299 kr**

### SPIRALIZED SCAMPI SALAD

Grilled scampi tossed in a red chili marinade and served on a bed of shredded zucchini, sweet paprika, cherry tomatoes and asparagus. // *Milk* // *Shellfish* // *Citrus* // **269 kr**

### MUQUECA SEAFOOD STEW

Scampi and chunks of cod cooked in a creamy, coconut base simmered together with red paprika, chili, onion, garlic, ginger and a hint of coriander. Served with rice on the side.

// *Shellfish* // *Fish* // *Citrus* // **269 kr**



## TIGELA DE CARNE

Our own attempt at some Latin-American fusion. Marinated beef, chicken and pork slow cooked in our own Salsa spices with red paprika, onion and chorizo. Served in a crispy tortilla bowl to make for a flavourful, homemade experience. You won't get this anywhere else. // *Gluten* // **269 kr**

## CHILEAN CHICKEN SKEWERS

Chicken skewers marinated in a traditional Chilean pebre. Laid on a bed of paprika, spinach, quinoa and kale. Served with a crispy tortilla. As fresh as it gets! // *Gluten* // *Citrus* // **269 kr**

## CHORIZO-SPIKED COD

A fillet of cod fried with chili salt and chorizo, laid on a bed of green beans, cherry tomato and paprika tossed in our orange and coriander dressing. Served with sweet potato purée. // *Milk* // *Citrus* // *Fish* // **269 kr**

## CHICKEN ROJA

A juicy roast chicken breast smothered in our homemade Salsa Roja sauce. Served with our Latin-spiced roast potatoes, corn stew, pico de gallo and our Venezuelan-inspired mango salsa. // *Milk* // **279 kr**

## SALSA'S SURF AND TURF

A 180g cut of indrefilet, rubbed in a coarse blend of spices topped with a thick scoop of our own mezcal butter, combined with a grilled scampi skewer marinated in Chilean pebre. Served with Latin-spiced potatoes and broccoli. // *Shellfish* // *Fish* // *Citrus* // **399 kr**

# VEGETARIAN



## CHILEAN VEGGIE BOWL

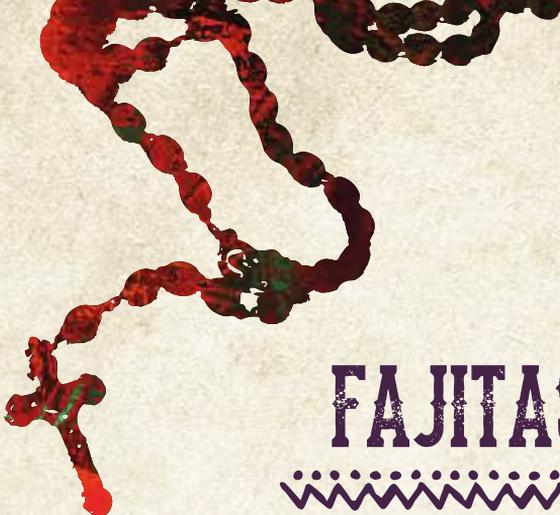
Kale and rocket salad form a base for our vibrant combination of baked veggies with quinoa. Served with a portobello mushroom and fried egg with a crispy tortilla for added crunch! // *Gluten* // *Citrus* // *Egg* // **229 kr**





Hell  
is empty  
and all the  
devils  
are here...





# FAJITAS



## Choice of Beef, Chicken, Scampi or Combo

Rømme, guacamole, pico del gallo, jalapeños, tortillas, cheese.

(Add cheese, jalapeños, extra guacamole, extra salsa, extra sour cream for +19,- pr stk)

Chicken **279 kr** // Scampi **279 kr** // Beef **299 kr** // Combo // **299 kr**

// *Gluten* // *Milk* // *Sesame* // *Soya* //

# BURGERS/SANDWICHES



Our burgers and sandwiches all come with a choice of potato wedges or Latin-spiced baked potatoes. Sweet potato fries (+10,-)

## EL CABRON

The head honcho. A 180g burger made from four cuts of beef, ground, seasoned and prepared in-house topped with cheese, chipotle dressing, guacamole, jalapeños and a kick from our diablo sauce. Garnished with red onion and spinach. // *Citrus* // *Peanuts* // *Milk* // **239 kr**

## BUENOS, BABY!

As Argentinian as it gets. Our 180g homemade burger patty made from four cuts of beef topped with melted cheese and our own chimichurri. So simple. So satisfying! // *Citrus* // *Milk* // **239 kr**

## BRASILEIRO

Our 180g four-cut burger patty goes Brazilian. Topped with chipotle dressing, melted cheese, sliced avocado and a fried egg. Dressed with rucicola salad and sex appeal. // *Milk* // *Egg* // **239 kr**

## MOJO CUBANO

A crusty baguette stuffed with 180g of pulled pork that has been slow-cooked in a "mojo" sauce. Topped with cheese, tomatos, pickles, red onion and serrano ham. A taste revolución! // **229 kr**



# SIDES/SAUCES



**POTATO WEDGES**

// 49 kr

**LATIN BAKED POTATOS**

// 49 kr

**GUACAMOLE**

// 19 kr

**ROMME**

// 19 kr

**SWEET POTATO FRIES**

// 59 kr

**CORN STEW**

// 19 kr

**CHIPOTLE DRESSING**

// 19 kr

**PICO DE GALLO**

// 19 kr





## DESSERTS



### SALSA CHOCOLATE DESSERT

Salsa's famous chocolate dessert served with raspberry coulis and pear sorbet // *Milk* // **109 kr**

### ALFAJORES

A popular cookie-style dessert found across Latin America. Buttery biscuits stuffed with dulce de leche and served with vanilla ice cream // *Milk* // *Gluten* // *Citrus* // *Egg* // **109 kr**

### MEXICAN FLAN

Mexican caramel pudding served with coconut  
// *Milk* // *Nuts* // **109 kr**

### SONHOS

A donut-style bun stuffed with vanilla kesam/crème fraîche and a berry coulis. Served warm // *Milk* // *Gluten* // *Egg* // *Citrus* // **109 kr**

## COFFEE



Coffee **36 kr** // Small Coffee **32 kr** // Espresso **36 kr**  
Cafe Late **44 kr** // Americano **36 kr** // Cappuccino **44 kr**  
Mocca **48 kr** // Chocolate & Milk **42 kr** // Chocolate **42 kr**

### Coffees with a twist:

Mexican Coffee // Irish Coffee // Baileys Coffee  
**129 kr**





DANCE WITH  
YOUR  
DEMONS

