

Friday, August 6, 2010

Appetizers

- Eggplant Veggie balls ~ Mixed veggies with eggplant, parmesan cheese, onions, fried and served with side salas and spicy red sauce 9
- Stuffed Tomato Salad ~ Tomatoes stuffed with Tuna salad, and served with mixed greens, avocado, mushrooms 9
- Sardinas Fritura ~ Fried sardine balls, served with side salad and spicy red sauce 9
- Fresh Ceviche~Tilapia and Crab Made fresh to each order 10
- Stuffed Tofu ~ Fried tofu stuffed with shrimp and mushrooms, served with side salad and spicy red suace 9
- Spanish Salad ~ Mixed greens, avocado, raisins, tomatoes, almonds, olives, oranges, pineapple 9 (Topped with Choice of Chorizo or Tuna Salad)
- Tostones Rellenos ~ Green plantains stuffed with ham and cheese, served with side salad 9

Entrees

- Paella Madrilena ~ A combination of land and sea. Chicken, chorizo, shrimp, scallops, mussels, ham, and tilapia 20
- Mexican Molcajete (sizzling lava bowl)~ Filled with your choice of 3: longanisa, chicken, pork, beef, salmon, tilapia, scallops or shrimp. Served with corn tortillas, salsa, rice, beans and guacamole 18
- Roasted Snapper~ whole red snapper stuffed with tuna salad, served with side salad and spicy sauce 18
- Chicken Cordon Azul ~ Grilled chicken stuffed with dam and cheese, served with side salad and creole sauce 17
- Grand Steak ~ Big juicy steak stuffed mushrooms, served with fresh fruit and side salad 18
- Puerto La Cruz ~ Grilled Salmon ala naranja, served with fresh salad 18
- Hawaiian Pork ~ Fried pork with pineapple, served with fresh salad in pineapple shell 17

Sangria & Drink Specials

- Peach Mango Martini 10
- Peach White Sangria 8
- Blackberry Mojito 8
- Mango Margarita 8

Dulces

- Caribbean empanadas7
- Flan 7
- Chocolate 7
- Tres Leches 7

Non-Alcoholic

- Coca-Cola, Diet, Sprite 2.75
- Organic Free Trade Coffee 1.50
- Fresh Orange, Pineapple, Apple, Cranberry juice 2.95
- Daily Herbal Tea Selection 2.50
- Un-sweet Iced Tea 2.75
- Milk 2.75
- Sparkling Water 2.50

We use local and all natural chickens
 Our beef is all natural Angus and 80% grass fed
 Our pork is all natural
 We source our produce from local and organic vendors
 We hand-make all of our Bacon, Sausage, & Chorizo
 We cure and smoke our own salmon
 We use only organic eggs
 Our tortillas are organic and made every morning over wood-fire

Tapas

- Spanish Cheese Selection manchego, azul, goat cheese, chutney 12
- Plato de Carne chorizo, mortadella, Serrano ham, fruit reduction 12
- Table Side Guacamole avocado, tomato, onion, cilatoro, lime juice 8
- Gambas al Ajillo grilled shrimp, garlic, lemon 8
- Pan con Sardines lemon sauce 6
- Anaheim Pepper manchego-spinach stuffed, crab & aoli 6
- Warm Spanish Olives 5
- Spanish Egg Tortilla potatoes, onion, peppers, manchego aioli 7
- Tres Salsas ranchera, pico de gallo and guacamole 7
- Fried Plantains avocado mojo 6
- Latin Nachos chicken, pico, avocado, topped with fried egg 10

Ensaladas

- Verde Avocado Salad Green pepper, artichokes, tomatoes and greens 8
- Green Lettuce Salad sardines, fried egg, warm garlic dressing 8

Cocas

Authentic Spanish Pizza

- de Azul queso azul pork, fruit chutney 9
- de Madera artichoke, mushrooms, sautéed vegetables, manchego cheese 9
- de Carne steak, horseradish, bacon, manchego cheese 9

Cenas

~ Vegetariano ~

- Anaheim Chile Relleno spinach-goat cheese, green beans, roasted pepper, olive, eggplant, artichoke, yucca 15
- Patacon fried plantains, spinach, peppers, olives, tomatillo sauce, mushrooms, manchego cheese, pico de gallo, yucca 15
- Fajitas blackened tofu, mushrooms, grilled seasonal vegetable 15
- Paella artichokes, olives, mushrooms, roasted peppers, saffron rice, topped with guacamole and plantains16

~ del Mar ~

Whole Fish of the Day pan fried MP

- Paella del Mar calamari, mussels, shrimp, scallops, saffron-tomato rice 20
- Blackened Salmon Fajita tomato, caper, peppers, cilantro, onion sauce 18
- Malaga Paella noodles, calamari, mussels, shrimp, saffron-orange broth 19
- Perch Filet in Seafood Curry Sauce mussels, shrimp, in curry sauce over grilled perch filet with Moorish rice, yucca, and tomato-caper mojo 20

~ Carnes ~

- Angus Steak Fajita onion, pepper, cilantro 17
- Combinacion Fajita Angus steak, chicken, spinach, pepper, onion, 18
- Paella Valenciana chorizo, chicken, pork, roasted pepper, olive, saffron rice 17
- Shrimp y Chorizo Fajita eggplant, olive, onion, tomato 17
- Ropa Vieja- shredded beef with peppers, mushrooms and spicy sauce 18
- Tripleta grilled lamb, flank steak, and chicken breast with caramelized onions, rice, black beans, plantains, and a chunky avocado salsa 17

~ Carnes al Horno ~

With Morro Rice, yucca, and salad

- Pionon layered dish, braised pork and plantains, spinach, tomatillo sauce, manchego cheese 15
- Pork Shank tender slide off the bone Pork shank 18
- Moorish Lamb braised lamb with onions and tomato 18

Chef Hector Diaz

Modesto
1 Page Avenue – Asheville, NC
(828) 225-4133
Modestonc.com

Chorizo Latin Fare
1 Page Avenue – Asheville, NC
(828) 350-1332
Chorizonc.com

Salsa Mexican-Caribbean Restaurant
6 Patton Avenue – Asheville, NC
(828) 252-9805
Salsasnc.com

Originals

Enchiladas and Quesadillas layered with your choice of Chicken, Beef, Salmon, Roasted Pork, Tofu/Roasted Vegetables. 14

Latin Enchiladas rice, black beans, melted cheese, pico de gallo, avocado, plantains, chile sauce
Latin Quesadillas rice, black beans, fresh shredded cheese, pico de gallo, avocado, plantains, chile sauce

~Mexican Burritos~
All burritos come with salad, chips & salsa
Add our house Chorizo for \$1

Simple Burrito Manchego cheese, rice & beans 10
Slow Roasted Coffee Pork 11
Grilled Steak rubbed in peppercorn 11
Grilled Chicken orange-chipotle marinade 11
A la Plancha Tofu roasted mushroom, pepper & garlic 11
Pan-Fried Fish of the Day MP

~Chimichangas de Mariachi~

Pan fried flour tortillas stuffed with Honduran cheese, cheddar cheese, and spinach. Served with rice, beans, salsa ranchera, pico de gallo, avocado sauce.

Choice of Chicken, Beef, Salmon, Roasted Pork, Tofu/Roasted Vegetables 13
Add our House Chorizo for \$1



~Bar Menu~

Signature Cocktails ~ 8

Mojito – Fresh muddled mint, rum, lime, splash of soda
Caipirinha – Brazilian Cachaca 51, muddled lime, sugar
El Tornillo – Spanish screwdriver floated with Sherry
Chupacabra – Hector's Spicy Bloody Mary with Vodka or Tequila
Pina Colada – Rum, coconut, pineapple
La Brisa – Stoli, cranberry, pineapple
Cuban Daiquiri – Rum, Fresh lemon, shaken
Cuba Libre – Rum, coke, lime
Sangria – Home made with fresh fruit, brandy, red or white wine
Margarita – House tequila, fresh lime juice, liquor 43

The Reds

Coastal Vines – Petit Sirah ~ 6/26
blueberry and plum accent, with a hint of rich, sweet oak
Evodia – Garnacha ~ 7/26
blueberry and raspberry, with a hint of black pepper
La Linda – Malbec ~ 8/28
delicious fruit forward with luscious black and red cherry
Alta Vista – Cabernet Sauvignon ~ 8/28
well balanced, one of Argentina's most renowned wines
Sexto – Terra Alta Spain ~9/32
Female winemaker. Delicious blend of 6 different grapes
Beronia – Rioja ~10/35
Pago de Florentino - Tempranillo ~ 35
a special treat from Spain
Luigi Bosca – Malbec ~32
Mendoza – Argentina 2007

The Whites

Fox Brook – Sauvignon Blanc ~ 7/26
fresh palate with pineapple, lemon, grapefruit aromas
Heron – Chardonnay ~8/28
delicious tropical flavor
Algareiro – Albarino ~ 8/28
dry, tree fruit impressions tame its acidity
La Linda – Torrontes ~8/28
light fruit with pleasant sweetness
Nopa – Vinho Verde ~18
Product of Portugal. Elegant, Silky, Fresh

The Roses

Vina Salamanca – Rose ~7/28
Fresh rose petal scent on the nose
Espelt – Rose ~8/30
Dry and sweet with hints of strawberry and citrus

Sparkling

Segura Viudas - Brut Reserva ~9/32
Fresh fruit and crisp with a touch of buttery interest

Cerveza

Dos Equis Amber 4.00
Negro Modelo, Mexico 4.00
Corona, Mexico 4.00
Corona Light, Mexico 4.00
Highland Gaelic, Asheville 4.50
Highland Cattail Peak (Wheat) Asheville 4.50
Terrapin Rye Pale Ale Athens, GA 5.00
Stella Artois, Belgium 4.50
Estrella Daura, Spain 5.00

**Parties of 6 or more may receive a 20% gratuity charge and no separate checks.*

**During dinner hours there will be a split plate charge of \$3.00 for all entrees.*