



TACO AND TEQUILA TIME

CANTINA SALSAS AND DIPS



SALSA FLIGHTS - Choose 4 of our 10 different house made salsas, served with fresh tortilla chips.

Choices: Guacamole, Caribbean Avocado Salsa, Queso Blanco Dip, Mango Salsa, Mamitas Green Tomatillo Salsa, Cherry Chipotle Salsa, JuJu Sauce, Totopo Salsa, Pico De Gallo, El Diablo (caution: extra spicy)

SALTY LIME CANTINA DOS SALSAS AND CHIPS

Classic cantina salsa with fresh onions, diced tomatoes, jalapeños, cilantro and lime juice, paired with our Totopo salsa which is a spicy blend of onions, tomatoes, Chile Arbol, Serrano peppers, garlic and cilantro

GUACAMOLE - Fresh Hass avocado, red onions, diced tomatoes, jalapeños, cilantro and lime juice. Served with fresh tortilla chip

CARIBBEAN AVOCADO SALSA - Fresh Avocado, onions, green and red peppers, tomatoes, garlic-parsley vinaigrette. Served with Fresh tortilla chips

QUESO BLANCO DIP - House made with green chilis, garlic, queso blanco. Served with fresh tortilla chips

ANTOJITOS (LITTLE CRAVINGS)

DON CHINO'S QUESO FUNDIDO - Sautéed onions, charred poblano peppers, chorizo and Oaxaca cheese, served on a bubbling skillet with warm flour tortillas



CANTINA JALAPEÑO SHOTS - 2 Jumbo Jalapeños stuffed with Oaxaca cheese and pork belly crisps, wrapped in bacon and fried to perfection, dipped in a Chipotle mayo.

SALTY'S PAPAS LOCAS - French Fries, Chorizo, Chihuahua cheese, caramelized onions, poblano peppers, JuJu Sauce

SALTY'S NACHOS LOCOS - Fresh tortilla chips, pico de gallo, black beans, lettuce, roasted corn, fresh sliced jalapeños, melting Chihuahua cheese, crema drizzle

ADD CHOICE OF PROTEIN:

Barbacoa Beef, Chimichurri seasoned grilled or blackened chicken, Pork Carnitas, Mexican Chorizo, Chicken Tinga, Ground Beef, seasonal veggies

Add Churrasco steak for an additional charge

FRIED AVOCADO STUFFED WITH SHRIMP SALAD - Panko crusted 1/2 avocado, topped with chilled shrimp salad with Chipotle mayo



TAQUITOS - 4 corn tortillas stuffed with your choice of savory meat, fried crispy and presented on a bed of lettuce, drizzled in our house made JuJu sauce and garnished with diced cilantro and diced tomatoes

CHOICE OF: Barbacoa beef, Pork Carnitas, Chimichurri seasoned grilled or blackened chicken, Mexican Chorizo, Chicken tinga, Ground Beef, seasonal veggies,

Add Churrasco steak or Blackened Shrimp for an additional charge

BEEF OR CHICKEN EMPANADAS

2 Barbacoa Beef or roasted chipotle chicken stuffed turnovers in a pastry crust. Served with house made JuJu sauce



ELOTE DE CALLE (GRILLED MEXICAN STREET CORN)

Char-grilled corn on the husk, smothered in Chipotle butter, topped with Chipotle mayo, Cotija cheese, diced cilantro and diced tomatoes

CHA CHA TAMALES

House made masa, stuffed with roasted pork, and Rajas (Poblano peppers), wrapped with corn husk and steamed until piping hot. Drenched in Chipotle butter and topped with Chipotle mayo, Cotija cheese, diced cilantro and diced tomatoes

SWEET PLANTAINS - Topped with Chihuahua cheese & drizzled with Cherry Chipotle

ISLAND YUCCA FRIES - Golden & crispy yucca tossed in house made Chimichurri sauce

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 partner Chef Don Chino, 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

FRESH ENSALADAS Y HOUSE MADE SOPAS

DON CHINO'S TORTILLA & POLLO SOUP - Chicken broth, shredded chicken, onion-chili sofrito, tomato. Topped with avocado, Chihuahua cheese, diced cilantro and freshly fried corn chip strips

CANTINA TACO SALAD - Large tortilla shell, lettuce, sweet corn & black beans, freshly diced red onions, diced red bell pepper and tomatoes, with Chihuahua cheese and our house made honey chipotle vinaigrette

ADD CHOICE OF PROTEIN: Grilled or Blackened chicken, Barbacoa beef, Pork Carnitas, Mexican chorizo, Chicken tinga, Ground Beef, seasonal veggies

Add Churrasco steak, fresh fish or blackened shrimp for an additional charge.

SOGGY PESOS QUESADILLAS

All Quesadillas served with Black beans and Cantina rice.

CANCUN CHICKEN QUESADILLAS - Flour tortilla, filled with a blend of Mexican cheeses, and your choice of Chimichurri seasoned grilled or blackened chicken or shredded Chicken Tinga. Served with pico de gallo and sour cream

ROPA VIEJA QUESADILLA - Flour tortilla, filled with a blend of Mexican cheeses, shredded beef, sautéed julienne onions and bell peppers. Served with pico de gallo and sour cream

Substitute Churrasco Steak for an additional charge.

DUCK QUESADILLA - Flour tortilla, filled with crispy duck, confit style, crumbled goat cheese, and cherry-chipotle salsa

HIPPIE QUESADILLA - Flour tortilla, filled with fresh bell peppers, caramelized onions, Portabello mushrooms, corn & black beans, with fresh seasonal veggies and a blend of Mexican mix cheese

CHEESE QUESADILLA - Flour tortilla, filled with a blend of Mexican mix cheese

POSTRES - DESSERTS



CHURROS - Fried dough rolled in cinnamon and sugar, served with whipped cream, drizzled in Chantilly cream with chocolate and caramel sauces and a dash of powdered sugar

TRES LECHE CAKE - Sponge cake soaked in three full flavored milks, served with whipped cream and a fresh strawberry on top

CARAMEL FLAN - Silky custard in caramel crust served with whipped cream and a fresh strawberry on top



MEXICAN FRIED ICE CREAM - Corn flakes, pecans & cinnamon crusted vanilla ice cream, then quickly fried for a paradoxical paradise. Topped with whipped cream, caramel & chocolate syrup

APPLE EMPANADAS - Two caramelized Fuji apple-stuffed turnovers in a cinnamon/sugar pastry crust, drizzled with Chantilly cream and garnished with whipped cream



DESSERT NACHOS - Chocolate tortilla chips served with fried ice cream, a mound of whipped cream topped with diced strawberries and pineapple along with sliced bananas, cut up churros, then drizzled with chocolate and caramel sauce along with a Chantilly cream and finished with a dash of powdered sugar

THE POSTRE RITA (served with a churro) - A smooth Margarita handcrafted with Amaretto and orange liquor, a splash of house made Horchata, and mixed with Altos Añejo, along with chocolate and caramel sauces. Topped with a fresh churro and a cinnamon sugar rim. This liquid dessert is perfect for an after dinner treat!



Proudly serving Coca Cola products



REPRESENTS SIGNATURE ITEMS

CAMERON'S BAJA BURRITOS

All Burritos served with black beans and Cantina rice



THE NORM - Flour tortilla, Cantina rice, black beans, shredded lettuce, pico de gallo, crema & queso fresca. Choice of Beef Baracoa, Chicken Tinga, Pork Carnitas, Chimichurri seasoned grilled or blackened chicken, Ground Beef, Mexican Chorizo, seasonal veggies

Add Churrasco steak or blackened shrimp for an additional charge.

THE D.I.Y. - Flour tortilla, your choice of protein and your choice of toppings

TOPPINGS

Cantina rice, black beans & roasted corn, fajita veggies, queso dip, fresh salsa, sour cream, shredded lettuce, Chihuahua cheese, fresh seasonal veggies, guacamole.

Caribbean avocado salsa or any of our house made salsas available for an additional charge.

STREET TACOS, TOSTADOS, FLAUTAS AND BOWLS

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.

CANTINA BOWLS - Mexican rice, Jack's favorite black beans, Salty Lime Salsa, Chihuahua cheese and JuJu sauce. 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.



FLAUTAS - Flour tortillas stuffed with your choice of savory meat, fried to perfection and served on a bed of cabbage, drizzled in house made fresh queso blanco dip, garnished with diced cilantro and diced tomatoes and served with a side of black beans and cantina rice. 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.

FAJITAS AL CARBON

Corn tortillas available upon request. Served with black beans and cantina rice.

CHICKEN FAJITAS - Caramelized onions, Bell peppers, Chipotle butter, chopped cilantro with Chimichurri seasoned grilled or blackened chicken

STEAK FAJITAS - Caramelized onions, Bell peppers, Chipotle butter, chopped cilantro with Chimichurri seasoned Churrasco steak

EL GRAN COMBO (serves 2 amigos) - Caramelized onions, Bell peppers, Chipotle butter, chopped cilantro with Chimichurri seasoned grilled or blackened chicken and Churrasco steak

VEGGIE FAJITAS - Caramelized onions, Bell peppers, Chipotle butter, chopped cilantro with grilled Portobello mushrooms and fresh seasonal veggies

SHRIMP FAJITAS - Caramelized onions, Bell peppers, Chipotle butter, chopped cilantro with Chimichurri seasoned blackened shrimp



MOLCAJETE (serves 2 amigos) CHEF DON CHINO'S SIGNATURE DISH

A large, volcanic stone bowl filled with black beans, Chihuahua cheese, savory Chorizo, Chimichurri seasoned Churrasco steak and chicken, fresh fajita veggies, blackened shrimp, jalapeño shots and our signature Elote de Calle. Served with your choice of corn or flour tortillas



REPRESENTS SIGNATURE ITEMS

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

TACOS (NOT YOUR MAMA'S TACOS)

"DO YOU LIKE YOUR TACOS HARD OR SOFT?"

All served on hand made corn tortillas with black beans and Cantina rice. Flour tortillas available. 2 per order.

ADD A THIRD TACO!



HAWAIIAN BRIAN - Roasted and shredded Chipotle chicken, cabbage slaw, grilled pineapple, pickled red onions, Chipotle mayo, and cilantro.

DON CARNITAS - Roasted pork, cabbage slaw, grilled pineapple, pickled red onions, Chipotle mayo and cilantro

ROPA VIEJA - Shredded and stewed Barbacoa Beef, Caribbean avocado salsa, fresh lettuce, Cotija cheese, JuJu sauce and cilantro

PORK BELLY - Crispy pork belly, Jicama-Apple slaw, melting Chihuahua cheese, pickled red onions, green tomatillo salsa and cilantro



DON CHORIZO - Crispy Mexican chorizo, cabbage slaw, queso Cotija, sliced avocado, Pico de gallo and cilantro

SEÑOR DUCK - Pan seared duck, Jicama-Apple slaw, goat cheese, cherry chipotle salsa and cilantro

AHI TUNA - Sesame crusted Ahi tuna, cabbage slaw, pickled red onions, chili ponzu, mango salsa and cilantro

MARGARITA LOBSTER - Fried lobster tail, cabbage slaw, Caribbean avocado salsa (Guasakaka), Chipotle mayo, cilantro and lime



CASA BLANCA FISH - Blackened, fried or grilled white fish, cabbage slaw, guacamole, mango salsa, diced cilantro and Chipotle mayo on a flour tortilla

CHIMICHURRI PORTABELLO MUSHROOM - Grilled Portabello steak strips, black beans & roasted corn, pickled red onions, JuJu sauce, Chihuahua cheese and diced cilantro

THE GRINGO - Seasoned ground beef, shredded lettuce, tomato, Jack cheese, sour cream drizzle and diced cilantro on a flour tortilla

CARNE ASADA TACO - Chimichurri seasoned Churrasco steak, cabbage slaw, Caribbean avocado salsa, Chihuahua cheese, topped with house made Totopo salsa and diced cilantro



THE HIPPIE - Cabbage slaw, fresh seasonal veggies, caramelized onions and bell peppers, Chihuahua cheese, mango salsa, juju sauce, diced tomatoes and cilantro

ENCHILADAS DE MIGUEL OR MIKE

All Enchiladas served with Black beans and Cantina Rice. Corn tortillas available upon request.



RED CANCUN - 2 flour tortillas, stuffed with your choice of protein, covered in red chili-tomato sauce, topped with Chihuahua cheese, cilantro and crema drizzle. Barbacoa Beef, Chicken Tinga, Pork Carnitas, Ground Beef, Cheese, seasonal veggies, Mexican Chorizo or Chimichurri seasoned grilled or blackened chicken

ADD Churrasco steak for an additional charge.

GREEN MONTERREY - 2 flour tortillas, stuffed with your choice of protein, covered in mamitas green tomatillo salsa topped with Chihuahua cheese, cilantro and crema drizzle. Barbacoa Beef, Chicken Tinga, Pork Carnitas, Ground Beef, Cheese, seasonal veggies, Mexican Chorizo or Chimichurri seasoned grilled or blackened chicken

ADD Churrasco steak for an additional charge.



THE TANGO (IT TAKES 2) - 2 flour tortillas, stuffed with your choice of protein, covered in mamitas green tomatillo salsa and our house made Totopo salsa, topped with Chihuahua cheese, cilantro and crema drizzle. Barbacoa Beef, Chicken Tinga, Pork Carnitas, Ground Beef, Cheese, seasonal veggies, Mexican Chorizo or Chimichurri seasoned grilled or blackened chicken

ADD Churrasco steak for an additional charge.

SIDES

CANTINA RICE	CARIBBEAN AVOCADO SALSA
TORTILLAS (CORN OR FLOUR)	CANTINA FRESH SALSA
BLACK BEANS	SOUR CREAM
FRENCH FRIES	JUJU SAUCE
GUACAMOLE	CHERRY CHIPOTLE
"EL DIABLO (SPICY SALSA!)"	REFRIED BLACKBEANS
FRESH HOUSE MADE TORTILLA CHIPS	