SALENTO
RESTAURANT

"Sabores, texturas y aromas
AUTÉNTICOS ITALIANOS"

Ensaladas

ENSALADA DE POMODORO $120
Tomate, cebolla morada y vinagre balsámico.

ENSALADA MIXTA $140
Lechuga, zanahoria, cebolla, tomates y aceitunas.

ENSALADA CAPRESE $210
Tomate, queso burrata y albahaca.

ENSALADA ITALIANA $210
Arúgula, lechuga, queso mozzarella, tomate cherry, queso parmesano y crutones.

ENSALADA CESAR CON POLLO $240
Con pollo, tomate, lechuga, cebolla, aceitunas verdes, crutones y queso parmesano.

Entradas

PAPAS AL HORNO $120
Papas horneadas a la leña con romero, ajo y aceite de olivo.

BRUSCHETTA DI POMODORO $120
Pan casero tostado al horno de leña cubierto de tomate fresco marinado con aceite de oliva, albahaca, orégano y ajo.

CAPONATA AL HORNO $160
Guiso clásico de la cocina del sur de Italia con berenjenas, pimiento morrón, aceitunas, alcaparras en salsa de tomate todo al horno de leña.

CARPACCIO DI SALMONE $250
Láminas de salmón ahumado con cebolla morada con emulsión de aceite de olivo, alcaparras, limón y un toque de miel artesanal.

ENTRADA TRICOLORE $380
Prosciutto, arúgula, burrata y tomate cherry.

Sopas

PEPATA DI COZZE $240
Mejillones en caldo de vino blanco, ajo, tomate cherry y pimienta negra.

SOPA DE MARISCOS $320
Exquisita sopa de mariscos con trozos de pescado, salmón, camarones, mejillones y almejas con un toque de perejil y tomate cherry.

Fritos

PAPAS FRITAS $90
Deliciosas papas fritas al momento.

ALBÓNDIGAS FRITAS (8 PIEZAS) $160
Albóndigas de res preparadas con el toque secreto del Chef.

CALAMARES FRITOS $240
Frescos calamares fritos con salsa tártara.

FRITO MIXTO $340
Exquisitos camarones, calamares, trozos de pescado y salmón fritos al momento.

Pastas Clásicas

SPAGHETTI CON ALMEJAS $180
Desde el océano directas a su plato, almejas en salsa de vino blanco.

SPAGHETTI ALLA CARBONARA $180
Típica receta de Roma con huevo y queso pecorino original.

SPAGHETTI CON ALBÓNDIGAS $240
Spaguetti en salsa de tomate y albóndigas 100% res. Un clásico italiano.

LINGUINE CON LANGOSTA $480
Pasta exquisita con langosta caribeña y salsa de tomate.

Pastas hechas a mano

FETTUCCINE ALLA BOLOGNESE $220
Fettuccine casera con salsa de ragú bolognese.

FETTUCCINE VODKA Y SALMÓN $260
Fettuccine hecho en casa, crema, vodka y salmón.

FETTUCCINE ALLA BOSCAIOLA $260
Perfecta combinación de hongos champiñones y chorizo en crema Rosé.

FETTUCCINE CAMARONES Y BROCCOLI EN CREMA DE GORGONZOLA $260
Deliciosa combinación de sabores que hace de este platillo una receta que no te puedes perder.

FETTUCCINE PESTO Y CAMARONES $270
Nuestro pesto casero 100% con camarones y tomates cherry. ¡Un sabor delicado que no te puedes perder!

FETTUCCINE ALLO SCOGLIO $290
Para los amantes de los mariscos, pasta casera en salsa de camarones, mejillones, almejas y tomates cherry.

FETTUCCINE AI PORCINI Y ACEITE DE TRUFA $300
Exquisita receta con sabor a hongos porcinos y aceite de trufa con crema y cubierto de queso pecorino.

RAVIOLI RICOTTA Y ESPINACAS $260
Delicada unión de sabores con nuestra pasta casera rellena de espinacas y queso ricotta en salsa de tomate.

RAVIOLI DEL SALENTO $300
Desde el Salento, el fabuloso raviolo relleno de camarones y calabaza en salsa de almejas y tomates cherry.

GNOCCHI ALLA SORRENTINA $220
Pasta casera de papas en salsa de tomate y mozzarella al graten a la leña.

GNOCCHI 4 QUESOS $250
Pasta de papas hecha en casa rodeada de 4 quesos italianos fundidos en horno de leña.

GNOCCHI A LA CAMPIDANESE $260
Pasta de papas en salsa de tomate y chorizo artesanal italiano gratinados con queso pecorino.

GNOCCHI ESPÁRRAGOS Y CAMARONES $300
Nuestra pasta de papas con una receta única y casera de camarones y espárragos.

Especialidades de Salento

PANZEROTTI (3 PIEZAS) $110
Empanadas típicas de Salento rellenas de salsa de tomate y queso mozarella.

BERENJENA A LA PARMIGIANA $190
Receta secreta de la abuela, deliciosas berenjenas capeadas y horneadas a la leña con salsa de tomate y queso parmesano al gratín.

ALBÓNDIGAS EN SALSA DE TOMATE $190
¡Simples y exquisitas como enseña la Tradición Italiana!, carne de res 100%.

PUCCIA CRUDAIOLA $220
Torta de pan casero rellena de jamón serrano, arúgula, tomate cherry y mozzarella.

LASAGNA AL HORNO $260
Completamente hecha a mano, preparada con salsa a la bolognesa y besciamela y gratinada en horno de leña.

PUCCIA CASTEDDU $240
Torta de pan casero rellena de albondigas en salsa de tomate y queso parmesano.

ENTRADA DE LA CASA $360
Una mezcla de especialidades de Salento al mismo tiempo... Berenjena a la parmesana, panzerotti, chorizo artesanal y albóndigas en salsa de tomate.

Mariscos

CAMARONES AL HORNO $340
Disfruten el sabor de los camarones con un toque de ajo y limón.

SALMÓN A LA MEDITERRÁNEA $420
Platillo típico mediterraneo de salmón con papas, alcaparras, tomate cherry y aceitunas negras.

LANGOSTA A LA DIABLA $890
Espectacular mezcla de mariscos con langosta caribeña, mejillones y calamares en salsa picante de tomate.

Carne a la leña

CHORIZO ARTESANAL CON PAPAS $250
Chorizo hecho a mano y horneado a leña con papas al romero.

POLLO A LA CACCIATORA $280
Pechuga de pollo preparada en salsa de vino blanco, alcaparras, champiñones, aceitunas negras y romero.

TAGLIATA ESPECIAL $490
Famoso corte a la italiana... filete de res con arúgula, queso pecorino y vinagre balsámico.

FILETE DE RES EN CREMA PORCINI $520
Jugoso y tierno filete de res cubierto de una delicada crema de hongos porcini.

Pizzas

MARINARA $130
Tomate, ajo y orégano.

MARGHERITA $150
Tomate y mozzarella.

DIAVOLA $170
Tomate, mozzarella y pepperoni.

FUNGHI $170
Tomate, mozzarella y champiñones.

PROSCIUTTO COTTO $170
Tomate, mozzarella y jamón cocido.

GRECA $170
Tomate, mozzarella, aceitunas negras y verdes.

NAPOLETANA $180
Tomate, mozzarella, alcaparras y anchoas.

HAWAIANA $180
Tomate, mozzarella, jamón cocido y piña.

CALZONE $180
Pizza cerrada con tomate, mozzarella, jamón cocido, champiñones y alcachofas.

CARBONARA $190
Tomate, mozzarella, tocino, huevo y queso parmesano.

4 STAGIONI $190
Tomate, mozzarella, jamón cocido, alcachofa, pimiento morron y champiñones.

4 QUESOS $190
Tomate, mozzarella y quesos mixtos.

PROSCIUTTO Y FUNGHI $190
Tomate, mozzarella, jamón cocido y champiñones.

CAPRICCIOSA $190
Tomate, mozzarella, jamón cocido, champiñones, alcachofas, aceitunas negras.

LANTERNA $190
Tomate, mozzarella, pepperoni, pimiento morron, champiñones.

OLIVIA $200
Tomate, mozzarella, media crema, espinacas y pimienta negra.

ORTOLANA $200
Tomate, mozzarella, calabaza, berenjena, cebolla y pimiento morron.

NORCINA $200
Tomate, mozzarella, chorizo italiano y hongos.

HULK $200
Tomate, mozzarella, espinacas y chorizo italiano.

MESSICANA $200
Tomate, mozzarella, cebolla, pepperoni, pimiento morron y chile.

POPEYE $200
Tomate, mozzarella, espinacas y gorgonzola.

Pizzas

RÚSTICA $200
Tomate, mozzarella, tomate cherry, arúgula y parmesano.

TIROLESE $200
Tomate, mozzarella, tocino y gorgonzola.

GENOVESE $200
Tomate, mozzarella, salsa pesto, tomate cherry y parmesano.

SUPREMA $210
Tomate, mozzarella, chorizo italiano, pimiento morron y cebolla.

MONTANARA $210
Tomate, mozzarella, gorgonzola y chorizo italiano.

MARE E MONTI $220
Tomate, mozzarella, camarones y hongos.

PORCELLONA $220
Tomate, mozzarella, chorizo italiano, jamón cocido y pepperoni.

GAMBERI E RUCOLA $250
Tomate, mozzarella, camarones y arúgula.

SALMÓN & CHERRY $250
Tomate, mozzarella, salmón, tomates cherry y arúgula.

Pizzas Especiales

FERRARI $260
Tomate, mozzarella, pepperoni, salami milano, cacciatore salami.

FRUTTI DI MARE $260
Tomate, mozzarella, mix de mariscos.

SALENTO $290
Tomate, mozzarella, jamon serrano, arúgula, burrata, parmesano y tomate cherry.

SALMÓN & BURRATA $290
Tomate, mozzarella, burrata, salmón ahumado y cebolla morada, alcaparra.

CACCIATORE $290
Tomate, mozzarella, burrata, salami cacciatore, hongos y aceite de trufa.

Postres

GELATO $130
Helado artesanal de sabor del día.

PANNACOTTA $130
Flan de crema.

TIRAMISÚ $150
El postre más famoso de italia.

Coctelería

PASIONBERRY $190
Maracuyá, Fresa, Sambuca y Vodka.

Cóctel frozen dulce y refrescante.

SALMONCITO $190
Toronja, Romero, Campari, Gin y Top de Tónica.

Cóctel amargo y dulce con tintes rosados.

LYCHEE MARTINI $190
Lychee, Vodka y Top de Merlot.

Martini dulce y seco con aromas frutales.

IL CAPO $190
Jengibre, Pepino, Miel de Agave, Mezcal y Top de Ginger Ale.

Cóctel fresco, fuerte, dulce e inolvidable.

SPECIAL SALENTO $190
Frutos rojos, Gin, Aperol y Tónica.

Cóctel versátil. Dulce, amargo y frescos con múltiples opciones.

MEXICAN TAMARIND $190
Pulpa de tamarindo, Tequila, Ancho Reyes y Chile Serrano.

Cóctel dulce con efímero picante unido por el tequila.

CARAJILLO SALENTO $190
Café Expreso, Frangelico, Bailey's y Chocolate Ferrero Rocher.

Trago corto equilibrado entre amargo y dulce. Adornado con Chocolate.

INTERNAZIONALE SOUR $190
Amaretto, Bourbon, Brandy, Jugo de limón y jarabe natural.

Fuerte con tonos cítricos y dulces. Un clásico adoptado por la casa.

SALENTO
RESTAURANT

"AUTHENTIC ITALIAN
flavors, textures and scents"

Salads

TOMATO SALAD $120
Tomato, red onion and balsamic vinegar.

MIXED SALAD $140
Lettuce, carrot, onion, tomatoes and olives.

CAPRESE SALAD $210
Tomato, burrata cheese and basil.

ITALIAN SALAD $210
Lettuce, mozzarella cheese, cherry tomatoes, rocket salad, parmesan cheese and croutons.

CESAR CHICKEN SALAD $240
With chicken, tomato, lettuce, onion, green olives, croutons and parmesan cheese.

Starters

BAKED POTATOES $120
Our baked potatoes with rosemary, garlic and black pepper.

BRUSCHETTA WITH TOMATO $120
Toasted homemade bread marinated tomatoes, olive oil, basil, and garlic.

BAKED CAPONATA $160
Classic Sicilian dish with eggplant, tomato sauce, olives, capers and bell pepper baked in the wood oven.

SALMON CARPACCIO $250
Smoked salmon slices with red onion, covered with a reduction of olive oil, caper and lemon.

TRICOLORE STARTER $380
prosciutto, rocket salad, burrata and cherry tomato.

Soups

PEPPER MUSSELS $240
Mussels in white wine, garlic, cherry tomato and black pepper.

SEA FOOD SOUP $320
Exquisite seafood soup with pieces of fish, salmon, shrimp, mussels and clams with a touch of parsley and cherry tomatoes.

Fried

FRENCH FRIES $90
Our potatoes fried at the moment.

FRIED MEATBALLS (8 PIECES) $160
Delicious fried marinated beef meatballs with parmesan garlic and parsley.

FRIED SQUID $240
Delicious fried squid with tartar sauce.

MIXED FRIED SEAFOOD $340
Shrimps, squid, and pieces of fish and salmon fried at the moment!

Classic Pasta

SPAGHETTI WITH CLAMS $180
From the ocean to your plate. Clams in white wine sauce.

SPAGHETTI CARBONARA $180
Typical recipe from Roma with bacon, egg and pecorino cheese.

SPAGHETTI & MEATBALLS $240
A classic of Italian cuisine... Spaghetti with tomato sauce and meatballs 100% beef meat.

LINGUINE WITH LOBSTER $480
Discover our specialty of pasta with fresh Caribbean lobster and tomato sauce.

Home Made Pasta

FETTUCCINE ALLA BOLOGNESE $220
Homemade fettuccine with ragú bolognese sauce.

FETTUCCINE ALLA BOSCAIOLA $260
A very classic dish from the Italian farms. Italian sausage and mushroom, prepared in a special rose's cream.

FETTUCCINE VODKA AND SALMON $260
Homemade fettuccine with vodka, cream and salmon.

FETTUCCINE SHRIMP & BROCCOLI IN GORGONZOLA CREAM $260
Delicious combination that makes this dish not to be missed.

FETTUCCINE PESTO & SHRIMPS $270
Delicious homemade pesto with shrimps and cherry tomatoes... A smooth combination!

FETTUCCINE ALLO SCOGLIO $290
We invite you to try this exquisite homemade pasta with shrimps, mussels, clams, white wine and cherry tomatoes sauce.

FETTUCCINE WITH PORCINI AND TRUFFLE OIL $300
Exquisite recipe with flavored porcini mushrooms, cream and truffle oil covered with pecorino cheese.

RAVIOLI WITH SPINACH & RICOTTA $260
Delicate union of flavors with our homemade pasta stuffed with spinach and ricotta cheese in tomato sauce.

RAVIOLI SALENTO $300
From Salento fabulous ravioli stuffed with shrimps and zucchini in a clams and cherry tomatoes sauce.

GNOCCHI ALLA SORRENTINA $220
Naples famous potato pasta in tomato sauce and gratin mozzarella cheese.

GNOCCHI 4 CHEESES $250
Homemade potato pasta surrounded by four Italian cheeses melted in a wood oven.

GNOCCHI ALLA CAMPIDANESE $260
Potato pasta in tomato sauce and Italian handcrafted sausage with gratin pecorino cheese.

GNOCCHI ASPARAGUS & SHRIMP $300
Our potato pasta with a unique recipe of asparagus and shrimp.

Salento's Specialties

PANZEROTTI (3 PIECES) $110
Typical fried calzone from Salento stuffed with tomato and mozzarella cheese.

EGGPLANT PARMESAN $190
Delicious baked eggplant with tomato and gratin parmesan cheese.

MEATBALLS IN TOMATO SAUCE $190
Simples and delicious.. A perfect dish for a traditional Italian meal, 100% beef meat.

PUCCIA CRUDAIOLA $220
Wood fired Italian panini Puccia filled with prosciutto, rocket salad, cherry tomatoes and mozzarella.

CLASSIC LASAGNA $260
You can't miss our delicious lasagna bolognese known around the world.

PUCCIA CASTEDDU $240
Wood fired Italian panini Puccia filled with meat balls in tomato sauce and parmesan cheese.

HOUSE STARTER $360
A mix of specialities from Salento at the same time... eggplant parmesan, panzerotti, italian sausage and meatballs in tomato sauce.

Seafood

BAKED SHRIMPS $340
Try the natural taste of caribbean shrimps with a touch of garlic & lemon.

SALMON MEDITERRANEAN STYLE $420
Mediterranean typical dish with potatoes, capers, olives and cherry tomatoes.

LOBSTER DEVILSTYLE $890
Spectacular mix of seafood with fresh caribbean lobster, mussels and squid in spicy tomato sauce...you can't miss it.

Meat

BAKED ITALIAN SAUSAGE $250
Handcrafted Italian sausage baked with potatoes.

CHICKEN BREAST CACCIATORE STYLE $280
In white wine sauce, capers, mushrooms and black olives.

BEEF FILLET TAGLIATA $490
Famous Italian beef fillet with rocket salad, parmesan and balsamic vinegar.

BEEF STEAK IN PORCINI SAUCE $520
Juicy and tender beef fillet topped with a porcini mushroom cream.

Pizzas

MARINARA $130
Tomato, garlic and oregano.

MARGHERITA $150
Tomato and mozzarella.

DIAVOLA $170
Tomato, mozzarella and pepperoni.

FUNGHI $170
Tomato, mozzarella and mushrooms.

PROSCIUTTO COTTO $170
Tomato, mozzarella and cooked ham.

GRECA $170
Tomato, mozzarella, black and green olives.

NEAPOLITAN $180
Tomato, mozzarella, capers and anchovies.

HAWAIAN $180
Tomato, mozzarella, cooked ham and pineapple.

CALZONE $180
Closed pizza with tomato, mozzarella, cooked ham, mushrooms and artichoke.

CARBONARA $190
Tomato, mozzarella, bacon, egg and parmesan cheese.

4 CHEESES $190
Tomato, mozzarella and mixed cheeses.

CAPRICCIOSA $190
Tomato, mozzarella, ham, mushroom, black olives, artichoke.

4 STAGIONI $190
Tomato, mozzarella, ham, artichoke, bell pepper and mushrooms.

LANTERNA $190
Tomato, mozzarella, peperoni, bell pepper, mushrooms.

PROSCIUTTO COTTO AND FUNGHI $190
Tomato, mozzarella, cooked ham and mushrooms.

NORCINA $200
Tomato, mozzarella, Italian sausage and mushrooms.

TIROLESA $200
Tomato, mozzarella, bacon & gorgonzola.

POPEYE $200
Tomato, mozzarella, spinach and gorgonzola.

OLIVIA $200
Tomato, mozzarella, white cream, spinach and black pepper.

GENOVESE $200
Tomato, mozzarella, pesto, cherry tomatoes, parmesan.

MESSICANA $200
Tomato, mozzarella, onion, pepperoni, bell pepper and chile.

HULK $200
Tomato, mozzarella, spinach and Italian sausage.

Pizzas

ORTOLANA $200
Tomato, mozzarella, zucchini, eggplant, onion and bell pepper.

RUSTICA $200
Tomato, mozzarella, cherry tomato, rocket salad and parmesan.

SUPREME $210
Tomato, mozzarella, Italian sausage, bell pepper and onion.

MONTANARA $210
Tomato, mozzarella, gorgonzola and Italian sausage.

PORCELLONA $220
Tomato, mozzarella, Italian sausage, cooked ham and pepperoni.

MARE E MONTI $220
Tomato, mozzarella, shrimp and mushrooms.

GAMBERI E RUCOLA $250
Tomato, mozzarella, shrimp, rocket salad.

SALMON & CHERRY $250
Tomato, mozzarella, salmon, cherry tomato and rocket salad.

Special Pizzas

FERRARI $260
Tomato, mozzarella, pepperoni, milano salami, cacciatore salami.

FRUTTI DI MARE $260
Tomato, mozzarella, mixed seafood.

SALENTO $290
Tomato, burrata, mozzarella, prosciutto, rocket salad, parmesan and cherry tomato.

SALMON & BURRATA $290
Tomato, mozzarella, melted burrata, smoked salmon, red onion and capers.

CACCIATORE $290
Tomato, mozzarella, melted burrata, salami cacciatore, mushrooms and truffle oil.

Desserts

GELATO $130
Handmade Ice cream flavor of the day.

PANNACOTTA $130
Cream flan with homemade fruit jam.

TIRAMISU $150
The most famous Italian dessert.

Cocktails

PASIONBERRY $190
Passion fruit, strawberry, Sambuca and vodka.

Sweet and refreshing frozen cocktail.

SALMONCITO $190
Grapefruit, rosemary, Campari, gin, and top tonic.

Bitter and sweet cocktail with pink hues.

LYCHEE MARTINI $190
Lychee, vodka and top of Merlot.

Sweet and dry martini with fruity aromas.

IL CAPO $190
Ginger, cucumber, agave honey, mezcal and top of ginger ale.

Fresh, strong, sweet and unforgettable cocktail.

SPECIAL SALENTO $190
Red fruits, gin, Aperol, top of tonic.

Versatile cocktail, sweet, sour and fresh with multiple options.

MEXICAN TAMARIND $190
Tamarind pulp, tequila, Ancho de Reyes liquor and slice of chile serrano.

Sweet cocktail with ephemeral spiciness joined by tequila.

CARAJILLO SALENTO $190
Coffee espresso, hazelnut liquor, irish cream and chocolate Ferrero Rocher.

Short drink balanced between bitter and sweet. Garnished with chocolate.

INTERNAZIONALE SOUR $190
Amaretto, Bourbon, Brandy, juice of lime and syrup.

Strong with citrus and sweet tones. A classic adopted by the house.