



Across the gulf, in a colorful fishing village, lies a place called Isla Mujeres (Island of women), Mike and Brian discovered their love for TACOS, TEQUILAS, SANGRIAS, ICED COLD MEXICAN BEERS AND MARGARITAS. So with the help of our Chef, a few renegade pesos and our friends at immigration, we bring you "The Salty Lime Cantina", where it's always time for... **TACOS, TEQUILA AND SANGRIAS**

CANTINA BREAKFAST

SATURDAY AND SUNDAY OPEN AT 9 AM

CANTINA FAVORITES

Served with Cantina Hash Browns

TOSTADA FRANCESA (FRENCH TOAST) - Cantina Texas Toast soaked in our Horchata Leche, stuffed with our chantilly cream, toasted & rolled in our churro cinnamon & sugar. Garnished with fresh strawberry & maple syrup side

CANTINA BREAKFAST BOWL - Our signature Cantina Rice n' Beans, 3 eggs your way, your choice of Beef Baracoa, Chicken Tinga, Chorizo sausage or pork belly, garnished with Pico de Sego, Juju Sauce, Chuluha Cheese, sour cream and chopped cilantro

MEXICAN TORTILLA (3Egg Omelette) - Our 3 egg omelette, stuffed with Chorizo sausage, fresh Jalapeño, onion and queso fresco cheddar cheese & topped with our homemade pico de gallo, sour cream, fresh avocado & cilantro

FRIED RANCHO AVACADO - Filled with scrambled eggs, Chuluha Cheese & Chorizo Sausage & drizzled with Chipotle crema.

SWEET CORN TAMALES - Homemade sweet corn tamales, served with our fresh local honey and strawberry garnish.

BREAKFAST FAJITA - Steak, eggs (your way), onions, red and green peppers.

BREAKFAST PIZZA - Scrambled eggs, Chorizo Sausage, Chuluha Cheese, red peppers, onion, avocado, scallions, Cilantro, drizzled with Chipotle crema.

CANTINA BENEFACTS

Served with Cantina Hash Browns

HIPPIE BENEDICT - Toasted English muffin, poached egg, Mexican Fusion vegetables, (zucchini, asparagus, onion & pepper) & Lime Hollandaise

PORK BELLY BENEDICT - Toasted English muffin, poached egg, topped with our crispy pork belly and topped with our signature queso blanco & chopped tomato & cilantro lime garnish.

ROPA VIEJA BENEDICT - Toasted English muffin, poached egg, Beef Baracoa, Caribbean guacamole, Hollandaise Sauce & chopped cilantro. Try this with Churrasco skirt steak (Additional charge)

MEXICAN BENEDICT - Toasted English muffin, Chorizo Sausage, poached egg, topped with Queso Blanco

STREET BREAKFAST

1. CHOICE OF STYLE - Make it a burrito, street taco or quesadilla.

2. CHOOSE YOUR PROTEIN - Beef Baracoa, Chicken Tinga, Pork Carnitas, Mexican ground beef or Chorizo Sausage.

FILLED WITH - Scrambled eggs, Chuluha cheese, chopped cilantro & drizzled with Chipotle crema. Served with Cantina Hash Browns

BREAKFAST ENCHILADAS

RED TOTOPO, GREEN TOMATILLO OR QUESO BLANCO - Scrambled eggs, choice of protein wrapped in flour tortilla and baked. Served with Cantina Hash Browns.

"Try one of each Tango style!"

CANTINA BRUNCH

SALTYLIME TORTIAS - Choice of meat stuffed in Midnight Bread (Media Noche) with shredded lettuce, chopped tomato, Jalapeño, Chuluha Cheese, chipotle mayo and topped with avocado slices. Choose from Shredded pork, Beef Baracoa or Chicken Tinga. Served with French Fries.

CANTINA BURGER - Double meat patty, Chuluha Cheese, fried Jalapeños, fried egg, avocado slices, Totopo Sauce on the side. Served with French Fries, shredded lettuce and tomato garnish. Served on Coca Bun.

STREET TACOS - Authentic Mexican street tacos. Prepared with hand made corn tortillas, filled with cabbage slaw, onions, cilantro, queso Cotija, fresh crema. Choice of Beef Baracoa, Chicken Tinga, Pork Carnitas, Chimichurri seasoned grilled or blackened chicken, Ground Beef, Mexican Chorizo or seasonal veggies

Add Churrasco steak or blackened shrimp for an additional charge.

TOSTADAS - Fried until golden, rigid and crispy corn tortilla with refried beans, Chihuahua cheese, crema, lettuce and pico de gallo. Choice of Beef Baracoa, Chicken Tinga, Pork Carnitas, Chimichurri seasoned grilled or blackened chicken, Ground Beef, Mexican Chorizo or seasonal veggies.

Add Churrasco steak or blackened shrimp for an additional charge.

SIDES & BEVERAGES

Side of bacon - Caribbean avocado toast

Mexican Cantina hashbrowns

fresh fruit cup - with our homemade chantilly cream

fresh squeezed orange juice

fresh squeezed grapefruit juice

cafe con leche - fresh horchata

SWEETS

APPLE EMPANADAS

Two caramelized fuji apple stuffed turnovers in a pastry cinnamon sugar crust, drizzled in Chantilly cream and garnished with whipped cream.

CHURROS

Fried dough rolled in cinnamon and sugar served with cajeta (dulce de leche syrup) and chocolate.

BREAKFAST NACHO

Chocolate tortilla, Chantilly Cream, assorted fresh fruit, topped with whipped cream.

SALTY EYE OPENERS

BOTTOMLESS MIMOSA

Brut Champagne and Fresh Squeezed Juice

TEQUILA SUNRISE

Fresh muddled black cherries, Altos tequila and fresh squeezed orange Juice

SALTY DOG

Altos tequila, fresh squeezed grapefruit juice and a pink salted rim.

BLOODY MARIA

Made with 100% blue agave Olmeca Altos Plata Tequila, garnished with a mini house made Chorizo empanada, old bay salted rim, fresh veggies and spicy green beans.

Kick it up a notch with fresh jalapeño.

STRAWBERRY MANDARIN SPARKLING ROSÉ SANGRIA

Fresh strawberries, mandarin oranges, muddled with cinnamon.

PALOMA MULE

Owens craft ginger beer, ruby red grapefruit juice, 100% blue agave Olmeca Altos Plata Tequila and lime juice. Served in our signature copper mugs.

BLACKBERRY PEACH CHAMPAGNE SANGRIA

Fresh blackberries and peaches, peach schnapps, and house made simple syrup.

TOMATILLO BLOODY MARIA

Made with 100% blue agave Olmeca Altos Plata Tequila and our house made mamitas green tomatilla salsa, garnished with a mini house made Chorizo empanada, old bay salted rim, fresh veggies and spicy green beans.

Kick it up a notch with fresh jalapeños.

ALTOS POSTRE-RITA

Served with a churro - a smooth margarita, hand crafted with Amaretto and orange liqueur, a splash of house made Horchata and mixed with Olmeca Altos Anejo with chocolate sauce and caramel garnish and a cinnamon sugar rim.

This is perfect for an after dinner treat or liquid dessert.

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Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.