

SALTED LIME

A MODERN LATIN
BAR & KITCHEN

OUR MENU IS A COLLECTION OF MODERN TAKES ON CLASSIC DISHES FROM ALL OVER LATIN AMERICA. TO IMPROVE YOUR DINING EXPERIENCE WE SUGGEST ORDERING A FEW PLATES TO BE SHARED FOR THE TABLE.



FICHAS Y SALSAS

"Chips & Dips"

GUACAMOLE

Hass avocados, jalapeño, onion, cumin, lime, fresh cilantro

9.00 **V GF**

SALSAS

House-made, preparation changes daily, please ask your server

6.00 **V GF**

YUCA FRIES

House-made fried yuca root, sea salt,

w/ chimichurri aioli 9.00 **V GF**

Our corn chips are 100% traditional masa. Made fresh for us from Tortilleria La Milpa De Rosa, NY.

PLATOS PEQUINOS

"Small Plates"

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla, fresh lime & cilantro 5.00 **GF**

QUESADILLA

Portobello mushrooms, melted leeks, melted asadero cheese, corn & ancho chile pico de gallo 9.00 **V**

add chicken +2.00

SOBRASADA & TOAST

Griddled Mallorcan style sausage, local honey comb, tomato peppercorn compote, french bread 10.00

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation MP

"We use only sustainable or line caught fish."

LULO WINGS

Colombian citrus sweet & sour glaze, mango coconut aji sauce, crispy shallots, peanuts, cilantro, pickled fresno 14.00 **GF**

GF Denotes a gluten free menu item. **V** Denotes a Vegetarian item.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE
CHECKS CAN BE SPLIT UP TO 4 WAYS | WE APOLOGIZE FOR ANY INCONVIENCE

FOLLOW US ON   

HAND HELDS & LIGHTER FARE

CUBAN

Citrus braised pork, smoked North Country ham, aged swiss, pickled mustard seed, salami, pressed Cuban bread, served w/ mixed green jicama salad 13.00

CHICKEN TORTA

Thinly sliced chicken breast, applewood smoked bacon, chimichurri, greens, provoleta cheese, artisanal bread, served w/ mixed green jicama salad 13.00

GRILLED CHEESE

Griddled sourdough bread, braised short rib, charred caramelized onions, piquillo peppers, smoked Gouda cheese, w/ mixed green jicama salad 13.00

SHRIMP MANGO BOWL

Organic farm raised shrimp, fresh mango, jicama, cilantro-garlic crema, pickled onions, mint, lemon, local NJ honey, ancho dusted crispy rice chip 14.00 **GF**

CORN & WATERMELON SALAD

Charred local corn, compressed watermelon, arugula frisee mix, cornbread croutons, roasted peppers, jalapeño, manchego, chive honey buttermilk dressing, BBQ crushed cashews 11.00 **V**

TULUM TOMATO SALAD

Heirloom tomatoes, queso fresco, micro greens, gooseberries sunflower basil cilantro pesto, olive oil, toasted sunflower seeds 11.00 **V GF**

QUINOA BOWL

Chilled red & white quinoa, strawberries, hibiscus pickled blueberries, jalapeño-cashew crema, snap peas, queso fresco, house-made granola 11.00 **V GF**

TACOS

"What you came here for"

All tacos are 2pc.

Served on flour tortilla or local corn tortilla **V GF**.

Our house-made flour tortillas contain pork product

Enjoy any taco over shredded lettuce +1.50

PORK CARNITAS

Citrus braised pork, spicy mojo aioli, pico de gallo, cilantro lime, crispy ancho pork skin 13.00

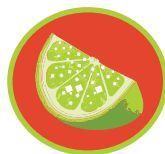
FRIED SHRIMP

Lightly fried sustainably farmed shrimp, Valentina remoulade, shredded iceberg, sliced grape tomatoes, scallions 14.00

PORTOBELLO

Grilled mushroom, queso frito, sautéed onion & bell peppers, garlic cilantro crema, lime 12.00

LUNCH SPECIAL



"Available Monday-Friday 11:30am-2:30pm"

2 COURSES \$13.00

Includes choice of fountain soda, iced tea or lemonade
sorry no substitutions - available for take-out

CHOICE OF ONE:

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,
fresh lime & cilantro **GF**

HOUSE SALAD

Local mixed greens, breakfast radish, avocado, sunflower seeds,
crumbled cotija cheese, pickled white onions,
chipotle honey vinaigrette **GF**

CHOICE OF ONE 1/2 SANDWICH:

TOMATO AVOCADO GRILLED CHEESE

Summer tomatoes, aged Vermont cheddar,
toasted pullman white bread **V**

CUBAN

Citrus braised pork, smoked North Country ham, aged swiss, pickled
mustard seed, salami, pressed Cuban bread

CHICKEN TORTA

Thinly sliced chicken breast, applewood smoked bacon, chimichurri,
greens, provoleta queso, artisanal bread

GF Denotes a gluten free menu item. **V** Denotes a Vegetarian item.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS
A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE
CHECKS CAN BE SPLIT UP TO 4 WAYS | WE APOLOGIZE FOR ANY INCONVIENCE

FOLLOW US ON   