

Share
Celebrate
Enjoy
Lives

MENU



Auramar

☎ 2303-5600 📞 7681-1000

www.losfarallones.com

CHEF'S RECOMMENDATIONS



> Thermidor Lobster • \$35.00

Lobster stuffed with béchamel sauce and topped with a parmesan crust.

> Seafood Stew • \$25.00

The traditional recipe from El Salvador.



> Grilled Octopus with Greek Olives • \$35.00

Grilled octopus tentacles marinated in olives and white wine, served over a bed of Kalamata sauce.

> Passion Fruit Salmon • \$25.00

Grilled salmon with a sweet passion fruit reduction.



APPETIZERS

> Breaded Shrimps \$13.00

Our selected shrimp wrapped in crispy only batter.

> Breaded Calamari \$13.00

From the coasts of Spain to your table crispy and flavorful calamari strips.

> Cheese Sticks \$12.00

Melted cheese wrapped in a fine tempura.

> Fish and chips \$13.00

An English classic enjoyed by kids and adults breaded fish fillets served with natural chips.

> Chicken Wings \$12.00

> Galician-Style Octopus \$19.00

Thin slices of octopus sautéed with paprika over potato and olive oil.

> Octopus Carpaccio \$14.00

> Salmon Carpaccio \$14.00

Fresh salmon in Japanese style, served with passion fruit sauce.

> Surf Loaded Nachos \$13.00

Crispy tortilla chips topped with your choice of beef, chicken, or shrimp, smothered in creamy cheese sauce and finished with house-made guacamole, fresh chimol, jalapeños, and pickled onions.

> Los Farallones Green Aguachile \$16.00

Fresh shrimp marinated in a vibrant green aguachile made with jalapeños, cilantro, ginger, garlic, celery, and onion. Served on crispy corn tostadas with sliced fresh avocado.

CEVICHES

> Octopus Ceviche \$19.00

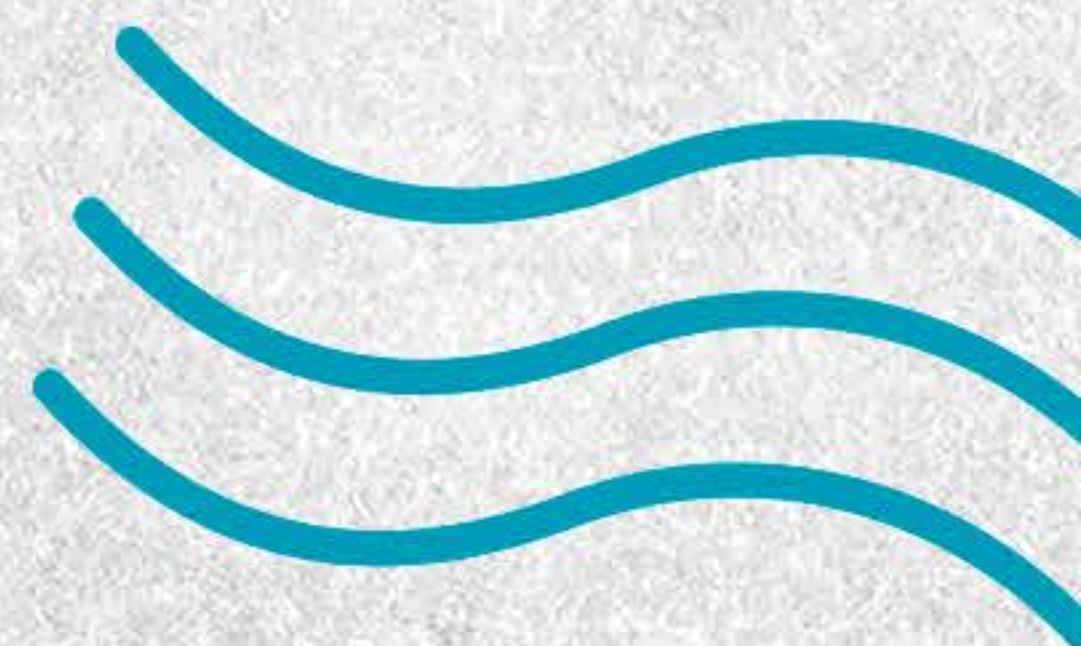
Traditional Salvadorian-style octopus ceviche.

> Mixed Ceviche in Red Sauce \$16.00

> Shrimp ceviche in Pink Sauce \$16.00

> Shrimp ceviche in Red Sauce \$16.00

> Fish Ceviche \$16.00





SALADS

> Chicken Caesar Salad \$15.00

Romaine lettuce, homemade Caesar dressing, bacon bits, croutons, and red onion.

> Shrimp Caesar Salad \$16.00

Romaine lettuce, homemade Caesar dressing, bacon bits, croutons, and red onion

> Tropical Quinoa Bowl \$16.00

White quinoa served over a bed of fresh mixed greens with caramelized grilled pineapple, cucumber, radish, cherry tomatoes, croutons, and fresh avocado, finished with a delicate balsamic vinaigrette.

> Green Power Bowl \$14.00

Lentils marinated in fresh lime juice and extra virgin olive oil, tossed with cucumber, red onion, sweet corn, and house-made chimol. Served with fresh avocado.

RICE DISHES

> Rice with Calamari ... \$16.00 Rice with Shrimp ... \$16.00

BURGERS & SANDWICHES

All served with French fries.

> Classic \$16.00

Lettuce, tomato, onion, pickles, cheese, and beef patty.

> Surf & Turf \$18.00

Lettuce, tomato, cheese, caramelized onion, shrimp in garlic sauce and beef.

> Auramar Sandwich \$16.00

Chicken breast, bacon, lettuce, tomato, pickles, and melted cheese.

> Lobster Roll \$25.00

A gourmet delight for refined palates-lobster in Thousand Island sauce served in soft house bread.

> Tacos \$16.00

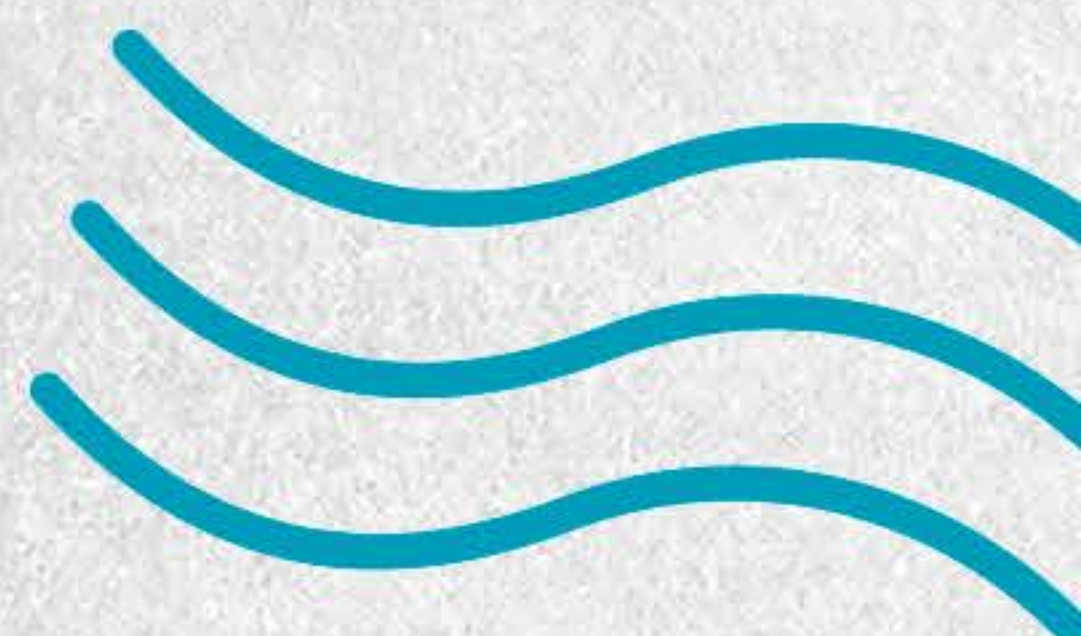
Crispy breaded fish fillets served in soft tortillas, topped with pickled onions, house-made chimol, fresh guacamole, and our signature chipotle sauce.

> Ocean Burger \$18.00

Grilled salmon burger topped with crispy calamari, melted cheese, caramelized onions, pickles, fresh lettuce, tomato, and creamy tartar sauce.
Served with French fries and a jumbo shrimp.

> Philly Cheesesteak \$17.00

Buttery toasted artisan roll filled with sautéed beef, bell peppers, mushrooms, jalapeños, and generous melted cheese.
Served with French fries.



TO SHARE



> Mixed Grill • \$60.00

A surf and turf platter that brings together the best of both worlds: grilled beef loin, grilled chicken, fish fillet, garlic shrimp, and crispy calamari. Served with rice, rosemary potatoes, and sautéed vegetables. Accompanied by chimichurri, pink sauce, chimol (Salvadorian Sauce), and our house special spicy sauce.





MAIN COURSES

> **Jumbo Shrimp • \$21.00** 

Grilled, garlic-flavored or breaded.

> **Fried Fish • \$24.00**

Whole fried sea bass, a traditional dish of El Salvador with its own unique flavor.

> **Stuffed Fish • \$28.00**

A national classic — fish stuffed with shrimp in a béchamel and white wine sauce.

> **Surf & Turf • \$26.00**

The perfect match-Grilled beef and grilled shrimp.

> **Grilled Fish Fillet with Garlic • \$21.00**

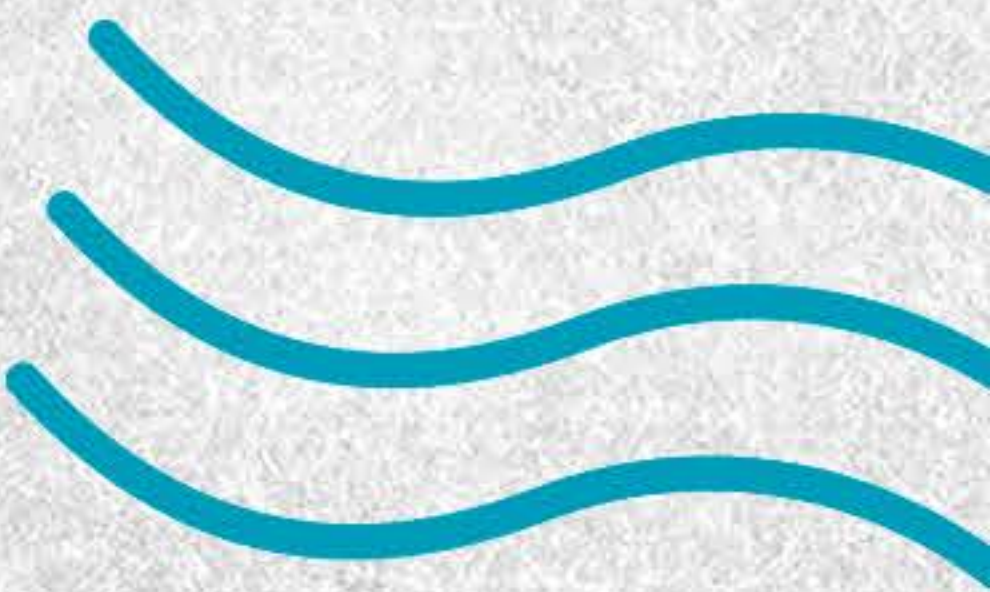
Grilled fish fillet with a toasted garlic flavor, Provençal herbs, and no added fat.

> **Grilled Ribeye • \$28.00**

One of the cuts most appreciated by meat lovers.

> **Grilled Chicken Fillet with Creole Sauce • \$17.00**

Tender grilled chicken fillet served with flavorful Creole-style sauce.





(Applies to children under 12 years old)

KIDS MENU

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> **Homemade Nuggets • \$12.00**

Served with fries and a natural drink.



DESSERTS

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> **Cheseecake • \$6.00 (2 x \$10.00)**

> **Lemon Pie • \$6.00 (2 x \$10.00)**

> **Salvadorian Quesadilla • \$4.00**

Your bill will include an additional 10% service charge.



BEER

Local

> \$3.00

Imported

> \$4.00



MICHELADA MIX

> Traditional • \$3.00

> House Special • \$4.00

VODKA

> House Shot • \$5.00

WHISKY

> House Shot • \$7.00



OCEAN VIEW COCKTAILS

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- > **Margaritas • \$9.00**
Classic or fruit. Aged tequila, orange liqueur, lime juice, and sugar syrup.
- > **Tennessee Lemonade • \$9.00**
Whiskey, fresh mint, lemon, and sugar.
- > **Cuban Mojito • \$9.00**
Classic or fruit. Aromatic lemons, brown sugar, dark rum, and sparkling water.
- > **Tequila Sunrise • \$9.00**
Tequila, freshly squeezed orange juice, and grenadine.
- > **Bahama Mama • \$9.00**
Coconut liqueur, banana, pineapple, and orange juice.
- > **Bloody Mary • \$9.00**
Our house recipe with tomato juice and herbs.
- > **Piña Colada • \$11.00**
Fresh pineapple, house mix, and rum.
- > **Aperol Spritz • \$9.00**
Aperol, sparkling wine, and mineral water.
- > **Cuba Libre • \$9.00**
Dark rum, cola, and lemon.
- > **Mimosa • \$9.00**
Champagne and orange juice

- > **Daiquirí • \$9.00**
Classic or fruit. Lemon juice, sugar syrup, and dark rum.
- > **Sex on the Beach • \$9.00**
A tropical twist on this classic cocktail.
- > **Sangria • \$9.00**
Red wine, triple sec, and orange juice.
- > **Long Island • \$9.00**
A mix of white liquors with tequila, vodka, triple sec, and lime juice served cold.
- > **Spicy Cucumber Margarita • \$9.00**
Tequila margarita with cucumber, jalapeño, and sparkling water.
- > **Moscow Mule • \$9.00**
Vodka, lemon juice, fresh mint, and ginger ale.
- > **Caipiroska • \$9.00**
Vodka, fresh lime, and sugar. Also available with strawberry or pineapple.
- > **Strawberry Basil Margarita • \$9.00**
Tequila, triple sec, fresh strawberries, basil, and lime juice, served with a Tajín-rimmed glass.
- > **Cosmopolitan Martini • \$9.00**
Vodka, triple sec, cranberry juice, and a hint of lime.

GIN & TONIC

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- > **Cucumber • \$9.00**
- > **Strawberry • \$9.00**
- > **Basil • \$9.00**



TEQUILA

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- > House Shot • \$5.00

VIRGIN & NATURAL

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- > Virgin Bloody Mary • \$9.00
- > Frozen Natural • \$6.00
- > Virgin Colada • \$9.00
- > Lemonade • \$5.00
- > Fresh Orange Juice • \$5.00

SOFT DRINKS & TÉ

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- > Soda • \$2.00
- > House Tea • \$3.00
- > Bottled Water • \$2.00

COFFEE

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- > Mocha • \$3.00
- > Pacamara • \$3.00
- > Bourbon • \$3.00
- > Capuccino • \$3.00
- > Latte • \$3.00
- > Espresso • \$2.00
- > Americano • \$3.00



Mocktail

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> **Farallon Sunset • \$6.00**

A tropical and refreshing blend of pineapple, orange, and passion fruit.

> **Surf Paradise • \$6.00**

A refreshing blend of fresh lime, pineapple juice, coconut syrup, and sparkling mineral water.

> **Pacific Breeze • \$6.00**

A wellness refresher with coconut water, fresh lime, cucumber, and sparkling mineral water.

> **Mango Wave • \$6.00**

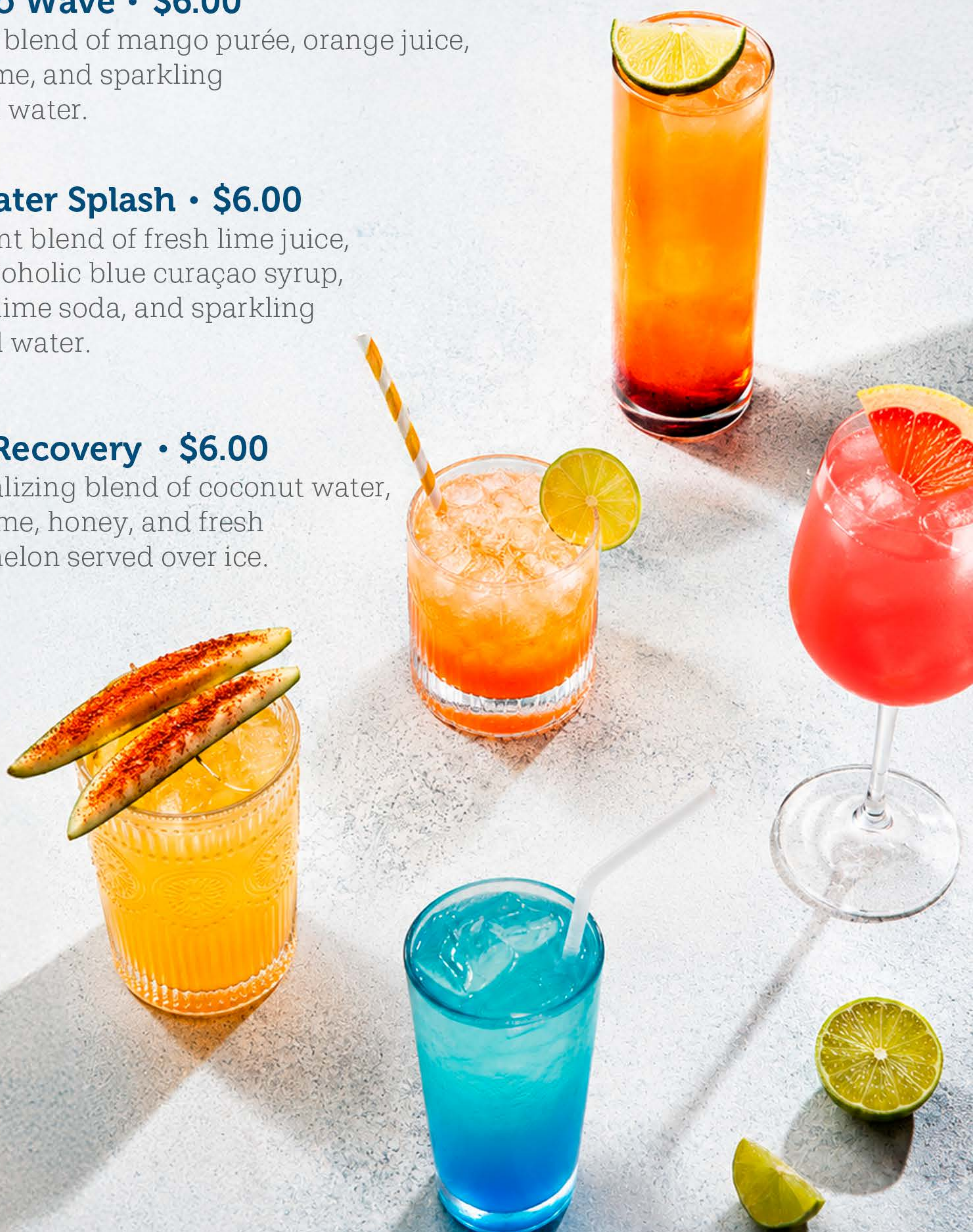
A fruity blend of mango purée, orange juice, fresh lime, and sparkling mineral water.

> **Saltwater Splash • \$6.00**

A vibrant blend of fresh lime juice, non-alcoholic blue curaçao syrup, lemon-lime soda, and sparkling mineral water.

> **Surf Recovery • \$6.00**

A revitalizing blend of coconut water, fresh lime, honey, and fresh watermelon served over ice.



Traditional Salvadoran Dinners

Churrasco Los Farallones \$24.00

Grilled beef sirloin seasoned with our signature house blend, served with fresh avocado, artisan cheese, sweet fried plantains, house-style beans, warm tortillas, and Salvadoran chimol.

Salvadoran Traditional Dinner \$14.00

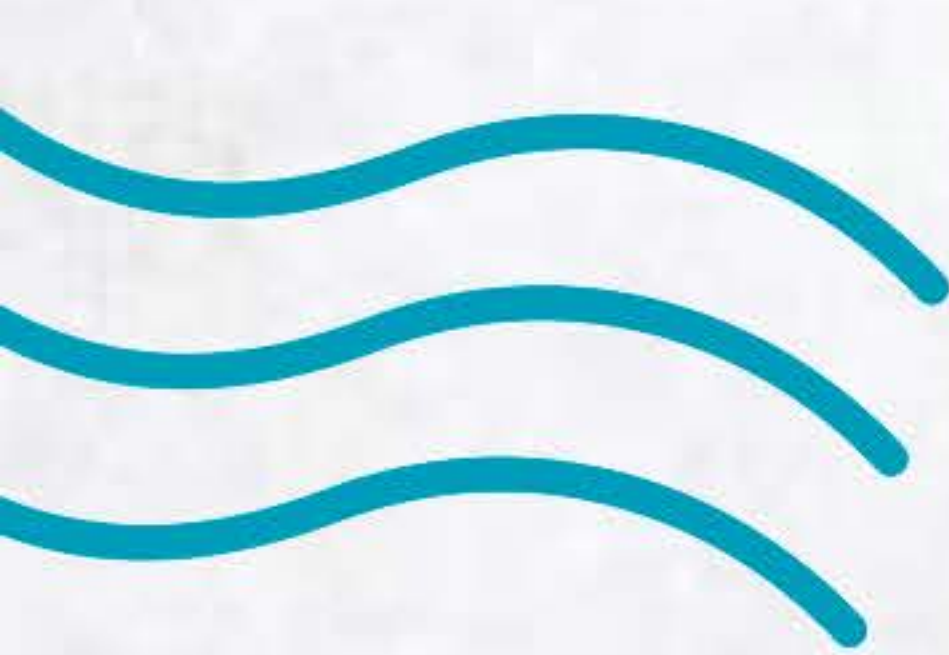
Eggs cooked to your preference, served with artisan sausage, fresh cheese, sweet fried plantains, house-style beans, ranchera sauce, and freshly made tortillas.

Los Farallones Traditional Pupusas \$13.00

Two pupusas of your choice, served with eggs cooked to your preference, sweet fried plantains, and fresh Salvadoran cream a tribute to the authentic flavors of El Salvador.

Burrito \$13.00

A warm flour tortilla filled with scrambled eggs, refried beans, melted mozzarella cheese, fresh avocado, and sweet fried plantains, served with ranchera sauce.





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