

Sal y Pimienta Kitchen

Combination of ...
Appetizer

Calamare Strips

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

Ceviche

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

Empanadas Uruguayas

Choose any of two: Beef, Chicken, Ham and Cheese, Spinach, Cream of Corn, provolone

Choice of ...
Main Course

Uruguayan Puntas of Tenderloin

From our Woodburning grill 8oz grass fed 100%,puntas of tenderloin served w/rustic mash potatoes & pepper corn sauce.

Pork Mango Brochette

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

Pollo a la palta

All natural chicken breast, marinated w/chimichurri sauce from our wood burning grill,served w/avocado mousse and w/ salsa criolla (fresh chopped tomatoes, basil, garlic & x virgin olive oil.

Pappardelle Pasta del Tano "Leo"

Home made Pappardelle pasta, cooked al dente served w/fresh ragu of beef short ribs,pomodoro & malbec sauce.

Mahi Mahi

Grilled fresh Mahi Mahi served w/pesto chimichurri sauce in a bed of broccolini & onions.

Canelones de Hongos

Stuffed homemade pasta w/ mushrooms, julienne vegetables, parmeiggiano, salsa blanca & topped w/ fresh pomodoro sauce

Choice of ...
Dessert

4 Leches

Uruguayan version of original tres leches plus dulce de leche sauce.

Pasion de Chocolate

Chocolate cake served with chocolate mousse, chocolate truffle and an orange reduction.

Ensalada de Frutas

Macedonia of fresh seasonal fruits

Petite Dulce de Leche Cheesecake

Homemade smooth & rich dulce de leche cheesecake, served w/dulce de leche sauce.

We cater your event !

