

## Sal y Pimienta Kitchen

Dinner Menu \$45 Per Person add glass of wine for only \$ 11.00 more.



### First Course

**Salmon Tartar (GF)** Wine Pairing **“La Mamma” Tannat (Rose)**

Fresh Atlantic salmon, marinated w/extra virgin orange olive oil, served w/carpaccio cucumber, avocado, red onion & micro greens.



**Calamari Strips** Wine Pairing **“La Playa” Sauv. Blanc (White)**

Fresh calamari cut in strips served with red aji & jalapeno mayo sauce.



**Empanadas Argentinas (V)** Wine Pairing **“El Papo” Tannat (Red)**

Choose any of two: Beef, Chicken, Ham & Cheese, Spinach, Cream of Corn & Provolone.

**Ceviche** Wine Pairing **“Don Prospero” Sauv. Blanc (White)**

Fresh catch of the day marinated w/lemon-lime juice, shrimp, red onion, avocado.



### Second Course

**Tenderloin a la parrilla** Wine Pairing **Prima Donna Tannat (Red)**

8oz Butterfly grass fed tenderloin (from Uruguay) 100% grass fed & organic crab meat, beurre blanc sauce & shrimp marinated w/anticucho sauce served w/rustic mashed potatoes.



**Lamb Shank** Wine Pairing **Reserva Cabernet Montes Toscanini (Red)**

Texas Lamb shank. Ossobuco style, braised for 3 hours with a reduction of Tannat (red wine) Rosemary & fresh tomato sauce, served w/polenta.



**Chicken Brochette(GF)** Wine Pairing **Prima Donna Sauv. Blanc (White)**

All natural chicken breast brochettes 8oz, red onion, mango, wrapped with pancetta served with creamy curry chimichurri sauce & saffron basmati rice.



**Pork Churrasquito(GF)** Wine Pairing **“Don Prospero” Tannat-Malbec (Red)**

All natural Berkshire pork tenderloin butterfly 8oz marinated with chimichurri sauce from our wood burning grill, served w/carnival potatoes.



**Canelones of Spinach (V)** Wine Pairing **“Select Reserva” Pinot Noir (Red)**

Homemade canelloni stuffed pasta, stuffed w/spinach, salsa blanca, ricotta cheese & Pomodoro sauce.

**Linguini Pasta** Wine Pairing **“Criado en Roble Reserva” White (Chardonnay)**

Home made linguini pasta, lobster white wine sauce, clams, shrimp & crab meat.



### Third Course

#### **4 Leches**

Uruguayan version of the original 3 leches plus dulce de leche.

#### **Flan**

Soft & delicate sponge cake made w/milk, vanilla, caramel & topped w/dulce de leche.

#### **Chaja**

Our own Version of the typical Uruguayan dessert, fresh peach, meringue & Chantilly

#### **Chocolate Ganache Cake**

Chocolate cake served w/dulce de leche mousse, chocolate ganache w/dulce de leche sauce.

Restaurant will donate \$7 to the Houston Food Bank from each \$45 HRW dinner sold.

Food Bank will generate 21 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.

Not Valid with any other offer or Groupon...

This menu is special design for HRW



Sal y Pimienta Lunch Menu \$ 20 Per Person

## First Course

### ***Soup of the day (V)***

Chef's special (different inspiration every day).

### ***Ensalada Mixta (V) (GF)***

House salad (mix greens, tomato, onions & creamy cilantro dressing).

### ***Shrimp Avocado***

Fresh shrimp salad, served in a shell of avocado, celery, capers drizzled w/fresh lemon juice, extra virgen olive oil & light mayonnaise.

Wine Pairing ***“La Playa” White*** (*Sauvignon Blanc*)



## Second Course

### ***Pork Loin Chop (GF)***

All natural Pork loin Chop (7 oz), from our Wood-burning grill, served w/sweet mashed potatoes.

Wine Pairing ***“Montes Toscanini Reserva” Red*** (*Cabernet Sauvignon*)



### ***Pollo a la Parrilla (GF)***

All natural grilled chicken breast (8 oz), from our wood-burning grill served w/quinoa salad.

Wine Pairing ***“La Mamma” Rose*** (*Tannat*)



### ***Canelones of Spinach (V)***

Homemade canelloni stuffed pasta, stuffed w/spinach, salsa blanca, ricotta cheese & Pomodoro sauce.

Wine Pairing ***“Select Reserva” Red*** (*Pinot Noir*)



### ***Ceviche (GF)*** Lunch Portion

Fresh Catch of the day & shrimp marinated w/ jalapeno lemon lime juice.

Wine Pairing ***“Don Prospero” White*** (*Sauvignon Blanc*)



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Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW lunch sold. Food Bank will generate 9 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.  
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