

Dinner Menu

Appetizers

Empanadas Uruguayas	\$ 8.50
Choose any of two: Beef, Chicken, Ham and Cheese, Spinach, Cream of Corn, Provolone.	
King Crab claws	\$ MKP
Alaskan Crab claws served in a lokoto butter sauce and mini yuca arepas.	
La Provoleta	\$15.50
Smoked dry aged Argentina provolone served with fresh oregano and extra virgin olive oil.	
Prime Pork Lolichop	\$ 18.00
Prime pork loli chop wrapped in beacon served with spicy mango sauce.	
Lamb Lolichop	\$ 18.00
Grilled lamb lolichops served with balsamic reduction & chimichurri.	
Ceviche	\$ 15.50
Fresh Catch of the day, shrimp, red onions, avocado cured w/ jalapeno lemon lime citrus juice.	
La Tablita	\$ 14.50
Fresh mix of cold meats and cheeses from Argentina, Italy and Spain.	
Tuna	\$ 18.50
Yellowfin Tuna Tartare served w/ soy, miso, ginger & finished w/ avocado mousse.	
Calamari Strips	\$ 14.50
Fresh calamari cut in strips served w/ red aji & jalapeno mayo sauce.	
Lengua a la Vinagretta	\$ 15.00
Veal tongue slowly cooked for 3 hours and marinated in Uruguayan Vinaigrette.	
Salmon Tartar	\$ 17.50
Fresh Atlantic salmon tartar drizzled w/orange extra virgen olive oil, capers, red onions, served w/avocado in a bed of carpaccio of pepino.	
Smoked Carpaccio de Lomo	\$ 18.00
Thin slices of smoked raw tenderloin served on a bed of mixed greens w/ portobello mushrooms, parmesan shaves & basil sauce.	
Matambre Arrollato	\$ 13.50
Veal flank steak cooked for 3 hours, thin cut & stuffed with spinach, carrots, eggs, Spices & served w/ rusa salad.	
Empanaditas de Maduros	\$ 15.00
Stuffed w/provolone, queso cremoso & crème fraiche	
Mollejas a la Crema (Veal Sweet bread)	\$ 18.00
Veal sweet bread, grilled in our wood burning grill served w/mushrooms, onions & cream sauce.	
Vitello Tonnato	\$ 16.00
Sliced veal covered with a creamy mayonnaise sauce that has been mixed with tuna, topped w/ capers, hard-boiled egg & micro greens served little chill.	

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

Ask your Server about menu items that are cooked to order or served raw



SOUTH AMERICAN CUISINE
HOUSTON - TX

Salads or Soups

Mango Salad

Fresh mango, red onions, and avocado in a mango vinaigrette.

\$ 11.00

Spinach con Baby Arugula

Fresh spinach and baby arugula with bacon (optional), spicy almonds, feta cheese, & parmesgiano in a raspberry vinaigrette.

\$ 9.50

Caesar

Handpicked heart of romaine lettuce with parmesan, croutons in a Caesar dressing.

\$ 10.00

Caprese & Crab Meat

Authentic buffalo mozzarella with fresh tomato slices, olives, sun dried tomatoes, basil, extra virgin olive oil & topped with crab meat.

\$ 17.50

Ensalada Mixta

Mix greens, tomatoes and onions served with your choice of dressing.

\$ 8.00

Seafood Salad,

Shrimp, calamari, octopus, drizzled w/mango vinaigrette, sundried tomatos, mix green & avocado.

\$ 17.00

Andina Sopa

Creamy potato soup with leeks, onions, poblano pepper, aji amarillo and finished w/ crab meat and balsamic reduction.

\$ 10.00

Sopa Del Dia Chef's special (different inspiration every day)

\$ 9.00

Milanesas (The milanesa was introduced to the Southern Cone of South America by Italian immigrants)

Milanesa "Salvaje"

Thin slices of Texas wild boar perfectly seasoned with salt, pepper & herbs, dipped in bread crumbs and eggs, topped with provolone, ham, pancetta, & arugula, served w/ your choice of steak fried potatoes, rusa salad, mash potatoes or house salad.

\$ 23.50

Milanesa de Pescado

Fresh Flounder fillet perfectly seasoned, with salt, pepper & herbs, dipped in bread crumbs & eggs, served with rusa salad and bed of mixed greens

\$ 22.50

Milanesa Suprema Pastora

Chicken Milanese stuffed w/ red bell peppers, provolone cheese, ham & served w/ salsa golf and paillé potatoes

\$ 23.50

Milanesa a la Napolitana Choice of: Beef or Chicken

Our classic Milanese topped w/ jamon cotto, mozzarella, tomato sauce & served w/rusa salad & steak fried potatoes.

\$ 24.50

Silpancho (Bolivian Style Milanese)

Very thin sliced of crusted meat w/bread crumbs served w/fried slice potatoes, basmati rice & bolivian pico de gallo style sauce & topped w/two fried eggs.

\$ 24.00

Water Buffalo Milanese

Texas Water Buffalo, free range, grass fed all natural dipped in bread crumbs & eggs served w/watercress, heart of palm & red radish and lemon vinaigrette.

\$ 23.00

Milanesa de Ternera

Veal Milanese, (grass fed) served w/roasted rosemary potatoes.

\$ 21.50

Chivitos

Chivito de Lomo al Plato (Lighter version of the regular chivito without the bread)

Thin slices of Uruguayan grass fed tenderloin perfectly seasoned, with ham, pancetta, provolone cheese, sautéed mushrooms, caramelized onions, pickles, red bell peppers, and olives, served with rusa salad and mixed greens in a vinaigrette dressing

\$ 22.50



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Pastas

Canelones de Carne	\$ 22.00
Stuffed homemade pasta w/ perfectly seasoned grass fed ground meat, parmeggiano, salsa blanca & topped w/ bolognese sauce.	
Canelones de Hongos (Vegetarian)	\$ 19.50
Stuffed homemade pasta w/ mushrooms, julienne veg., parmegg., salsa blanc & topped w/ fresh pomodoro sauce.	
Pappardelle del Tano "Leo"	\$ 24.00
Homemade Pappardelle pasta, cooked al dente served w/ fresh ragu of beef short ribs, pomodoro & malbec sauce.	
Ravioles de Espinacas	\$ 19.50
Homemade stuffed ravioli pasta w/ spinach & ricotta cheese served w/ fresh pomodoro sauce.	
Pasta al Aji	\$ 19.50
Angel hair pasta, served w/ ajillo sauce (garlic, peppers, cream) and grilled chicken breast.	
Tortellini Relleno	\$ 20.50
Stuffed homemade tortellini pasta w/ braised short rib & carusso sauce (trumpet mushrooms, prosciutto cotto, & a cream sauce)	

From the Sea

Branzino a la Sal (for 1 or 2)	1 person	\$ 38.00
Fresh and delicious Branzino covered w/ salt, cooked in our oven & served w/ sautéed vegetables.	2 person	\$ 76.00
Mahi Mahi		\$ 26.50
Fresh pan seared Mahi Mahi wrapped in pancetta & served w/ quinoa and broccolini all in a light roquefort sauce.		\$ 26.50
Grilled Atlantic Salmon		\$ 29.00
Grilled salmon served w/ salsa criolla & avocado mousse.		\$ 29.00
Brochette of Seafood		\$ 36.00
Jumbo sea scallops, jumbo shrimp, swordfish, vegetables served/ champagne pesto creamy sauce.		\$ 36.00
Red Snapper al Maiz		\$ 36.00
Pan seared red snapper incrusted in corn served w/ habanero beurre blanc, shrimp & Lump crab meat.		

A la Cacerola (a la casserole)

Water Buffalo Ossobuco (Rose Ranch)	\$ 36.00
14oz Grass fed water buffalo shank braised for 3 hours, fresh tomato & malbec sauce served w/ carnival potatoes.	
Short Ribs (Niman Ranch)	\$ 35.00
Short Ribs "ossobuco" style, braised for 3 hours, in a Fresh tomato & malbec reduction sauce served w/ carnival potatoes.	
Relleno el Cerdo	\$ 32.00
Pork filet mignon stuffed w/ tomatillo-cilantro tamal, served w/ jumbo lump crab meat, jumbo shrimp (marinated w/ anticucho puree) avocado, & light beurre blanc sauce.	
Cazuela de Mariscos	\$ 36.00
Sea food casserole, lobster reduction, scampi, scallops, mussels, calamari, clams, catch of the day (fish) & more served w/ quinoa & saffron rice.	



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Meats From Our Grill

At Sal y Pimienta Kitchen, we use the finest and most natural meats we can get in Houston from Uruguay passing through Australia, New Zeland, and all of the best ranches and natural programs in the US. Our grass fed meats from Uruguay are provided by local farms including Estancia California, Akaushi from Texas, Niman Ranch, 44 Farms & Texas Koby.



From our Grill - De nuestra Parrilla

Parrilla "Sal y Pimienta" (for two people)

All natural meats including inside skirt, Denver Cut (Waygu Zabuton) steak, lamb chops, short ribs, chicken breast, Argentinean Sausage, blood sausage, sweet bread served w/ rusa salad & steak fries.

Bife de Lomo "Uruguayo" (Filet Mignon)

8oz all natural grass fed center cut tenderloin from Uruguay served w/grilled vegetables.

Pork Chop

14oz prime pork chop served w/ mashed potatoes, sautéed mushrooms & fig chutney.

Puntas de Tenderloin

8oz Butterfly grass fed (from Uruguay) tenderloin tips, 2 oz of crab meat, beurre blanc sauce & shrimp marinated w/anticucho sauce served w/ rustic mashed potatoes.

Asado de Tira

All natural center cut of short ribs from Hereford cattle served w/grilled vegetables.

Asado de Vacio (100% Akaushi from Heart Brand)

10 oz Akaushi flank steak served with our chimichurri & carnival potatoes.

Entrana

10oz all natural inside skirt marinated with chimichurri sauce & served w/ rusa salad.

El Corderito

Frenched CAPRA (Texas) Rack of Lamb served w/carnival potatoes & mint chimichurri texano.

Picanha

10oz all natural Brazilian cut from Niman Ranch served with basmati rice & feijoa.

Pollo a la parrilla

All natural chicken breast, sautéed vegetables & chimichurri sauce.

Pollo a la palta

All natural chicken breast, served on top of avocado mousse and topped with salsa criolla.

Churrasquito of Pork Tenderloin

8oz Center cut butterfly prime pork tenderloin served with carnival potatoes and chimichurri texano.

Pork Mango Brochette

Pork tenderloin brochettes, red onion, mango, wrapped w/pancetta served w/mango chimichurri sauce & saffron basmati rice.

Sides

Chorizo Argentino	\$ 7.50	Salchicha Parrillera	\$ 9.50
Morcilla Salada	\$ 7.50	Rusa Salad	\$ 5.50
Mashed Potatoes	\$ 5.50	Asparagus	\$ 8.00
Sautéed Mushrooms	\$ 6.50	Sautéed Spinach	\$ 6.50
Yuca Frita	\$ 7.50	Maduros	\$ 7.00
Sweet mash potatoes	\$ 7.50	Fried Sweet Potatoes	\$ 6.00
Venison Sausage (Texas)	\$10.50		



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Desserts

Flan	\$ 10.00
Uruguayan version of Vanilla sweetened egg custard w/ caramel & dulce de leche topping.	
Arroz con Leche	\$ 9.00
Delicate rice pudding with a dash of cinnamon and sugar topped with dulce de leche	
Ensalada de Frutas	\$ 9.00
Macedonia of seasonal fruit	
Chocolate Ganache	\$ 10.00
Chocolate ganache cake, rich, velvety served with a touch of South America,	
Cuatro leches	\$ 10.00
Uruguayan version of original Tres Leches	
Crème Brulee	\$ 11.00
Dulce de leche cream custard with Brulee caramel on top	
Panqueques con " dulce de leche"	\$ 10.00
w/dulce de leche	
Italian Sorbette	\$ 9.00
Homemade Italian sorbet (ask server for daily options)	
Martin Fierro	\$ 9.00
Typical very simple and rustic dessert from "el Rio de la Plata" slices of cheese and slices of quince preserve & sweet potato candy.	
Petite Dulce de Leche Cheesecake	\$ 10.00
Homemade smooth & rich dulce de leche cheesecake, served w/dulce de leche sauce.	
Frozen Chaja	\$ 10.00
Our own version of the Uruguayan dessert "Chaja" fresh peach, cream of milk & Italian meringue.	

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