

Salinas

136 9th Ave Between 18th and 19th Streets 10011-4949 · +12127761990 · Updated: Jan 14, 2026

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TAPAS (SMALL PLATES) 10

GARBANZOS FRITOS	\$9.00
Crispy garbanzos, sumac mojo	
PAN TUMACA	\$10.00
Grilled country bread, shaved tomato, olive oi	
ARUGULA Y VALDEÓN	\$16.00
Wild arugula, roasted beets, Valdeón cheese, mustard vinaigrette	
SHISHITOS	\$12.00
Fried shishito peppers, escama sea salt	
BERENJENA	\$16.00
Grilled eggplant, toasted pistachios, pistachio-anchovy aioli	
PATATAS BRAVAS	\$10.00
Crispy potato, spicy brava sauce, pimentón	
COLIFLOR AL YOGURT	\$13.00
Multicolor cauliflower, Greek yogurt, citrus pepper	
ALCACHOFAS CRUJIENTES	\$16.00
Crispy artichoke hearts, beets, preserved lemon aioli	
CROQUETAS (subject to availability)	\$15.00
Daily croquetas, seasonal aioli	
TORRADA DE ANCHOAS	\$16.00
Grilled Catalán bread, truffle brandade, white anchovies, black olivade	

ARROZ (RICE & PASTA) 3

ARROZ DE VERDURAS EN COSTRA	\$24.00
Calasparra rice, cauliflower, artichokes, garbanzos, egg crust	
ARROZ VASCO	\$29.00
Bomba rice, salted cod risotto, manila clams, shrimp, asparagus, parsley broth	
ROSSEJAT RÁPIDA	\$28.00
Fideo pasta, chicken breast, fava beans, chorizo, clams, saffron aioli	

CARNE (MEAT) 4

POLLO AL CARBÓN	\$29.00
Grilled free-range chicken, carrots, white beans, sweet onions, vinegar glaze	
ENTRAÑA	\$30.00
Herb dusted prime hanger steak, Pedro Ximénez reduction, sea salt	
HAMBURGUESA IBÉRICA	\$25.00
Grilled angus beef burger, melted arzúa cheese, tomato confit, piquillo pepper, patatas bravas	
CHULETON (subject to availability)	\$120.00
2.2 lb - for two or more; Grilled prime rib-eye steak on the bone, fingerling potatoes, spring onions, mushrooms, piquillo peppers, garlic mojo	

PESCADO & MARISCOS (FISH & SEAFOOD) 2

LUBINA (subject to availability)	\$29.00
Pan seared European sea bass, spring peas, Spanish white beans, mint broth	
PULPO A LA SARTÉN	\$25.00
Seared octopus, fingerling potatoes, Spanish olives, cucumber salsa verde	

CÓCTEL / COCKTAIL 11

La Lupita	\$18.00
Atxa Vino Vermouth Rojo, Torres Orange, Cherry Herring, lemon, grapefruit, rose	
Comandante	\$18.00
Ginger infused vodka, lemon, Li Hing Mui	
Reina del Huerto	\$18.00
Heavensake Junmai Ginjo, Orchard Pear, liqueur, basil cordial, lemon	
D'en Bossa	\$18.00
Heavensake Junmai Ginjo, Cointreau grenadine, lemon	
Aphrodisiac	\$18.00
Casa Dragones Blanco, dark chocolate, raspberry purée, lemon, rose	
Cilantro Roto	\$18.00
Alacrán Blanco, apple, cilantro, green chili, lime	
El Club del Desayuno	\$18.00
Mezcal, cucumber, green chili, lime, sea salted honey	
Las Tres Hermanas	\$18.00
Alacran Mezcal, Torres Orange, lime, sea salted honey	
Luz de la Luna	\$18.00
J. Rieger gin, Orchard Peach liqueur, thyme, rosemary, agave	
Quemar la Casa	\$18.00
J. Rieger whiskey, Talisker 10-year Single Malt, garam masala demerara, Angostura bitters	

Mocktails of the Day

\$8.00

House pressed orange or house pressed mango

GIN-TONIC ²

Hierbas y Pomelo

Alkkemist gin infused with grapefruit and basil

Clásico

Alkkemist gin

SANGRIA ¹

Tinto Seco

Spanish red wine, brandy, pomegranate, ginger, orange, lemon, red wine cube

CERVEZA / BEER ³

Estrella de Galicia

light-bodied lager

Reserva Especial 1906

medium-bodied lager

Alhambra Roja Reserva

full-bodied lager

SAKE ²

HeavenSake, Junmai Ginjo

\$30.00

HeavenSake, Junmai Daiginjo

\$195.00

SIDRA / CIDER ²

Bizi Goxo, Basque Apple Ice Cider

\$23.00

Barrika, Basque Apple Cider

\$34.00

LIGHT BODIED ²

Cosmic, Xarel Lo-Sauvignon Blanc, Penedès, 2018

\$16.00

Balea, Hondarrabi Zuri- Hondarrabi Zuri, Getarioako Txakolina, 2018

\$62.00

MEDIUM BODIED ⁵

Benito Santos, Albariño, Rías Baixas, 2015

\$18.00

Guitian, Godello, Valdeorras, 2014	\$62.00
"Las Suertes", Nisia, Verdejo, Rueda, 2017	\$68.00
Do Ferreira, Albariño, Rias Baixas, 2016	\$72.00
"1583", Palacio de Fefiñanes, Albariño, Rias Baixas, 2017	\$84.00

FULL BODIED ⁴

"El Zarzal", Emilio Moro, Godello, Bierzo, 2016	\$19.00
Atalier, Albariño, Rías Baixas, 2018	\$62.00
"Predicador Blanco", Benjamin Romeo, Viura-Garnacha Blanca-Malvasia, Rioja, 2017	AVAILABLE OPTIONS 1/2: \$39.00 Btl: \$72.00
Finca la Emperatriz, Viura, Rioja, 2012	\$92.00

ROSADO / ROSE WINE ²

Ostatu, Tempranillo-Garnacha-Tempranillo Blanco, Rioja, 2018	\$15.00
"Flor de Muga", Muga, Garnacha, Rioja, 2017	\$85.00

CAVA ⁶

Conquilla, Cava Brut, Cava, NV	\$12.00
Raventos, Cava Rosat Brut, Penedes, 2017	\$17.00
Ameztoi, "Hijo de Rubentis", Hondarrabi Beltza, Getariako Txakolina, 2015	\$70.00
Juvé y Camps, Cava Gran Reserva, Catalunya, 2011	\$105.00
Nuria Claverol, Cava Gran Reserva, Catalunya, 2009	\$115.00
Pere Ventura, Cava Rose Brut, Catalunya, 2013	\$125.00

CHAMPAGNE ⁴

Veuve Clicquot Ponsardin, Brut, NV	\$105.00
Veuve Clicquot Ponsardin, Rosé Brut, NV	\$115.00
Krug, Grande Cuvée, NV	\$350.00
Dom Pérignon, Brut, 2004	\$425.00

POSTRES ⁴

Cuajada con Almendras*	\$12.00
basque double cream curd, walnut mousse, almond cookie crumbs, patxaran gelee, vanilla gelato	
Arroz y Melocotones	\$13.00
basque rice pudding, txakoli poached southern, peaches citrus, lemon thyme granita	
Chocolate y Pistachios*	\$13.00
flourless chocolate-pistachio tartine, Torres orange ganache, pistachio gelato, chocolate tuile	
Quesos Artesanales	\$28.00
assortment of artisanal Spanish cheese, quince paste, black mission figs	

SPANISH DIGESTIVO 5

Atxa Patxaran, Basque	\$12.00
Do Ferreiro Orujo, Galicia	\$15.00
Pazo Hierbas, Galicia	\$12.00
Pazo Licór Café, Galicia	\$13.00
Terra Meiga Crema de Orujo, Galicia	\$13.00

DIGESTIVO 3

Chartreuse Green	\$12.00
Romana Sambuca	\$12.00
Fernet Branca	\$14.00

SHERRY 4

Tradicion, Fino, Jerez-Xérès-Sherry, NV	\$13.00
Micaela, Amontillado, Jerez-Xérès-Sherry, NV	\$13.00
Lustau, Oloroso, Jerez-Xérès-Sherry, NV	\$13.00
Xarelto, Px, Jerez-Xérès-Sherry, NV	\$13.00

DESSERT WINE 4

Alvear, Solera Cream, Montilla-Moriles, NV	\$15.00
La Guita, Manzanilla, Sanlúcar de Barrameda, NV	\$13.00
Victoria No. 3, Moscatel, Málaga, 2014	\$14.00
Olivares, Monastrell Dulce, Jumilla, 2016	\$13.00

PORT 4

Dow's LBV Ruby	\$10.00
Dow's 10 Year Tawny	\$12.00
Dow's 20 Year Tawny	\$18.00
Dow's 30 Year Tawny	\$22.00

SPANISH BRANDY / RUM ⁴

Torres 10 Year, Gran Reserva	\$13.00
Cardenal Mendoza, Solera Gran Reserva	\$15.00
Dos Maderas, Triple Aged Rum, Jerez	\$16.00
El Maestro Sierra, Solera Reserva	\$17.00

MALT LIQUOR ⁷

Glenmorangie 10 Year, Highland	\$14.00
Laphroaig 10 Year, Isle of Islay	\$14.00
Balvenie 12 Year Doublewood, Speyside	\$16.00
Macallan 12 Year Sherry Oak Cask, Highland	\$16.00
Glenfiddich 15 Year, Speyside	\$18.00
Lagavulin 16 Year, Isle of Islay	\$18.00
Johnny Walker Blue Label, Blended Scotch	\$58.00

PARA PICAR ⁵

Olivas y Encurtidas	\$5.00
marinated olives, spanish pickles	
Pan con Tomate[^]	\$7.00
grilled bread, shaved tomatoes, hojiblanca olive oil, sea salt	
Boqueron Jardinera	\$9.00
multigrain bread, marinated white anchovies, cod fish brandade	
Croquetas del Dia	\$9.00
chef's daily selection of croquettes	
Pimientos del Padron	\$8.00
flash fried shishito peppers, smoked raspberry sea salt	

CHARCUTERÍA ³

Platito Charcutero y Queso Manchego	\$17.00
spanish ibérico charcuterie, 3-month cured manchego	
Jamon Serrano	\$16.00
Jamon Ibérico	\$28.00

DE LA TIERRA 5

Salteado de Verduras al Mojo Verde^	\$14.00
charred eggplant, baby carrots, local greens, sweet green asparagus, granja butter beans, green onions, garlic, green pea mojo	
Rossejat de Cordero	\$16.00
colorado lamb ragu, fideo pasta, caña goat cheese, fresh mint	
Filetito	\$21.00
grilled petit filet, crispy garbanzos, shishitos, canarian mojo	
Bocata Ibérico^^	\$17.00
black angus steak sandwich (5 oz), red onions, tomatoes, short rib marmalade, ibérico cheese, brava potato	
Bikini Ibérico y Mermelada de Tomate	\$13.00
pullman bread, ibérico ham, tetilla cheese, tomato marmalade	

DESDE EL MAR 2

Pulpo a la Sarten	\$17.00
pan seared rock octopus, fingerling potatoes, olives, salsa verde	
Pescado del Dia	
chef's daily selection of fish	

PARA ACOMPANAR 2

Patatas Bravas^	\$7.00
crispy potatoes, spicy brava sauce, sweet pimento sauce	
Garbanzos Crujientes	\$6.00
crispy garbanzos, garlic, spanish smoked paprika	

PARA SEGUIR 4

COLES CON COLIFLOR ALYOGURT DE TRUFA

Flash-fried multicolor cauliflower, hen of the woods mushrooms, truffle citrus yogurt, pimentón de la Vera

CROQUETA IBERICA

Black Iberico pork croquette, Iberico ham, lumpfish caviar, PX-citrus reduction.

POCHAS CON ALMEJAS GAMBAS

Sautéed Manila clams, rock shrimp, artichokes, pocha beans, parsley -Txakoli broth

PANCETA CON VIEIRA

Berkshire pork belly, Bay scallop, Blue polenta, Balsamic -onion marmalade reduction

CONTINUANDO 4

CATALANA DE FOIE

Foie-grass brulle, toasted hazelnuts, pistachio, confit kumquat

PULPO A LA SARTEN

Pan-seared Galician rock octopus, fingerling potatoes, Spanish olives, capers, salsa verde

ALCACHOFAS

Pan roasted artichoke hearts, almond rosmesco, wild mushrooms, tomato black truffle vinaigrette

ALBODIGAS IBERICAS CON SEPIA

Iberico pork meat balls, bay scallops, clams, garbanzo beans, tomato sofrito

PRINCIPAL 5

LUBINA

Pan roasted sustainable Branzino, confit panadera potatoes, shaved fennel, chives -chardonnay vinaigrette

CORDERO

Colorado lamb shank, fregola sarda, roasted garlic, garbanzos, wild mushrooms

FIDEOS DE CARABINERO

Carabinero shrimp, fiedo pasta, shrimp broth, clams, monk fish, wild mushrooms, Galician seaweed, saffron broth

POLLO CON LIMONES PRESERVADOS

Free range Griggstwon chicken, Brussel sprouts, baby carrots, spring onions, mushrooms, preserved lemon emulsion

PAELLA DE HONGOS Y VERDURAS

Bomba rice, wild mushrooms, artichokes, baby carrots, peppers, melted Murcia cheese-egg custard, vegetarian broth

PARA TERMINAR 2

NATILLAS DE CHOCOLATE

Dark chocolate custard, whipped citrus, Spanish olive oil crumble

CUAJADA

Basque double cream curd, walnut mousse, almond cookie crumbs, patxaran gelee, vanilla gelato
