

Asheville, NC
Tuesday, March 24, 2015
Lunch Menu

Salsas
Served with corn chips
Choice of One...4**
Choice of Three...8**

Fire Roasted Tomato-Chipotle-Peanut
Smoked Tomato
Ranchera
Seared Tomatillo Pumpkin Seed
Pico de Gallo
Avocado
Pineapple-Poppyseed Jalapeño
Cucumber-Cumin-Jalapeño

Primeros

A great way to start your meal!

2015 Nacho- Crispy corn chips topped with veggies, beans, curry verde sauce, fontina cheese, sour cream, salsa & your choice of: chicken, fish, pork, Certified Angus Beef, or veggies...10.95

Anafre Bean Dip- Topped with queso blanco, ancho sauce, avocado sauce, sour cream and pico de gallo. Served with corn chips...6.95

Pom-Pom-Pom's...

Hector's creation served in a traditional Puerto Rican Pilón layered with Salsas Farm 44 greens, beans, pico de gallo, mojo, avocado and protein of your choice...

Slow Roasted Pork w/ queso fresco & rice...13.25

Chicken w/ rice & queso fresco...13.95

Rajas & Blackened Tofu w/ queso fresco & rice ...12.95

Grilled Angus Steak w/ mint & queso fresco...14.95

Open Face Fajitas

Served with corn tortillas, rice, beans, salsa & sour cream

Grilled Steak- Certified Angus Beef, roasted veggies, rajas, ancho sauce... 10.95

Seared Organic Tofu- Roasted veggies, greens, garlic-mojito... 9.95

Chicken- Roasted veggies, greens, curry sauce... 10.25

Slow Roasted Pork- Tomato, roasted veggies, molé ... 10.50

Tilapia and Shrimp- Roasted veggies, greens, molé sauce...12.95

Enchiladas

Plated with rice, beans & salsa

Chicken- Ginger carrots, roasted veggies, green curry sauce, queso blanco... 9.25

Grilled Steak- Certified Angus Beef, tomato, onion, cilantro, curry sauce, queso blanco, garlic mojo... 9.95

Tilapia- Roasted veggies, carrots, curry sauce and goat cheese...12.95

BBQ Mushroom and Sweet Potato- Roasted veggies, carrots, coconut sauce, and queso fresco...8.95

Quesadillas

Plated with rice, beans & salsa

Grilled Chicken- Roasted veggies, queso blanco, Salsas Farm 44 greens, mole sauce... 9.25

Slow Roasted Pork- Tomatoes, sour cream, queso blanco, Salsas Farm 44 greens, and molé ... 9.95

Rico Verde- Grilled steak, spinach, sweet potato, avocado, queso, tomatillo sauce... 12.95

Burritos Favoritos

Served with chips and Salsas Farm 44 greens

Add melted cheese & chile sauce... 1.00

The Asheville- Certified Angus Beef, shrimp, french fries, queso, pico de gallo, chipotle aioli ...10.95

Cubano- Roasted pork, plantain, queso, pico de gallo, chipotle aioli, avocado sauce... 9.95

Rubio- Shrimp, french fries, queso, pico de gallo, chipotle aioli... 12.95

VegHead- Blackened organic tofu, spinach fries, goat cheese, pico de gallo, chipotle aioli, avocado sauce... 9.50

The Mountain- Chicken, shrimp, french fries, queso, pico de gallo, chipotle aioli... 9.95

Cowboy Bebo Burrito- Steak, mushrooms, feta, spinach, rice, beans, salsa... 11.95

Classic Burritos

Your choice of *Chicken, Pork, Steak* or *Tofu* with rice, beans, garlic mojo, greens, sour cream and queso blanco. Plated with chips and pico de gallo... 7.95

Add melted cheese & chile sauce... 1.00

Paquetes

...superior flour tortilla wrap...

Plated with rice, beans, and salsa

Fire Roasted Chicken- Monterey Jack cheese, roasted veggies, garlic mojo, greens, and green curry sauce...9.25

Grilled Adobo Steak- Certified Angus Beef, roasted veggies, Monterey Jack cheese, ginger carrots, garlic mojo, and coconut-annatto sauce... 9.50

Sweet Potato - Sour cream, roasted veggies, Monterey Jack cheese, garlic mojo, greens, and curry sauce...8.95

Slow Roasted Pork - Sweet potato, rajas, avocado, spinach, cilantro, and orange cinnamon sauce...9.95

Add and melted cheese & chile sauce ... 1.00

Empanadas

... a crispy stuffed tortilla ...

Plated with rice, beans & salsa

Chicken- Tomato, roasted veggies, curry sauce, garlic mojo, Monterey Jack cheese ... 9.25

Seared Organic Tofu and Sweet Potato- Garlic, Salsas farm 44 greens, roasted veggies, annatto-coconut sauce, Monterey Jack cheese ... 8.95

Slow Roasted Pork- Garlic mojo, fennel-orange sauce, roasted veggies, and Monterey Jack cheese ... 9.50

Fried Tilapia- Rajas, avocado, queso blanco, coconut annatto sauce, spinach, sour cream ...13.95

Tacos

...made Salsas style layered in corn and flour tortilla

Plated with, rice, beans & salsa

Chicken- Grilled chicken with fruit salsa, rajas, greens, queso blanco, coconut sauce, and chipotle aioli... 9.25

Pulled Pork- Roasted veggies, rajas, queso blanco, creole sauce and chipotle aioli...9.50

Organic Tofu- Blackened organic tofu with tomato, rajas, queso fresco, ancho sauce, and chipotle aioli... 8.95

Fish- Fried Tilapia with chipotle aioli, curry sauce, rajas and Monterey Jack cheese ...10.95



Celebrating 20 years of funky & fresh

Chef Hector Diaz

Salsa Mexican-Caribbean Restaurant
6 Patton Avenue – Asheville, NC
828-252-9805

www.salsasnc.com

Become a fan on Facebook & Twitter for updates and specials!

Ninos

For children under 12
All plates served with chips

Cheese Quesadilla 4.00

Rice, Bean, Cheese Burrito 4.50

+add chicken, pork, tofu 1.00

+add steak 2.00

+add salmon or shrimp 4.00

No separate checks for parties of 5 or more.

**Parties of 6 or more will be assessed
an 18% gratuity.**

To-Go orders will be assessed a 10% gratuity

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness

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**Our food is often *SPICY* if you prefer milder food,
please let us know!**

*******Please alert your server to food allergies.*******

**Due to the eclectic nature of our cuisine the chef may
substitute components of menu items at times.**

House Made Non-Alcoholic Specialties

Limeade...2.75

Ginger Brew...2.95

Rosemary Limeade...2.95

Ginger Hibiscus Iced Tea...2.95(one refill)

Margaritas *You can make it a habanero margarita if you'd like!!*

Our House Margarita - Sauza Gold, Licor 43, fresh citrus...8.25

Perfect Margarita – Hornitos Plata, Patron Citrónge, fresh
citrus...10.85

Pineapple Rita - our house margarita with pineapple juice...8.25

Original Margarita- Sauza Gold, Triple Sec, fresh citrus...7.25

The Silver- Herradura Silver, Patron Citrónge, fresh citrus...11.95

The Añejo – Herradura Añejo, Patron Citrónge, fresh citrus...12.95

The Reposado - Hornitos Reposado, Patron Citrónge, hand squeezed
citrus mix...10.25

Patron Margarita - Patron Silver, Patron Citrónge, hand squeezed
citrus...12.85

Mezcal Margarita- Mezcal, Triple Sec and hand squeezed
citrus...8.95

Rum Drinks

Classic Mojito- Fresh mint muddled with sugar, Bacardi rum, citrus
and a splash of sparkling water...8.45

Ginger Mojito- classic mojito with fresh ginger...8.75

Pineapple Mojito- classic mojito with fresh pineapple...8.95

Dark & Stormy- Gosling Rum, house made ginger brew...7.75

Dark & Creamy- Gosling Rum, Dr. Brown's Cream Soda...7.75

House Specialty Drinks

Asheville Lemonade-Troy & Sons Moonshine muddled with lemon &
sugar...9.5

Moonshine Margarita- Troy & Sons Moonshine, Patron Citrónge
fresh citrus...11.75

Salsa's Bloody Mary- Hector's Secret Recipe, Luksusowa Potato
Vodka. May not be sent back due to spiciness...7.25 *Make it a Bloody
Maria with Tequila instead of Vodka, if you'd like!*

Pisco Punch- Gran Sierpe Pisco, pineapple juice, house citrus, simple
syrup...8.25

Gin & Tonic- Bombay Dry Gin, tonic...7.25

Caipirinha- Cachaca 51, muddled lime, cane sugar...7.95

Captain Libre- Captain Morgan's spiced rum, fresh lime juice, house
made citrus, coke...7.75

Cerveza

Local/ Craft

Asheville Brewing Co: Rocket Girl Lager, Shiva IPA 12oz can/4.49

Highland Brewing Co: Gaelic Ale, Oatmeal Porter 12oz/4.49

Oscar Blues: Dale's Pale Ale, Mama's Lil Yella Pils 12oz can/ 4.49

Pisgah: Pale Ale, Greybeard IPA 12oz can/4.75

Hi Wire: Lager 12oz/4.49

Crispin: Natural Hard Cider 12oz/4.49

Founders: All Day IPA 12oz can/4.49

Blue Moon: Belgian White 12oz/4.49

Bells: Smitten Golden Rye Ale 12oz/4.49

Imports

Corona Extra, Corona Light, XX Lager, XX Amber, Negra Modelo
12oz/3.98

Wine

White

Spain: Latúe Organic Airen 7 gl / 26 btl

Spain: Castaño Chardonnay 8gl/ 30 btl

Red

Argentina: Gun Dog Malbec 8 gl/ 30 btl

France: Beaujolais Nouveau 2014 9 gl/ 32 btl

Spain: Sinello Garnacha 8 gl/ 30 btl

Non-Alcoholic

Coca Cola, Diet Coke, Sprite 1.99

Dr. Browns Cream Soda, Root Beer 2.95

Mineragua 2.50

Juice: Cranberry, Pineapple 2.50

Organic Milk 3.50

Organic Hot Tea: Peppermint, Chamomile, Tamayokucha Green,

Alpine Berry...2.99