

# SALENTO BISTROT

## EUROPEAN AND LATIN FUSION

### SMALL PLATES

HEIRLOOM AND BURRATA 12

Petite Heirloom tomato marinated topped with Burrata

CEVICHE 12

Tilapia marinated in lime, tomato, red onion, cilantro, red pepper and pineapple.

Served with chips & salad

THE BABY ARUGULA SALAD 12

Arugula, walnuts, green apples, quinoa, avocado, house dressing

EMPANADA PLATTER 10

Two empanadas and side salad

Choice of: Ham & Cheese, Spinach & Ricotta, Chicken

HUMMUS DUO 10

Chipotle hummus and cilantro pesto hummus served with olive bread

CAPRESE SALAD 12

Mozzarella, basil, golden beet, tomatoes, balsamic and arugula

GUACAMOLE & CHIPS 9

house made guacamole and chips

AVOCADO AND CRAB SALAD 16

lump crabmeat, arugula, cabbage, sliced avocado, toasted olive bread

SWEET POTATO AND PROSCIUTTO 10

Grilled Sweet Potato with Prosciutto di parma

SOUP OF THE DAY 7

Ask server

OLIVE BREAD AND OIL INFUSION 6

housemade olive bread and olive oil infusion

### MEAT AND CHEESE BOARD 17

Nuts, house made onion jam, oil infusion and olive bread

### TARTINES

#### 9 HALF & 14 FULL

*Gluten free bread add \$2*

#### *A French open faced gourmet sandwich*

HOUSE CURED SALMON & AVOCADO

Gravlax, avocado, capers, goat/ricotta cheese, micro greens, rose peppers

RICOTTA & PROSCIUTTO

Ricotta/goat cheese, prosciutto, walnuts, honey glazed grapes

BRIE & MUSHROOM

Brie, sautéed mushroom, & our amazing house made onion jam

CURRIED CHICKEN

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

SPANISH MARGHERITA

Roasted cherry tomatoes, basil, mozzarella & manchego cheese

GRAVLAX EGGSALAD

Organic eggs, house cured salmon, mayo, mustard, celery, parsley, lemon

*20% Service charge added to parties of six or more*

# **SALENTO BISTROT**

## **EUROPEAN AND LATIN FUSION**

### **ENTREES**

**BOUEF BOURGUIGNON 20**

Lean meat, bacon, mushrooms, garlic, thyme, pearl onion, carrots  
Entree and glass of wine \$25

**GRILLED SALMON KALE & CABBAGE 17**

Kale, red cabbage, grilled salmon, tomato, carrots, grilled sweet potato, avocado,  
Parmesan, house dressing

**SALMON TACOS 15**

Grilled Atlantic salmon, red cabbage, cilantro, lemon dill aioli

**GOLDEN BEET AND SHRIMP SALAD 17**

Grilled Shrimp, Golden beet poached in white wine, arugula, ricotta/goat cheese,  
cherry tomatoes, pesto, olive bread spears

**SALMON OVER QUINOA 16**

Atlantic grilled salmon over Mediterranean quinoa salad

**PENNE ALLA BOLOGNESE (GLUTEN FREE) 14**

Gluten free Penne pasta with traditional Bolognese meat sauce, grated parmesan

### **VEGETABLES 6**

**HOUSE SIDE SALAD**

Mixed greens, cherry tomato, cucumber, house dressing

**QUINOA SALAD**

Red quinoa, feta, red pepper, artichokes, house dressing

**SWEET POTATOES**

Thick grilled sweet potato

### **DESSERTS**

**TIRAMISU 6**

**FRUIT TART 5**

**CHOCOLATE PECAN COOKIE 6**

served with vanilla ice cream

**LEMON ALMOND CAKE 6**

**STRAWBERRY NAPOLEON 5**

### **VARIETY OF ESPRESSO DRINKS**

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[www.salentobistrot.com](http://www.salentobistrot.com)

Consuming raw or under-cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergies.