

Sal y Pimienta Kitchen

Dinner Menu \$49 Per Person add glass of wine for only \$ 11.00 more.

First Course

Caprese Salad Wine Pairing **“La Mamma” (Tannat - Cabernet Sauv)**. Rose
 Fresh buffalo mozzarella, steak tomatoes, basil & calamata olives drizzled w/fresh
 lemon juice, extra virgen olive oil.

Calamari Strips Wine Pairing **“Bracco Bosca” White (Sauv. Blanc) White**
 Fresh calamari cut in strips served with red aji & jalapeno mayo sauce.

Empanadas Argentinas (V) Wine Pairing **“Pizzorno Pinot Noir” (Red)**
 Choose any of two: Beef, Chicken, Ham & Cheese, Spinach, Cream of Corn & Provolone.



Ceviche Wine Pairing **“La Playa” 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 **“Bella 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.

Sea Bass Wine Pairing **“Prima Donna” Sauv. Blanc (White)**
 Pan seared sea bass, served on a bed of mash poblano, with a curry-mango sauce.

Liver Steak Churrasquito Style (Encebollado)All natural & grass fed
 LIVER(Higado) from Windy Ranch, served w/sautéed onions & quinoa salad.

Pork Churrasquito(GF) Wine Pairing **“Vuelta al Mundo” Tannat-Cab Franc (R)**
 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 **“Bracco Bosca Doble Blend” (Red)**
 Homemade canelloni stuffed pasta, stuffed w/spinach, salsa blanca,
 ricotta cheese & Pomodoro sauce.

Lobster Ravioli Wine Pairing **“Criado en Roble Reserva” White (Chardonnay)**
 Home made stuffed ravioli pasta, saffron & lobster white wine sauce.

Combo Veal Loin & Veal Tenderloin Wine. **“Maceracion Carbonica” (Tannat)**
 From our wood-burning Grill veal loli chops marinated w/chimichurri sauce served
 w/rosemary potatoes.

Picanha 10 oz Wine Pairing **“Montevia Suelos” (Reserva Malbec)**
 Niman Ranch Picanha, cut an different style exclusive for Sal y Pimienta.. served
 w/black beans & Basmati rice.

Wagyu Ossobuco Wine Pairing **“Prima Donna Merlot”**
 RC Ranch wagyu ossobuco cooked for 3 hours served w/malbec & tomato reduction
 sauce on a bed of poleta

Third Course

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

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

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

Chocolate Ganache Cake

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

Petit Dulce de Leche Cheesecake Our own version of the classic cheesecake.

Restaurant will donate \$5 to the Houston Food Bank from each \$49 HRW dinner sold.

Food Bank will generate 3 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 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)(CC)

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

Wine Pairing **"Bracco Bosca Triple Blend"** (Tannat, Shiraz, Petit Verdot).

★ Ceviche (GF) Lunch Portion

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

Wine Pairing **"Vuelta al Mundo" White** (Sauvignon Blanc)

Liver Steak Churrasquito Style (Encebollado)

Wine Pairing **"Noche y Dia"** (Classico Malbec)

All natural & grass fed LIVER(Higado) from Windy Ranch, served w/sautéed onions & quinoa salad.

Pasta al Pesto & Pomodoro (V)

Penne pasta served w/home made pesto sauce(basil, garlic, walnuts, pecorino, extra virgin olive oil) & pomodoro sauce, parmeggiano shaves.

Wine Paring **"Vuelta al Mundo Red Blend"** (Tannat-Malbec)

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Consuming raw or undercook meat, poultry, seafood, shellfish or eggs increase your risk foodborne illness.

Ask your server about menu items that are cooked to order or server raw.

