

Sal y Pimienta Dinner Menu \$35 Per Person




First Course

Salmon Tartar (GF) Wine Pairing **“La Mamma” Rose** (Tannat) 

Fresh Atlantic salmon, marinated w/extra virgin orange olive oil, served w/carpaccio cucumber, avocado, red onion & micro greens.

Calamari Strips

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


Empanadas Argentinas (V) Wine Pairing **“El Papo” Red** (Tannat) 

Choose any of two: Beef, Chicken, Ham and Cheese, Spinach, Cream of Corn & Provolone.

Ceviche Wine Pairing **“Don Prospero” White** (Sauvignon Blanc) 

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


Second Course

Tenderloin a la parrilla Wine Pairing **Prima Donna Red** (Tannat) 

8oz Butterfly grass fed tenderloin (from Uruguay) crab meat, beurre blanc sauce & shrimp marinated w/anticucho sauce served w/rustic mashed potatoes.

Chicken Brochette(GF)

All natural chicken breast brochettes 8oz , red onion, mango, wrapped with pancetta served with creamy curry chimichurri sauce & saffron basmati rice.

Pork Churrasquito(GF) Wine Pairing **“Don Prospero” Red** (Tannat-Malbec) 

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 **“Select Reserva” Red** (Pinot Noir) 

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

Seafood Brochette(GF)

Shrimp, sea scallops, salmon & grilled vegetables served w/saffron basmati rice & curry saffron sauce.

Linguini Pasta Wine Pairing **“Criado en Roble Reserva” White** (Chardonnay) 

Home made linguini pasta, lobster white wine sauce, clams, shrimp & crab meat.

Third Course

4 Leches

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

Flan

Soft & delicate sponge cake

made w/milk, vanilla, caramel & topped w/dulce de leche.

Chaja

Our own Version of the typical Uruguayan dessert, fresh peach, meringue & Chantilly cream all frozen served w/peach sauce.

Chocolate Ganache Cake

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

Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold. Food Bank will generate 15 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.

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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 Loin 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)

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

Wine Pairing ***“Select Reserva” Red*** (*Pinot Noir*)



Ceviche (GF) Lunch Portion

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

Wine Pairing ***“Don Prospero” White*** (*Sauvignon Blanc*)



Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW lunch sold. Food Bank will generate 9 meals from this donation. Thank you for dining with us!

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