

## STARTERS

### CRISPY CALAMARI 6.5

Calamari dusted with seasoned flour and gently fried. Served with Chipotle mayonnaise Aioli or Jerk mayonnaise. \*

### GAMBAS PIL PIL 7

Prawns served in sizzling chilli and garlic olive oil. Garnished with parsley and lemon with fresh crusty bread. \*

### HALLOUMI FRIES 5.5

Chunky strips of Halloumi cheese coated in a dusting of herbs. Served with a sweet chilli jam. \*

### CHICKEN DRUMETTES 6

Fried crispy chicken wing drumettes served with a dip of your choice;  
Barbecue Jerk Sauce  
Sweet Red Pepper Sauce

## SIDE DISHES 3.5

Homemade Slaw \*  
Corn on the cob  
Side salad + 1  
Rice & Peas  
Onion rings

Fries  
Cheesy Jerk Fries + 1  
Sweet potato fries  
Latino Rice

#### Dietary requirements

Vegetarian \*  
Pescatarian \*  
Ask for Vegan \*  
Ask for GF options



### NACHOS 5

Spiced dusted corn tortilla chips covered in melted cheese with jalapeños, salsa, sour cream and guacamole.

Add a topping for 2;  
Smoked chipotle chicken  
Chilli con carne/Sin carne  
Barbecue jackfruit \*\*

### CHILES DE QUESO CREMA 6.5

Deep fried bread crumbed green chillies stuffed with cream cheese and served with a sweet red pepper sauce. \*

### ROPA VIEJA 14

A popular and beloved dish of Cuba. Shredded beef, slow cooked in a rich tomato sauce with bacon, peppers, herbs and accented with olives and capers. Served with rice & peas and sour cream.

### CURRY GOAT 14

Toasted spices, scotch bonnet curry goat slow cooked in a rich gravy bursting with flavour. Served with homemade slaw, rice & peas.

### CHILLI SIN CARNE 13

Red lentils, black beans & kidney beans in a special blend of chilli, herbs and spices. Served with Latino rice, sour cream, guacamole and nachos. \*\*

### BABY BACK RIBS 14

A Peruvian style barbecued rack of tender ribs marinated in a rich traditional barbecue sauce. Served with seasoned or sweet potato fries.

## MAINS

### FEIJOADA DE PUERCO 14

The proud national dish of Brazil. A deep dark delicious stew consisting of chorizo sausage, garlic sausage, ham hock, pork shoulder, red pepper and black bean in red wine. With spring onion, garlic and coriander, orange wedges and coconut crumb. Served with Latino rice.

### PESCADO BLANCO CON GAMBAS 14 \*

Soft white fish, steamed gently with king prawns in a garlic butter with lime juice, generously covered in a spicy jalapeño, olive & caper tomato sauce. Served with Latino rice and grilled lime.

### CHILLI CON CARNE 13

Slow cooked beef chilli cooked in our homemade original recipe of chilli sauce served with sour cream, nachos and spicy rice.

### SWEET POTATO CARIBBEAN CURRY 13

Tender sweet potato and chick peas simmered in a spiced coconut milk and served atop traditional rice and peas with a side helping of homemade slaw to create this cozy and comforting Caribbean curry. \*\*

### JERK CHICKEN 14

Half a chicken leg split and coated in our own freshly made Jerk sauce complimented with rice & peas and homemade slaw.

### FAJITAS

Delivered on a smoking hot platter on a bed of sliced peppers and onions with floured tortillas, guacamole, sour cream and salsa. Stuff them with;

Chicken breast strips 15  
Chilli steak strips 15  
Kings prawns 15 \*  
Halloumi & mushroom 14 \*  
Barbecue jackfruit 14 \*

### ARGENTINE RIBEYE ON A LAVA STONE 23

All the way from the open pastures of Pampa Humeda, this 10oz Argentine ribeye steak is renowned for being incredibly tender and flavoursome. It will be brought to you on a sizzling lava rock, to cook to your personal perfection. With 3 pots of seasoning, chilli flake sea salt, chimichuri & garlic butter to season to your taste. Served with seasoned or sweet potato fries.

#### ALLERGENIC INGREDIENTS & GLUTEN MAY BE PRESENT

If you have food allergies, intolerances or sensitivities please speak to our team and ask for more information. Dish descriptions do not mention every ingredient. Our food is prepared in a kitchen where allergenic ingredients and gluten are present. We are unable to guarantee that anything is 100% free of allergens or gluten.

At Salsa & SOUL 100% of tips are paid to the team including the kitchen, as its a team effort. An optional 10% service charge is added to the bill if you're a party of 5 or more.

