

# Dinner Menu

## Appetizers

<b>Empanadas Uruguayas</b>	\$ 8.50
Choose any of two: Beef, Chicken, Ham and Cheese, Spinach, Cream of Corn, Provolone.	
<b>King Crab Claws</b>	\$ 17.50
Alaskan Crab claws served in a lokoto butter sauce and mini yuca arepas	
<b>La Provoleta</b>	\$ 14.50
Smoked dry aged Argentina provolone served with fresh oregano and extra virgin olive oil	
<b>Prime Pork Lolichop</b>	\$ 16.00
Prime pork lolichop wrapped in beacon served with spicy mango sauce	
<b>Lamb Lolichop</b>	\$ 16.00
Grilled lamb lolichops served with balsamic reduction and mint jelly	
<b>Ceviche</b>	\$ 15.50
Fresh Flounder and shrimp cured w/ jalapeno lemon lime citrus juice	
<b>La Tablita</b>	\$ 14.50
Fresh mix of cold meats and cheeses from Argentina, Italy and Spain	
<b>Tuna</b>	\$ 16.50
Yellowfin Tuna Tartare served w/ soy, miso, ginger & finished w/ avocado mousse	
<b>Calamari Strips</b>	\$ 13.50
Fresh calamari cut in strips served w/ red aji & jalapeno mayo sauce	
<b>Lengua a la Vinagretta</b>	\$ 14.00
Veal tongue slowly cooked for 3 hours and marinated in Uruguayan Vinaigrette	
<b>Carpaccio del Mar</b>	\$ 17.00
Thin slices of yellowfin tuna, wild salmon & sea scallops marinated w/ citrus olive oil, soy sauce & flash fried kale	
<b>Smoked Carpaccio de Lomo</b>	\$ 17.00
Thin slices of smoked raw tenderloin served on a bed of mixed greens w/ portobello mushrooms, parmesan shaves & basil sauce	
<b>Matambre Arrollato</b>	\$ 12.00
Veal flank steak cooked for 3 hours, thin cut & stuffed with spinach, carrots, eggs, Spices & served w/ rusa salad	
<b>Empanaditas de Maduros</b>	\$ 13.00
stuffed w/ provolone, queso cremoso & crème fraiche	
<b>Mollejas a la Crema (Veal Sweet bread)</b>	\$ 17.00
Veal sweet bread, grilled in our wood burning grill served w/ mushrooms, onions & cream sauce.	
<b>Vitello Tonnato</b>	\$ 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



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## Salads or Soups

<b>Mango Salad</b>	\$ 11.00
Fresh mango, red onions, and avocado in a mango vinaigrette	
<b>Spinach con Baby Arugula</b>	\$ 9.50
Fresh spinach and baby arugula with bacon (optional), spicy almonds, feta cheese, & parmesgiano in a raspberry vinaigrette	
<b>Caesar</b>	\$ 10.00
Handpicked heart of romaine lettuce with parmesan, croutons in a Caesar dressing	
<b>Caprese &amp; Crab Meat</b>	\$ 16.00
Authentic buffalo mozzarella with fresh tomato slices, olives, sun dried tomatoes, basil, extra virgin olive oil & topped with crab meat	
<b>Ensalada Mixta</b>	\$ 8.00
Mix greens, tomatoes and onions served with your choice of dressing	
<b>Andina Sopa</b>	\$ 10.00
Creamy potato soup with leeks, onions, poblano pepper, aji amarillo and finished with crab meat and balsamic reduction	
<b>Sopa Del Dia</b>	\$ 9.00
Chef's special (different inspiration every day)	

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

<b>Milanesa "Salvaje"</b>	\$ 23.50
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.	
<b>Milanesa de Pescado</b>	\$ 22.50
Fresh Flounder fillet perfectly seasoned, with salt, pepper & herbs, dipped in bread crumbs & eggs, served with rusa salad and bed of mixed greens	
<b>Milanesa Suprema Pastora</b>	\$ 23.50
Chicken Milanesa stuffed w/ red bell peppers, provolone cheese, ham & served w/ salsa golf and paillé potatoes	
<b>Milanesa a la Napolitana</b> Choice of: Beef or Chicken	\$ 24.50
Our classic Milanesa topped w/ jamon cotto, mozzarella, tomato sauce & served w/rusa salad & steak fried potatoes.	
<b>Silpancho</b> (Bolivian Style Milanesa)	\$ 24.00
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.	
<b>Water Buffalo Milanesa</b>	\$ 23.00
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.	
<b>Milanesa de Ternera</b>	\$ 21.50
Veal Milanesa, (grass fed) served w/roasted rosemary potatoes.	

## Chivitos

<b>Chivito de Lomo al Plato</b> (Lighter version of the regular chivito without the bread)	\$ 22.50
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	



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## Pastas

<b>Canelones de Carne</b>	\$ 22.00
Stuffed homemade pasta w/ perfectly seasoned grass fed ground meat, parmeggiano, salsa blanca & topped w/ bolognese sauce.	
<b>Canelones de Hongos (Vegetarian)</b>	\$ 19.50
Stuffed homemade pasta w/ mushrooms, julienne veg., parmegg., salsa blanc & topped w/ fresh pomodoro sauce.	
<b>Pappardelle del Tano "Leo"</b>	\$ 24.00
Homemade Pappardelle pasta, cooked al dente served w/fresh ragu of beef short ribs, pomodoro & malbec sauce.	
<b>Ravioles de Espinacas</b>	\$ 19.50
Homemade stuffed ravioli pasta w/spinach & ricotta cheese served w/fresh pomodoro sauce.	
<b>Pasta al Aji</b>	\$ 19.50
Angel hair pasta, served w/ ajillo sauce (garlic, peppers, cream) and grilled chicken breast.	
<b>Noquis</b>	\$ 17.00
Homemade potato noquis, served w/three different sauces arrabiata, gorgonzola cream sauce & pesto creamy.	
<b>Tortellini Relleno</b>	\$ 20.50
Stuffed homemade tortellini pasta w/braised short rib & carusso sauce (trumpet mushrooms, prosciutto cotto, & a cream sauce)	

## From the Sea

<b>Branzino a la Sal</b> (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
<b>Mahi Mahi</b>		\$ 26.50
Fresh pan seared Mahi Mahi wrapped in pancetta & served w/ quinoa and broccolini all in a light roquefort sauce.		\$ 26.50
<b>Grilled Atlantic Salmon</b>		\$ 29.00
Grilled salmon served w/ salsa criolla & avocado mousse.		\$ 36.00
<b>Brochette of Seafood</b>		\$ 29.00
Jumbo sea scallops, jumbo shrimp, swordfish, vegetables served/champagne pesto creamy sauce.		\$ 36.00
<b>Red Snapper</b>		\$ 36.00
Pan seared red snapper served w/habanero beurre blanc, sautéed spinach & Jumbo Lump crab meat.		

## A la Cacerola (a la casserole)

<b>Pork Shank</b> (Heritage Pork)	\$ 36.00
14oz Heritage Pork Shank, braised for 3 hours, in a Fresh tomato & malbec sauce served w/ carnival potatoes.	
<b>Short Ribs</b> (Niman Ranch)	\$ 35.00
Short Ribs "ossobuco" style, braised for 3 hours, in a Fresh tomato & malbec reduction sauce served w/carnival potatoes.	
<b>Relleno el Cerdo</b>	\$ 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.	
<b>Cazuela de Mariscos</b>	\$ 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

<b>Parrilla "Sal y Pimienta"</b> (for two people)		\$ 72.00
All natural meats including inside skirt, flank steak, lamb chops, short ribs, chicken breast, Argentinean Sausage, blood sausage, sweet bread served w/ rusa salad & steak fried potatoes.		
<b>Bife de Lomo "Uruguayo"</b>		\$ 42.00
8oz all natural grass fed center cut tenderloin from Uruguay served w/grilled vegetables.		
<b>Pork Chop</b>		\$ 32.00
14oz prime pork chop served w/ mashed potatoes, sautéed mushrooms & fig chutney.		
<b>Bife de Chorizo</b>		\$ 34.00
12oz all natural Bife de Chorizo from Uruguay grass fed served w/ mushrooms & asparagus.		
<b>Asado de Tira</b>		\$ 32.00
All natural center cut of short ribs from Hereford cattle served w/grilled vegetables.		
<b>Asado de Vacio</b> (100% Akaushi from Heart Brand)		\$ 29.50
10 oz Akaushi flank steak served with our chimichurri & carnival potatoes.		
<b>Entrana</b>		\$ 28.50
10oz all natural inside skirt marinated with chimichurri sauce & served w/ rusa salad.		
<b>El Corderito</b>		\$ 34.00
Frenched Australian Rack of Lamb served w/carnival potatoes & mint chimichurri texano.		
<b>Picanha</b>		\$ 28.50
10oz all natural Brazilian cut from Niman Ranch served with basmati rice & feijoa.		
<b>Pollo a la parrilla</b>		\$ 21.00
All natural chicken breast, sautéed vegetables & chimichurri sauce.		
<b>Pollo a la palta</b>		\$ 21.50
All natural chicken breast, served on top of avocado mousse and topped with salsa criolla.		
<b>Churrasquito of Pork Tenderloin</b>		\$ 22.50
8oz Center cut butterfly prime pork tenderloin served with carnival potatoes and chimichurri texano.		
<b>Pork Mango Brochette</b>		\$ 28.00
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



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## Desserts

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

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