

Explore OUR MENU

ENTRADAS

MARINATED OLIVES.....\$5
gordal, manzanilla, coquille and arbequina
olives marinated with citrus, garlic, chili pepper

JAMON SERRANO.....\$15
with shaved fennel, marcona almonds, wild
arugula, and Geneses Growers melon

HEAD ON SHRIMP.....\$14

PLATOS FUERTES

ROASTED SQUAB.....\$36
with caramelized cauliflower, market onions,
butiffara negra sausage, and bourbon cherries

GRILLED HANGER STEAK.....\$29
with zucchini fritter, sweetbreads, roasted
carrots, béarnaise, black garlic, and grilled
tomato

with garlic marinade, summer succotash, corn fritters and fresh basil pesto

GAZPACHO

traditional Catalan chilled tomato soup with cucumber, bell pepper, garlic, toasted bread, and olive oil

GRILLED SEPIA.....\$12

with heirloom tomatoes, black olive tapenade, fried shallots, roasted eggplant and pepper vinaigrette

CALLOS A LA MADRILENA.....\$15

grilled tripe with soft poached duck egg, 'Nduja, fresh beans, and chanterelle mushrooms

CHORIZO STUFFED QUAIL.....\$14

wilted spinach, garlic, golden raisins, pine nuts, piquillo pepper puree

GARDEN SALAD.....\$12

with homemade queso blanc, toasted hazelnuts, market vegetables, and sherry vinaigrette

OCTOPUS A LA PLANCHA.....\$13

with green garbanzo hummus, bulgur, coquillo olives, and cucumber-tomato salad

CONFIT POTATOES A LA \$25

PLANCHA.....
with chanterelle mushrooms, sunny side egg, morel mushrooms, grilled kale and Queso Tetilla

ZARZUELA DE MARISCOS.....\$29

scallops, bacalao, and mussels with piperade, artichokes, and sherry-saffron broth

GRILLED WHOLE FISH.....\$40

with charred escarole, ancho chili-garlic vinaigrette, rouille, crispy potato, and grilled lemon

GRILLED WHOLE MAINE LOBSTER.....\$38

chorizo, Bomba rice, Manilla clams, tomato, grilled peppers, lemon alioli

GRILLED LAMB SHOULDER.....\$33

with Moorish meatball, spiced lentils, garbanzos, grilled zucchini ribbons, harissa and yogurt

GRILLED PORK COLLAR.....\$25

with chorizo verde and Bomba rice stuffed pepper, green beans, braised kale, and herb crema

MENU DEL DIA

FAMILY STYLE TASTING MENU OF TRADITIONAL AND MODERN SPANISH CUISINE \$65

DESSERT

FLAN DE QUESO FRESCO.....\$10
Soft custard infused with fresh cheese and annatto seed with blood orange gel, saba caramel

CHURRO Y CHOCOLATE.....\$10
fresh churros with whipped-salted chocolate, espresso pudding, milk jam

QUESO BLANCO CHEESECAKE.....\$10
caramelized white chocolate ganache, pine nut crust, saffron ice cream, fresh plums

GARROTXA BAUMA.....\$10
pasteurized goat's milk cheese from Girona, Spain with pickled rhubarb, strawberry preserves, buckwheat crackers

ESPRESSO AND CHOCOLATE SEMIFREDDO.....\$10
chocolate financier, cardamom cherries,

strawberry shrub gel, raspberry fruit leather

OLIVE OIL CAKE.....\$10

lemon curd, berries, coconut cookie,
elderflower espuma



COCKTAILS

\$14

Whiskey Peach Smash

Woodford Reserve, peach syrup, lemon juice, mint

Bee's Knees

Bulldog Gin, Lemon juice, honey syrup

Montilla Sour

George Dickel Rye, Amontillado, Basil, Lemon, Simple Syrup, Napoleon Mandarin

Smoke & Spice

El Buho Mezcal, Ancho Chile Liqueur, Lemon, Agave, Chocolate Mole Bitters

Deja Jus

Novo Fogo barrel-aged cachaca, Cruzan Blackstrap rum, verjus, falernum, lime, simple syrup,
Angostura bitters, Blackstrap bitters

Barbadian Old Fashioned

Mount Gay Black Barrel Rum, Demerara, Angostura, Orange

Sparkling White Sangria

Chablis, white peach sorbet, blueberries, brandy, lemon, Cava

Spanish Gin Tonics:

Traditional

CH Key Gin, Lime, Grapefruit, Fever Tree Tonic

Luz Brillante

CH London Dry, Lemongrass, Basil, Fentimans Tonic

Jengibre y Anis Estrellado

Russell Henry White Hawaiian Ginger Gin, Star Anise,

Candied Ginger, Q Tonic

ABOUT SALERO



Modern Spanish Cuisine in Chicago's West Loop.

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