

SALENTO BISTROT

EUROPEAN AND LATIN FUSION

BREAKFAST

Monday to Friday 7:30am to 11am

Saturday & Sunday 8am to 3pm

EGGS

VILLAGE BREAKFAST 11

Three eggs, turkey sausage, avocado, black beans, pico de gallo, corn tortillas

SKINNY TACOS 9

Egg whites, sautéed spinach, garlic, served with pico de gallo, black beans, avocado, corn tortilla and fresh fruit

BREAKFAST TACOS 9

Eggs, ham, shredded cheese, pico de gallo, corn tortilla served with black beans

OVER EASY TARTINE 11

Toasted ciabatta, avocado spread, cured salmon, topped with a sunny side up egg

Gluten free bread add \$2

MORNING CROISSANT 8

Choice of ham or prosciutto, egg, tomato, cheese served with fresh cut fruit

THE HOUSE MIGAS 10

Scrambled eggs, house chips, queso fresco, red pepper, onion, cilantro, avocado

FRENCH STYLE OMELETTE 10

Three fresh eggs, goat cheese served with mixed greens

CHEF PANCAKES 8

Weekends Only. Three buttermilk pancakes with blackberry preserves and maple syrup

LIGHT PLATES

FRESH FRUIT SALAD 7

Daily assortment of seasonal fruit

CINNAMON OATMEAL 7

Housemade oatmeal with fresh berries

AVOCADO TOAST 6

Wheat bread, crushed avocado, salt & pepper, olive oil, crushed red pepper and shredded golden beet add egg \$2

YOGURT PARFAIT 8

Honey Greek Yogurt, granola, fresh berries

BREAKFAST EMPANADA 6

One Argentinean style empanada and fresh cut fruit (Chicken, Ham & Cheese or Spinach & Ricotta)

SALENTO QUICHE 10

Spinach Quiche served with mixed greens. Add Salmon Lox \$4 (Available full size to take home)

SIDES 2.5

AVOCADO SLICES

BLACK BEANS

GRILLED SWEET POTATOES

WHEAT TOAST

CORN TORTILLAS

TURKEY SAUSAGE

TWO EGGS

**FRESH PASTRIES BAKED DAILY
BY OUR IN HOUSE PASTRY CHEF!**

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BRUNCH

SATURDAY 11AM TO 3PM, SUNDAY 11AM TO CLOSE

MEAT & CHEESE BOARD 17

Nuts, onion jam, oil infusion and olive bread

CEVICHE 12

Tilapia marinated in lime, pepper, salt, tomato, red onion, cilantro, cucumber, red pepper and pineapple. Served with chips and salad

HOUSECURED SALMON & AVOCADO TARTINE

HALF 9 | FULL 14

Gravlax, avocado, capers, goat/ricotta cheese, microgreens and rose peppers

EMPANADA PLATTER 10

Two Argentinian empanadas and a side salad
Choice of: Ham & Cheese, Spinach & Ricotta or Chicken

SALMON TACOS 15

Grilled Atlantic Salmon, red cabbage, cilantro, lemon dill aioli, side of hummus cucumber salad

CURRIED CHICKEN TARTINE

HALF 9 | FULL 14

Shredded chicken breast curry mayo, dried cranberries, cashews on a bed of granny smith and arugula

GRILLED SALMON KALE & CABBAGE 17

Grilled salmon, kale, red cabbage, carrots, tomato, grilled sweet potato, Parmesan, avocado and house dressing

GOLDEN BEET SALAD WITH SHRIMP 17

Grilled shrimp, Golden beet poached in white wine, arugula, toasted olive bread spears, ricotta cheese, cherry tomatoes and pesto

SPANISH MARGHERITA TARTINE

HALF 9 | FULL 14

Roasted cherry tomatoes, basil, mozzarella & manchego cheese

CHEF PANCAKES 8

Three buttermilk pancakes with blackberry preserves and maple syrup

DRINKS

ORGANIC ORANGE JUICE 3

MEXICAN COKE 3

TOPO CHICO 3

MIMOSA 6

SANGRIA 6

red and white

BELLINI 6

BEER 5

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of a food borne illness

20% Service charge added to parties of six or more