

Asheville, NC
Tuesday, March 24, 2015
Dinner

Today's Fresh Salsas

Served with corn chips

Choice of One Salsa...5

Choice of Three Salsas...9

Smoked Tomato

Ranchera

Fire Roasted Tomato-Chipotle Peanut

Seared Tomatillo

Avocado

Pico De Gallo

Cucumber-Cumin Jalapeño

Pineapple-Poppy Seed

Primeros

Fajita Nacho- corn chips, beans, avocado sauce, queso fresco, steak, salsa...12.95

Anafre Bean Dip- beans, ancho sauce, avocado sauce, queso, sour cream, pico de gallo, corn chips...6.95

Molcajetes

...a lava rock bowl filled with yummy goodness...

Salmon & Shrimp roasted veggies, sweet potato, curry sauce, tomato, salsa...19.95

Chicken & Shrimp roasted veggies, sweet potato, coconut-annatto sauce, pozole verde, greens...19.95

Steak roasted veggies, rice, greens, colorado mole, avocado sauce...19.95

Veggie tofu, roasted veggies, tomato, chile sauce, avocado sauce...18.25

Roasted Pork roasted veggies, pozole verde, avocado sauce, squash, greens...19.95

Ultimate- shrimp, steak, chicken, rice, roasted veggies, mojo, avocado sauce, pico de gallo...21.95

Pom-Pom-Poms...

Hector's creation in a traditional Puerto Rican Pilón

Slow Roasted Pork rice, beans, greens, pineapple chutney, curry sauce, smoked salsa...16.95

Chicken rice, beans, tomato, greens, salsa...15.95

Steak roasted veggies, rice, beans, orange fennel sauce, greens ...16.95

Veggie squash, greens, beans, rice...14.95

Shrimp & Salmon rice, beans, grilled veggies...21.95

Enchiladas

Plated with rice, beans, salsa...

Slow Roasted Pork tomato, cilantro, blended cheese, coconut-annatto sauce...15.25

Steak roasted veggies, mole, cilantro, queso...15.75

Chicken chile verde sauce, mushrooms, queso fresco...14.95

Veggie sweet potato, mushrooms, roasted garlic, mole, feta cheese...14.95

Grilled Salmon cilantro, rajas, orange-fennel sauce, blended cheese...16.95

Empanadas

A crispy stuffed tortilla

Plated with rice, beans and salsa

Slow Roasted Pork pineapple chutney, sour cream, queso, tomato, sweet potato, greens...16.95

Steak & Shrimp rajas, queso fresco, ancho chile sauce, greens...19.25

Seared Organic Tofu & Sweet Potato roasted veggies, feta cheese, curry sauce, greens...16.95

Chicken spinach, roasted veggies, feta cheese, mushrooms, mole, squash, greens...16.95

Open Face Fajitas

Served on a sizzling skillet with corn tortillas, and a side plate of rice, beans, sour cream and salsa

Grilled Flank Steak roasted veggies, garlic mojo...16.95

Grilled Chicken cilantro, carrots, rajas, curry sauce...15.95

Slow Roasted Pork tomato, rajas, mole sauce...15.95

Organic Tofu & Roasted Veggies rajas, ancho sauce...14.95

Tilapia & Shrimp rajas, garlic mojo...18.95

Paquetes

...grilled flour tortilla wrap...

Plated with rice, beans and salsa

Add chile sauce & melted cheese on top 1.00

Chicken & Shrimp cilantro pesto sauce, tomato, queso fresco...15.95

Sweet Potato veggies, roasted garlic, curry sauce, tomato, queso fresco...13.95

Steak roasted veggies, avocado sauce, queso fresco...16.95

Slow Roasted Pork avocado sauce, mushrooms, mint, queso fresco, chile sauce...16.95

Quesadillas

Served with rice, beans and salsa

Chicken ancho pepper sauce, rajas, blended cheese...14.95

Veggie sweet potato, feta, cilantro, garlic mojo, Farm 44 greens...16.95

Slow Roasted Pork pineapple chutney, queso fresco, cilantro, tomato, roasted veggies...15.95

Aztec Steak rajas, spinach, blended cheese, rice, mole sauce, mushrooms...17.95

Mexican-Caribbean Dishes

Served with salsa

Caldero Verde- sweet potato, tofu, roasted garlic, mushrooms, avocado sauce, feta, tomatillo sauce, chile sauce, rice, beans and salsa...17.25

Cazuela Pollo & Shrimp- chicken, shrimp, avocado sauce, rice, beans and salsa...18.95

Cazuela de Cerdo- pork, chipotle sauce, sweet potato, beans, and salsa...18.5

Caldero Salmon- mushrooms, avocado sauce, curry vegetables, rice, beans, fruit salsa...18.95

No separate checks for parties of 5 or more.

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

Please alert your server if you have food allergies. Due to the eclectic nature of our cuisine the chef may substitute components of menu items at times. Our food can be *SPICY* if you prefer milder food, please let us know. Thanks!

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



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 or
tofu for 1.00
steak for 2.00

shrimp or salmon for 4.00

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

To-Go orders will be assessed a 10% gratuity

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House Non-Alcoholic Specialties

Hibiscus-Ginger Iced Tea...2.95 (1 refill)

House-Made Limeade or Rosemary Limeade... 2.95 (no refill)

Ginger Brew...2.95 (no refill)

Margaritas

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

Our House Margarita - Sauza Gold, Licor 43, and house made citrus mix...8.25

Perfect Margarita – Hornitos Plata, Patron Citrónge, and house made citrus mix...10.85

Original Margarita- Sauza Gold, DeKuyper Triple Sec, and house made citrus mix...7.25

Pineapple Margarita - our original margarita shaken with pineapple juice...8.25

The Reposado- Hornitos Reposado, Patron Citrónge, and house made citrus mix...10.25

The Silver- 100% Agave Herradura Silver, Patron Citrónge and house made citrus mix...11.95

Añejo Margarita- Herradura Añejo, Patron Citrónge and house made citrus mix...12.95

Patron Margarita - Patron Silver, Patron Citrónge and house made citrus mix...12.85

Mezcal Margarita- Monte Alban Mezcal, Triple Sec and house made citrus mix...8.95

Rum Drinks

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

Ginger Mojito- Our classic made with fresh ginger...8.75

Pineapple Mojito- Cruzan Pineapple Rum, fresh mint, fresh pineapple, and citrus topped with a splash of sparkling water...8.95

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

Dark & Creamy- Cream Soda and Gosling Dark Rum...7.75

House Specialty Drinks

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

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

Moonshine Margarita- Troy & Sons Moonshine, Patron Citrónge & fresh made sour mix...11.75

Gin & Tonic- Bombay Gin, Tonic Water, and Lime...9.5

Salsa's Bloody Mary- Luksusowa vodka and Hector's ancient family recipe Bloody Mary mix. (cannot be sent back due to spiciness)...7.95

Captain Libre- Captain Morgan's spiced rum, fresh lime and Coke...7.95

Cerveza

Local/Craft

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

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

Green Man Brewing: IPA 12oz/4.75

Hi-Wire: Lager 12oz/4.49

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

Pisgah: Pale Ale, Greybeard IPA 12oz can/4.49

Crispin: 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, Corona Light, XX Lager, XX Amber,
Red Stripe, Negra Modelo 12oz/3.98

Wine

White

Spain: Latúe Blanco- 100% Organic Airen 7gl/26 btl

Spain: Castaño Chardonnay 7gl/26 btl

Red

Spain: Solanera Monastrell-Cabernet-Garnacha 8gl/30btl

Spain: Sinello Garnacha 8gl/ 30 btl

France: Beaujolais Nouveau 9gl/32btl

Argentina: Gun Dog Malbec 8 gl/30 btl

Non-Alcoholic

Coca Cola, Diet Coke, Sprite 1.99

Dr. Brown's Root Beer or Cream Soda 2.95

Mineragua 2.5

Juice: Cranberry, Pineapple 2.5

Organic Milk 3.5

Organic Hot Tea: Peppermint, Tamayokucha Green, Alpine Berry,
Chamomile...2.99