

Cooking Demonstration

With Chef Marco Zapien

Wednesday, May 2nd 2018

Join Chef Marco Zapien as he introduces you to some traditional cinco de mayo recipes.

The demonstration/class will include the following menu and all of the recipes.

Sign up today to reserve your space www.thesalsagrill.com/cookingclass or call (562) 942-7072

Ask your server for details.

Featured Drink of the Day

Mango and Blood Orange Margarita

Chamoy and tajin rimmed glass with mango and blood orange puree,
Tapatio, lime juice, and agave wine

Menu

Salsa Bar

Pico De Gallo, Roasted Tomatillo Salsa,
Grilled Tomato & Chile Japonese Salsa, Guacamole

Durito Street Corn Gratin

Roasted sweet corn mixed with chipotle seasoning, mayonesa, and queso cotija
Topped with crushed duritos

Tinga Tostada

Shredded chicken simmered in a chipotle tomato broth cooked with onions, garlic and cilantro
served on a tostada with lettuce tomatoes, crema and queso fresco

Frijoles Charros

Frijoles Peruanos simmered in a chicken broth with chorizo, jamon, tocino, onions, garlic,
tomatoes and cilantro

Carnitas Classicas w/ Ensalada de Nopal

Tender chunks of pork cooked with citrus, beer, spices and coca cola

Modelo Marinated Carne Asada

Served with grilled onions, chiles toreados and hand made tortillas

Abuelita Chocolate Crème Brulee

Served with mini churros

Each Guest will receive:

*Copies of recipes, dinner featuring the items prepared, soft drinks,
and a complimentary meal for your next visit.*

Beer and Margarita specials available. \$45 per person

Limited Space Available RSVP to info@thesalsagrill.com