

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 PEQUEÑOS

Small Plates

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation MP
"We use only sustainable or line caught fish."

STREET CORN

Local charred corn, bell peppers, shallots, garlic,
cotija cheese, spicy mayo, lime, cilantro, jalapeño
house-made "Doritos" seasoning 12.00 **GF**

CORNBREAD AREPA

House-made arepa, panela griddled cheese, charred corn, local honey,
spicy poblano crema, scallion 10.00 **GF V**

SOBRASSADA & TOAST

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

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

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PARA LA MESA

For the Table

REQUESON

House-made Mexican style ricotta, local honey, sugar snap peas, ancho dust, thinly sliced Iberico de Bellota chorizo, toasted bread 10.00

QUESADILLA

Portobello mushrooms, melted leeks, melted asadero cheese, corn & ancho chile pico de gallo 9.00 **V**
add chicken +2.00

CHORI PAPA

Local Colombian style sausage, crispy papa criolla, salsa rosada, cotija crumble, citrus onions, scallions 10.00 **GF**

LULO WINGS

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

CUENCOS

Bowls

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 **VGF**

QUINOA BOWL

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

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TACOS

What you came here for

All tacos are 2pc.

Served on flour tortilla or local corn tortilla **VGF**.

Our house-made flour tortillas contain pork product

Enjoy any taco over shredded lettuce +1.50

PERUVIAN CHICKEN

Local PA roasted chicken, garlic cilantro crema "green sauce", onion, scallion, crispy potato crunch 11.00

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

HAND HELDS

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

SHORT RIB GRILLED CHEESE

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

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PLATOS FUERTES

Large Plates

CORN COCONUT TAMALE

Steamed corn tamale, guajillo puree, natural coconut cream, breakfast radish, sugar snap peas, scallions, jalapeño 16.00 **VGF**

HAPPY FAMILY CHAUFA

Stir fried rice, roasted chicken, pork belly, shrimp, bell peppers, carrot, snap peas, cabbage, cilantro, scallion, chino latino sauce, plantain crumble 18.00 **GF**

CHIPOTLE CHORIZO MUSSELS

Hollander Maine mussels, Spanish chorizo, spicy chipotle sauce, Modelo Negra beer, cotija, sunflower basil cilantro pesto, lime, potato chips warm toast bread 16.00

STEAK FAJITAS

Allen Brothers marinated prime skirt steak, sautéed mixed bell peppers, onions, garlic, fresh avocado, truffle salt, warm corn tortillas, trio of sauces, served on sizzling stone served w/ a side of rice & beans 30.00 **GF**

serves up to 2 ppl.
add 5pc. shrimp +6.00

PICADA COLOMBIANA

John's Meat Market prime steak, Colombian chorizo, pork belly, papa criolla, yuca fries, sweet plantains, tostones, lime, tomato, served w/ Valentina aioli, chimichurri, side of cabbage salad 50.00 **GF**
serves up to 4 ppl. Sorry no substitutions.

LADOS

Sides

WHITE RICE

Steamed cilantro white rice 4.00 **VGF**

FRIED TOSTONES

Lightly fried seasoned green plantains 4.00 **VGF**

BODEGA RED BEANS

Dominican style with pork sofrito, adobo, cilantro 4.00 **GF**

MADUROS

Fried sweet plantains 4.00 **VGF**

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