

CRUDO Y CEVICHE

SHRIMP CEVICHE ♦ 16

Black tiger shrimp, citrus, jalapeno, avocado, tortilla chips (GF)+

TUNA TARTARE ♦ 16

yellowfin tuna, mexican chili, crispy rice paper, avocado aioli, scallion, aleppo, organic cilantro

HAMACHI CRUDO ♦ 19

passionfruit leche de tigre, aji amarillo, jalapeno (GF)+

TUNA AGUACHILE ♦ 21

yellowfin tuna, lime, jalapeno, cilantro, leche de tigre, cucumber, tomato, red onion +



APERITIVOS Y BOTANAS

SOUP OF THE DAY ♦ 11

ask your server for details

CHEESE PUPUSA (2) ♦ 11

oaxaca & cheddar cheeses, served with Salvadorian relish (V) (GF)

GUACAMOLE

served w/heirloom corn tortilla chips (VG) (GF)

TRADITIONAL ♦ 14

SALENA STYLE ♦ 16

toasted pepita, sunflower & sesame seeds, cucumber, jicama, chili oil

ELOTÉ DIP ♦ 15

grilled corn sliced off the cob in creamy cotija & cheddar dip, chili powder, served w/ heirloom tortilla chips and grilled lime (V) (GF)

FRIED COCKTAIL SHRIMP ♦ 15

seasoned chickpea flour coating, homemade sriracha and roast garlic aioli (GF)

ALBONDIGAS ♦ 19

mini uruguayan beef & pork meatballs, foie gras sherry cream sauce, sweet pepper relish, grilled baguette

EMPANADA (2)

served with charred tomato dipping sauce & chimichurri

VEGGIE ♦ 8

black beans, grilled corn, Yukon potatoes, sweet peppers (VG)

BEEF & CHEESE ♦ 10

Black Angus beef, Yukon potatoes, sweet peppers Oaxaca & aged cheddar

JIBARITO SLIDERS ♦ 28

tender hanger steak, iceberg lettuce, roma tomato, onion, pickles, special sauce, between fried tostones

TORTILLAS

TACOS DE PESCADO (2) ♦ 16

marinated white fish, salvadorian relish, spicy crema, cilantro (GF)

VEGGIE TACOS (3) ♦ 18

seasonal veggies, pico de gallo, guacamole, house pickled veg (VG) (GF)

BIRRIA (3) ♦ 24

stewed shredded short rib, oaxaca & cheddar, Nixtamal tortilla, pickled jalapeno, consommé (GF)

TACO PLATTER PARA FAMILIA ♦ 36

9 tortillas, 3 tostada, carnitas y pollo, sauteed veggies, rice & beans, house pickled veggies, crema, cotija, chimi & red chimi (GF)

TACOS

(1) (GF)

CARNITAS ♦ 6

slow braised pork, champagne mango salsa, crema, cilantro

POLLO ♦ 6

braised, shredded chicken tinga, grilled corn salsa, cilantro

CHICKPEA ♦ 6

organic chickpeas, ras el hanut, oyster mushroom, pico de gallo, cilantro

VEGGIE ♦ 6

seasonal veggies, pico de gallo, guac, cilantro

ENSALADAS

ADD:

HANGER STEAK ♦ 22, AVOCADO ♦ 5, CHICKEN TINGA ♦ 6, BIRRIA MEAT ♦ 8

ENSALADA VERDE ♦ 12

baby green leaf lettuce, baby tomatoes, cucumber, pickled red onion, seasonal vegetable (see server), seasoned croutons, tossed with red wine vinaigrette (VG)

SALENA CAESAR ♦ 14

fine cut romaine, crispy pecorino and plantain, fresh lemon

COMIDA FAMILIA

ARROZ CHAUFA ♦ 36

fried rice with spring onion & seasonal vegetables, egg, chorizo y pollo, served with plantain chips, tortillas & tostadas, aji amarillo mayo, pickled seasonal veggies (GF)

ENTRADAS Y SANDWICHES

VEGETABLE PLATE ♦ 24

sautéed seasonal vegetable, rice, guacamole, house pickled veggies, red & green chimichurri (VG) (GF)

MARINATED HANGER STEAK (8OZ) ♦ 36

rPeruvian potato puree, chimichurri, baby heirloom tomato & pickled onion garnish

SALENA BURGER ♦ 24

7oz Black Angus smashburger, Mahon cheese, bacon red pepper jam, pickled red onions, little leaf lettuce, potato bun, house pickles, served with fries* OR side house salad

JOHNNY'S SMASHBURGER ♦ 22

7oz Black Angus smashburger, Land O' Lakes american cheese, special sauce, pickles, white onion, served with fries* OR side house salad

GUARNICIONES (GF)

WHITE RICE ♦ 4

FRENCH FRIES ♦ 6

w/roast garlic mayo & ketchup*

RICE & BEANS ♦ 6

YUCA FRIES ♦ 10

w/roast garlic mayo & ketchup*

SALSAS (GF) ♦ 1.5

BANG BANG ♦ HOMEMADE SRIRACHA ♦ RED CHIMI ♦ CHIMI ♦ CREMA ♦ SPICY CREMA ♦ ROAST GARLIC MAYO ♦ CHARRED TOMATO SAUCE ♦ AJI AMARILLO MAYO ♦ HABANERO CARROT



FOR THE LITTLE ONES

14 & under

served with french fries* OR salad greens with tomato & red wine vinaigrette

BELL & EVANS

CHICKEN FINGERS ♦ 12

CHEESEBURGER ♦ 14

VEGETABLE PLATE ♦ 12

QUESADILLITO ♦ 12

mini quesadillas w/cheddar on flour tortilla, sour cream (GF)

DULCES

HOMEADE ICE CREAM (GF)

DULCE DE LECHE ♦ 6

PISTACHIO ♦ 6

VANILLA (VG) ♦ 6

CHOCOTORTA ♦ 12

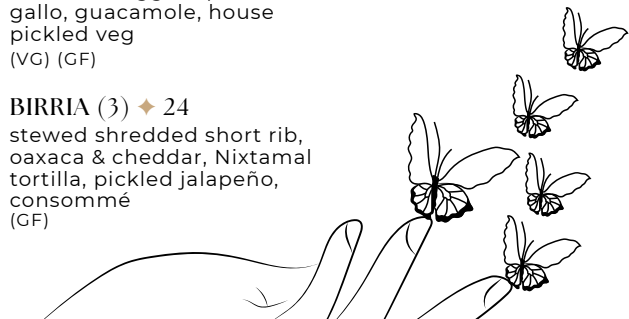
dulce de leche mascarpone, spanish chocoate wafer cookies, espresso (V)

ALFAJORE ♦ 8

dulce de leche, salted butter cookies (V)

ALLERGEN NOTICE

Before placing your order, please inform your server if a person in your party has a food allergy. + Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *All fries cooked in beef tallow.



COCKTAILS

EN CLARO ♦ 16

Our clarified pina colada. Aged Rum, Coconut Rum, Coconut water, pineapple juice, lime juice, allspice dram

COCOJITO ♦ 15

White Rum, Coconut puree, lime juice, muddled mint, shaved espresso bean

PINA MOJITO ♦ 15

White Rum, fresh lime, muddled mint, caramelized pineapple, cinnamon.

OAXACAN SUNSET ♦ 16

Espadin mezcal, blood orange, Campari, Antiqua vermouth, blood orange bitters

MALDIABLO ♦ 17

Ghost tequila, fresh lime, combier, ancho reyes chili liqueur, Chinola passion fruit, flamed lime with cinnamon sprinkle

AFTER DINNER

ESPRESSO MARTINI ♦ 16

Fresh espresso, creme de cocoa, vanilla vodka, borghetti

CARAJILLO ♦ 16

Blanco tequila, Licor 43, fresh espresso

HEART & SOL ♦ 16

Pineapple infused tequila, grand mariner, lime juice, fresh yerba mate, mango liqueur

PISCO SOUR ♦ 16

Pisco, fresh lemon, chai infused pomegranate juice, fee foam, spiced simple syrup, Dirty Water Velnias, orange zest

JALISCO SMASH ♦ 16

Blanco tequila, basil, lemon, ancho reyes verde, agave

SANGRIA ♦ 15

A blend and red and white wines, fresh juices & fruit, vodka, and brandy.

BASQUE MARTINI ♦ 17

Spanish olive oil fat washed gin or vodka, lemon twist expression, blend of spanish vermouth & sherry. Served with a pintxo sidecar (piquillo pepper, manchego cheese, manzilla olive) lemon, infused olive oil dropper



WINES BY THE GLASS

BUBBLES

2021 NAVERAN

Brut Cava
(Penedes, Spain)
♦ 14/56

LINI 910

Lambrusco Bianco
(Emilia Romagna, Italy)
♦ 16/64

LINI 910

Lambrusco Rosso
(Emilia Romagna, Italy)
♦ 16/64



VIÑO BLANCO

2023 BALEA

Txakoli Blanco
(Basque)
♦ 16/64

2023 NORTICO

Alvarinho
(Monção, Portugal)
♦ 15/60

2023 PIATELLI

Torrentes
(Salta, Argentina)
♦ 16/64

2023 ALTO VENTO

Pino Grigio
(Veneto, Italy)
♦ 14/56

2023 HEAD HIGH

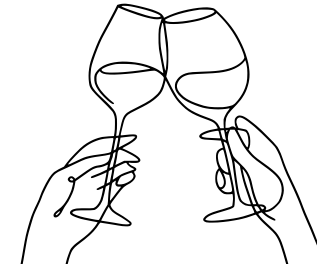
Chardonnay
(Sonoma County, California)
♦ 17/68

WEINGUT LOERSCH

Riesling Trocken
(Mosel, Germany)
♦ 17/68

2022 KELLEREI ST. PAULS

Sauvignon Blanc
(Alto Adige, Italy)
♦ 16/64



VIÑO TINTO

2019 BOYA

Pinot Noir
(Leyda Valley, Chile)
♦ 17/68

2021 ORUBE

Rioja
(Rioja, Spain)
♦ 14/56

2021 RAMSAY

Cabernet Sauvignon
(Sonoma County, California)
♦ 16/64

2017 GUILLOTERIE SAUMURE

Cabernet Franc
(Loire Valley, France)
♦ 17/68

2021/2022 BEAUJOLAIS

VILLAGE
(Beaujolais, France)
♦ 15/60

NATURA CARMENERE

(Colchagua Valley, Chile)
♦ 15/60

2022 ROMBAUER

Zinfandel
(Napa Valley, California)
♦ 19/76

VIÑO ROSADO

NAVERAN

Cava Brut Rose
(Penedes, Spain)
♦ 14/56

2023 BALEA

Txakoli Rose
(Basque)
♦ 16/64

BEER

BUD LIGHT ♦ 6

CORONA EXTRA ♦ 7

STELLA ARTOIS ♦ 7

VON TRAPP PILSNER ♦ 7

NEGRA MODELO ♦ 7

MODELO ESPECIAL ♦ 7

MICHELOB ULTRA ♦ 6

CORONA N/A ♦ 6

PACIFICO ♦ 7

PRESIDENTE ♦ 7

VITAMIN SEA THE SQUEEZE

LIME LAGER ♦ 10

MAYFLOWER NEW WORLD

IPA ♦ 10

VITAMIN SEA SQUARED

CIRCLE HAZY IPA ♦ 12

