

MOJITOS

Classic Mojito 9.45
The Cuban classic! Made with Captain Morgan White rum, sugar syrup, mint, lime wedges and soda water

Passion Fruit Mojito 9.95
Captain Morgan White rum, passion fruit liqueur, passion fruit purée, sugar syrup, mint, lime wedges and soda water

Strawberry Mojito 10.45
Captain Morgan White rum, Malibu strawberry, strawberry purée, sugar syrup, mint, lime wedges and soda water

Pineapple Mojito 10.95
Sailor Jerry Spiced rum, pineapple purée, lime juice, mint and soda water



CAIPIRINHAS

Imagine yourself in Rio's Copacabana beach resort: muddled limes and sugar syrup, with a large pour of Sagatiba Cristalina Cachaça

Strawberry 11.45 **Pineapple 10.95**

Coconut 10.95 **Passion Fruit 11.45**



RUM & TEQUILA COCKTAILS

Margarita 10.45
Jose Cuervo Silver tequila with orange liqueur, lime & lemon juice and sugar syrup

5-Star Tea 10.95
Captain Morgan White rum, Sailor Jerry Spiced rum, Wray & Nephew Overproof rum, Captain Morgan Dark rum, Captain Morgan Spiced rum, sweet & sour and Coca-Cola Zero Sugar

Piña Colada 9.95
Malibu Coconut rum, Captain Morgan White rum, coconut syrup, lime juice and pineapple juice

Caribbean Pornstar 11.45
A pornstar, shaken up – Sailor Jerry Spiced rum, passion fruit liqueur and Wray & Nephew Overproof rum, with pineapple juice and vanilla syrup

Cuban Zombie 11.95
Ron Santiago Blanco rum, Ron Santiago 8-year-old rum, cherry brandy, passion fruit purée, syrup, pineapple juice and mint

Rum Power Punch 11.95
Wray & Nephew Overproof rum and Sailor Jerry Spiced rum, peach purée, almond syrup, pineapple & lime juice and sugar

Coconut Cuba Libre 10.45
Make your rum & coke something more. Malibu Coconut rum, Coca-Cola Zero Sugar and a slice of lime.

Island Storm 10.95
A taste of the tropics – Wray & Nephew Overproof rum, blue Curaçao, coconut cream, almond syrup and Red Bull Tropical

Tropic Like It's Hot 11.45
Blending Captain Morgan Black Spiced rum and elderflower cordial with guava juice, cucumber, soda and a touch of sweet & sour mix, this drink promises to evoke salsa rhythms

Watermelon Margarita 10.95
Jose Cuervo Silver tequila with watermelon syrup, lime juice and a watermelon slice



SALSA SANGRIA

PERFECT FOR SHARING

Classic Glass 11.45 **Carafe 24.95**
Sangria, our way! Jolie cherry liqueur, red wine, sweet & sour mix and sugar syrup, topped with Schweppes lemonade and mint leaves

Sparkling Glass 11.45 **Carafe 24.95**
Prosecco, peach syrup, sweet & sour mix and Schweppes lemonade topped with a lime wedge



TEQUILA SHOTS

12 SHOTS 38

6 SHOTS 20

1 SHOT 4

Choose from:
Ginger Cake
Salted Caramel
Pineapple
Cinnamon
Bubblegum

Coconut
Hot Chili
Passion Fruit
Strawberry
Watermelon



COCKTAIL MASTERCLASSES

HOST YOUR NEXT EVENT AT SALSA! SOHO OR SALSA! TEMPLE. BOOK NOW!

COCKTAIL CLASS £27.5

- Strawberry Daiquiri on arrival
- Flavoured tequila shot
- Make 2 cocktails (Mojito & Pornstar Martini)
- Sharing nachos & taco platter

SPARKLING COCKTAIL CLASS £42.95

- 45-minute salsa class
- Glass of Champagne on arrival
- Make 2 cocktails (Choose any 2 from our menu)
- 2-course sit-down meal
- Club entry
- Flavoured tequila shot

SHAKE, RATTLE & RUM CLASS £27.5

- Learn the history of rum
- Taste 4 amazing rums (Sailor Jerry, Captain Morgan Black Spiced, Ron Santiago Carta Blanca & Ron Santiago 8-year-old)
- Make 2 rum cocktails (Choose any 2 from our menu)
- Party in a VIP booth



Salsa Temple

Salsa Soho

SIGNATURE COCKTAILS

CAREFULLY CRAFTED COCKTAILS DESIGNED BY OUR TEAM

Soleros 11.95
It's a summer holiday all year with the tropical vibes of passion fruit liqueur, Smirnoff Mango & Passionfruit vodka and orange and pineapple juices and finished with vanilla cream and milk.
Genised Markou

Spice Up Your Life 11.95
Colours of the world... a slam of Casamigos tequila, a drop of triple sec 'cause we're having a good time, passion fruit purée, syrup and juice (shaken to the left), balanced with sour mix 'cause you know that you feel fine.
Brigitte Mejias

Yum-Bungo 10.95
Dive into this tropical tease! The Yum-Bungo is your island escape in a glass, where Ciroc Pineapple and banana liqueur tango to a coconut cream band under a pineapple leaf garnish. Sip, savour, and embrace the good vibes!
Jessica Di Leta

Rio Sour 10.95
Shake things up, where Don Julio Reposado tangos with Cointreau grapefruit essence, a touch of sweetness and a bubbly finish that'll make your taste buds dance the cha-cha-cha!
Tonino Manfredi



Fizzy Bala 11.95
Get fizzical with the perfect blend – Puerto de Indias pink gin, Luxardo limoncello, sweet & sour mix and strawberry purée are served long with Schweppes lemonade and a Skittles garnish.
Piero Zyllytari

Honey Margarita 11.95
Indulge in our twist on one of our classics – sumptuous Cazcabel Honey and Jose Cuervo Silver tequila shaken with pineapple, a twist of lime and a drop of honey.
Lacie Smith

The Bounty 11.45
Enjoy a taste of paradise with Kraken Dark Spiced rum, Mozart White Chocolate liqueur, coconut cream, chocolate and a hint of coconut, garnished with mint for that holiday vibe.
Kristaps Musketis

Tropical Cuban 11.45
Like a Cubans, this drink is full of energy, bringing together Captain Morgan Spiced rum and Red Bull Tropical, garnished with lime and a pineapple wedge.
Tom Rawlings

Green Breeze 13.95
Catch the Green Breeze and drift into tropical paradise. This floral-infused beauty mixes sweet Midori, pineapple juice, zesty lime for a refreshing splash, a dash of sugar syrup and Wray & Nephew Overproof rum which is as enticing as it is potent. Sip it slowly and get swept away with a rainbow of edible flowers!
Leandro Paganini

G Is For Gin 10.95
Blends the botanical elegance of Hendrick's gin with a flirtatious hint of elderflower cordial, all topped with bubbly Prosecco and garnished with crisp cucumber and fresh mint. It's the perfect sip to dance your taste buds through a lively salsa. ¡vamos a bailar!
Jon Duffin



Watermelon Samba 11.95
A favourite of Salsa's team, bringing together the clean flavours of fresh watermelon, Ketel One vodka, the juiciness of Midori melon liqueur and watermelon syrup, balanced with sweet & sour mix – an absolute must for those who samba through life.
Yuleidy Gaviria

BEST OF THE REST

Pornstar Martini 10.95
Tender pork meatballs in a rich tomato & chilli sauce, garnished with red chilli, sweet & sour onion and salsa relish with toasted chickpeas 559 kcal

Amore En La Playa 10.45
Smirnoff Red Label vodka, Archers peach schnapps, cranberry juice and orange juice

Juan Punch 10.95
Chase vodka, Midori melon liqueur, sugar syrup, lime, mint leaves and pineapple juice

FIESTA SHARERS!

Paradiso 22.45
Wray & Nephew Overproof rum, blue Curaçao, coconut cream, almond syrup, lime and Red Bull Tropical
recommended for 4-6 people

Martini Tree 86
Perfect for sharing with your amigos!
Choose from Pornstar or Margarita
each holds 12 cocktails

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HAPPY HOUR EVERY DAY 4-8PM 50% OFF DRINKS

ALL DRINKS ARE UP TO 50% OFF, EXCLUDING WINE, FIZZ AND CHAMPAGNE

BEER & CIDER

Pacifico Clara
Mexico | 355ml | 4.5%

Modelo
Mexico | 355ml | 4.5%

Corona
Mexico | 330ml | 4.5%

Peroni
Italy | 330ml | 5.1%

Quilmes
Argentina | 330ml | 4.9%

Desperados
France | 330ml | 5.9%

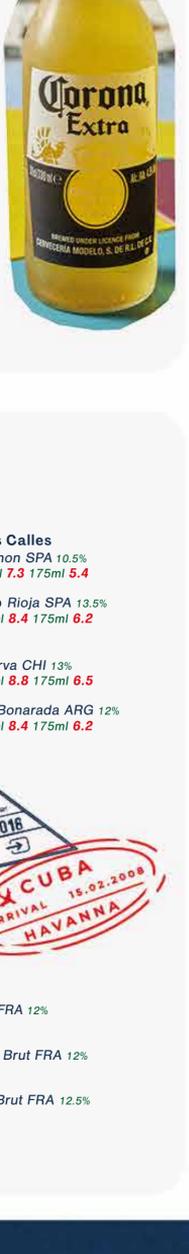
Sol
Mexico | 330ml | 4.2%

Old Mout Flavours
Berries & Cherries
Pineapple & Raspberry
Strawberry & Apple
Kiwi & Lime

Peroni Capri
Italy | 330ml | 4.2%

New Zealand | 500ml | 4%

Birra Moretti
Italy | 330ml | 4.6%



LOW & NO

Peroni Nastro Azzuro 0.0%
Italy | 330ml | 76 kcal

Heineken 0.05%
Netherlands | 330ml | 69 kcal

Corona Cero 0.0%
Mexico | 330ml | 56 kcal

Old Mout Berries & Cherries Alcohol Free 0.0%
New Zealand | 500ml | 170 kcal

WINE

White

Due Donne Bianco ITA 11%
Bottle **19.95** 250ml **7.3** 175ml **5.4**

Los Haroldos Chacaabuco
Torrontes, ARG 12.5%
Bottle **29.95** 250ml **9.5** 175ml **7**

Trebbiano Pinot Grigio ITA 11.5%
Bottle **21.95** 250ml **8.05** 175ml **5.95**

Piedra 25gra Pinot Gris ARG 12%
Bottle **27.95** 250ml **10.25** 175ml **7.55**

Rose

Litorale Pinot Grigio Rosé ITA 12%
Bottle **19.95** 250ml **7.3** 175ml **5.4**

Central Monte Merlot Rosé CHI 13.5%
Bottle **21.95** 250ml **8.05** 175ml **5.95**

All wines are available in a 125ml glass

Red

Tempranillo Les Calles
Cabernet Sauvignon SPA 10.5%
Bottle **19.95** 250ml **7.3** 175ml **5.4**

Faustino Rivero Rioja SPA 13.5%
Bottle **22.95** 250ml **8.4** 175ml **6.2**

Constellations
Carmènere Reserva CHI 13%
Bottle **23.95** 250ml **8.8** 175ml **6.5**

Illusion Malbec Bonarada ARG 12%
Bottle **22.95** 250ml **8.4** 175ml **6.2**

Laurent-Perrier
Cuvée 90 Brut FRA 12%
Bottle **90**

Veuve Clicquot Brut FRA 12%
Bottle **85**

Dom Perignon Brut FRA 12.5%
Bottle **240**

ARRIVED 13 SEP 2016

ARRIVAL 15.02.2008
HAVANNA

ARRIVED 13 SEP 2016

TAPAS

Albondigas 7.95
Tender pork meatballs in a rich tomato & chilli sauce, garnished with red chilli, sweet & sour onion and salsa relish with toasted chickpeas 559 kcal

Sticky Chicken Wings 7.45
Garnished with spring onion, red chilli and parsley and tossed in one of the following sauces:
► Mango, chilli & pineapple 311 kcal
► Reggae Reggae Jerk BBQ Sauce™ 318 kcal
► Hot piri-piri 304 kcal

Calamars 7.95
Lightly dusted baby squid with citrus mojo mayo, sweet & sour red onion and red chilli 578 kcal

Halloumi Fries v. 6.95
Served with a rich tomato & chilli sauce and topped with tomato & chilli salsa and red chilli 307 kcal

Tostada 7.45
Crispy corn tortillas with chipotle mayo, tomato & chilli salsa, avocado, PEPPADEW® sweet piquante sauce, fresh pomegranate and coriander
Sautéed mushroom (v) 801 kcal
► Goat's cheese (v) 830 kcal

Ibérico Ham Croquettes 7.45
Served with garlic mayo, spring onion and red chilli 512 kcal

Breaded Chicken Goujons 6.95
Spiced chicken goujons with sweetcorn relish, spring onion, lettuce leaves, pomegranate and coriander 478 kcal

Chicken & Chorizo Quesadilla 7.95
Grilled tortilla wraps filled with grilled chicken, chorizo and mozzarella, served with sour cream, red chilli and a wedge of fresh lime 712 kcal

Chorizo 7.45
Rich sausage simmered in a red wine, tomato & chilli salsa, served with toasted chickpeas and pea shoots 477 kcal

Patatas Bravas (v) 7.45
A classic Spanish dish of Cajun spiced diced potato coated in a spicy tomato sauce and topped with sweet & sour red onion and vegan mayo 551 kcal

Empanadas 6.95
Garnished with chimichurri dressing and served with spring onion, sweet & sour red onion and tomato & chilli salsa
► Mushroom & cheese (v) 371 kcal
► Cajun-marinated chicken 497 kcal

Tacos 7.45
Two soft tacos filled with sweet chilli slaw, seasonal flavours, guacamole, pomegranate and red-chilli and coriander
► Fajita-marinated Chicken & Sour Cream 345 kcal
► Baja fish goujons & sour cream 382 kcal
► Fried plantain & PEPPADEW® sweet piquante sauce with smashed black beans (v) 506 kcal
► Pork belly & mango, chilli & pineapple 462 kcal

Fried Ribs 8.45
Crispy coated fried pork ribs smothered with sweet & spicy jerk relish and topped with sweet & sour red onion, spring onion and fresh tomato and chilli salsa 303 kcal

Jalapeno Poppers (v) 7.45
Hot and spicy jalapeno peppers stuffed with cream cheese in a crispy breadcrumb coating, served with sour cream, sweet & sour red onion, coriander and red chilli 387 kcal

Gambas Pil Pil 7.95
King prawns cooked in garlic butter with lemon, onion, tomato and chilli, served with ciabatta and pea shoots 302 kcal

Do you have any allergies?
Full allergen information is available on request. Adults need around 2000 kcal a day

Small print: We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have a dedicated allergen-free kitchen zones, it is not possible, therefore, to fully guarantee allergen separation. Please inform staff of any food allergies before placing your order, even if you have eaten the dish previously so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones. All weights are approximate uncooked. All prices are correct at the time of print, but may be subject to change. Prices are in pounds sterling and include VAT at the current rate. We accept all major credit and debit cards. All products and offers are subject to availability. Management reserves the right to refuse custom and/or offers and to withdraw/change offers (without notice) at any time. (v) Suitable for vegetarians. (vg) Suitable for vegans, however, please note that we do not operate a dedicated vegetarian/vegan kitchen area. A discretionary 12.5% service charge will be added to your final bill. At Stonegate Group, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. We thank you for your custom and hope that you have enjoyed our drinks. For more information, please visit our website. You can also reserve tables, check further details from our allergy information link and download our menu online: www.bar-salsa.com

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