

FOR THE TABLE

TOTOPOS 3.5

Homemade blue and yellow totopos chips, seasoned with lemon salt, tajin and aleppo [ve]

TOTOPOS & GUACAMOLE 8.0

Homemade guacamole served with totopos chips [ve]

TOTOPOS & FRIJOLES 7.5

Refried Beans seasoned with tajin, topped with feta cheese and served with totopos chips [v]

TOTOPOS & QUESO 7.5

Cheese fondue cooked with jalapeños, tomatoes & onions [v]
Add Chorizo +3.0

PLATITOS & SIDES

SWEET POTATO FRIES 5.0

Tossed in our house seasoning [ve]

FRIED PLANTAIN 5.5/8.5

With mango and cayenne salsa [ve]

PADRON PEPPERS 6.0

Charred and tossed in lemon oil & house seasoning [ve]

WATERMELON SALAD 5.0

Watermelon, honeydew, feta, cucumber, tajin & honey [v]

ELOTE STREET CORN 7.0

Charred sweetcorn with garlic aioli, feta & house seasoning [v]

CEVICHE TOSTADAS 9.0

Two small fried tortillas topped with cured bream, tomato, onion & cucumber

CRAB TOSTADAS 9.0

Two small fried tortillas topped with soft shell crab, guacamole & mango and cayenne salsa



Please let the staff know of any allergies or dietary requirements so that we are aware

[v] Vegetarian / [ve] Vegan

TAQUERIA & MEZCALERIA

SALTÍO

NO.29 MARINE PARADE

TACOS

All of our tortillas are made using Mexican corn flour, freshly pressed. [2 per portion]

CARNE ASADA 12

4oz flank steak, chimichurri & white onion

GOAT BIRRIA 12

Slow braised goat shoulder, cheddar, mozzarella, white onion & served with a dipping consommé

PIBIL PORK 10.5

Pork shoulder roasted in banana leaves and aromatic spices, pickled shallots & smokey chipotle salsa

BARBACOA CHICKEN 9.5

Pulled chicken thighs in a ancho rub, pico de gallo, feta, mango & cayenne salsa

SOFT-SHELL CRAB 11

Floured and fried soft-shell Crab, pico de gallo, pickled shallots & salsa verde

BAJA FISH TACOS 12

Beer battered bream, crunchy citrus slaw, garlic aioli & cholula

MUSHROOM BIRRIA 11

Fried oyster mushrooms, cheddar, mozzarella, white onion & served with a dipping consume [v]

PLANTAIN 9.5

Fried plantain, crunchy citrus slaw, guacamole & house jalapeños [ve]

SALSA

VERDE

Coriander, tomatillo & lime juice [ve]

ROJA

Roasted Tomato, garlic, onion, jalapeños & coriander [ve]

CHIPOTLE

Charred peppers, chipotle, shallots & roasted garlic [ve]

HABANERO [HOT]

Charred pineapple, habanero & lime juice [ve]

One salsa for 1.6 / All salsas for 5.0

BURRITOS

Made with a 12" floured tortilla, filled with green coriander rice, black beans, lettuce & pico de gallo. [Served with your choice of salsa and a handful of sweet potato fries]

SLOW-BRAISED GOAT 15

Filled with cheddar and sour cream

PIBIL PORK 14.5

Filled with cheddar and sour cream

BARBACOA CHICKEN 14

Filled with cheddar and sour cream

MUSHROOM BIRRIA 14

Filled with guacamole [ve]

QUESADILLAS

Made with a 12" floured tortilla, grilled & stuffed with your choice of filling.

BARBACOA CHICKEN 12

Cheddar, mozzarella, guacamole & pico de gallo

MUSHROOM BIRRIA 11

Guacamole, house jalapeños & pico de gallo [ve]

THREE CHEESE & BEAN 11

Frijoles refritos, cheddar, mozzarella & feta [v]

Add Chorizo +3.0