

Burritos

Additional toppings include an extra charge.
All burritos available in bowls.

Salsa's Burrito	\$15
Pork carnitas, rice, árbol salsa, cheese, pico de gallo, chunky guacamole, refried beans	
California Burrito	\$15
Shredded chicken, Spanish rice, beans, creamy guacamole, monterey jack cheese	
Southwest Burrito	\$15
Pork belly, potatoes, poblano peppers, pico de gallo, mild habanero salsa	
Portabella Burrito	\$15
Portabella, peppers, monterey jack cheese, lettuce, tomato, rice and beans	
Chile Relleño Burrito	\$15
Stuffed peppers with shredded chicken, rice, beans, sour cream, monterey jack cheese	
San Diego Burrito	\$15
Grilled chicken, beans, french fries, monterey jack cheese, sour cream, pico de gallo	
Create Your Own Burrito	\$15
Choice of shredded chicken or ground beef, rice, lettuce, tomato, sour cream, creamy guacamole, monterey jack cheese, nacho cheese, grilled onions, black beans, refried beans, pico de gallo and cilantro.	
Sonora Burrito	\$18
Carne asada, poblano peppers, monterey jack cheese, chunky guacamole, rice, beans, salsa macha, sour cream	
Surf & Turf Burrito	\$18
Steak, shrimp, black beans, rice, pico de gallo, chunky guacamole, monterey jack cheese	

Tacos

Choice of protein on a soft corn tortilla, topped with onions and cilantro, served with a side of house sauce.

Meat Choices	\$3.00 Each
Ground Beef, Chicken Tinga, Grilled Chicken, Chorizo, Al Pastor, Carnitas, Pork Belly, Portabella	
Premium Meats	\$4.00 Each
Asada, Lengua, Baja Fish, Shrimp Tempura, Grilled Shrimp, Red Snapper, Barbacoa	
84 Tacos	\$4.00 Each
Chorizo on a bed of cheese with avocado, queso fresco, chipotle sauce, served on a flour tortilla	
Crunchy Tacos	\$3.50 Each
Ground beef, cheese, sour cream, lettuce, tomatoes	

Tlayudas

13" corn tortillas made to order, with bean paste, Oaxaca cheese, onions, cilantro, pickled jalapeños, tomatoes, and avocado. Served with a side of grilled spring onions, roasted jalapeños, and house sauces.

Choriqueso	\$19
Chorizo (Mexican sausage), Oaxaca cheese	
Guelaguetza	\$20
Skirt steak, Al Pastor, Chorizo	

Fajita Bowls

Sizzling hot dish of choice protein, peppers, onions, and cheese, with rice, beans, monterey jack cheese, sour cream, and pico de gallo.

Steak Fajita Bowl	\$18
Chicken Fajita Bowl	\$18
Veggie Fajita Bowl	\$18
Portabello mushroom, green peppers, onions	

Kid's Menu

Chicken Fingers & Fries	\$8
Macaroni & Cheese	\$8

Desserts

Tres Leches, Fried Plantains, Churros, Flan, Cheesecake Flan	\$6.50
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Sides

Sour Cream (2 oz.)	\$1.50	Rice and Beans	\$7
Mango Salsa (2 oz.)	\$1.50	Beans	\$3.50
Creamy Chipotle (2 oz.)	\$1.50	Rice	\$3.50
Nacho Cheese (4 oz.)	\$4	Chiles Toreados (3x)	\$4
French Fries	\$4		

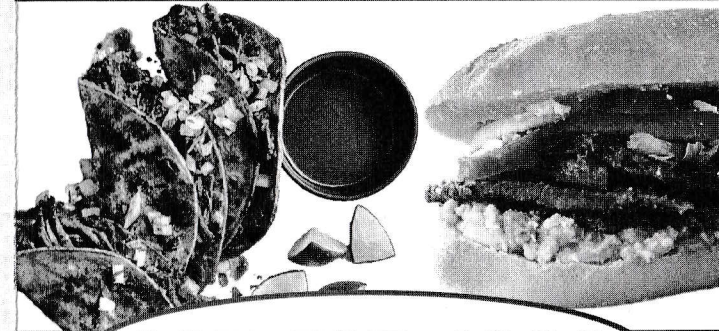
Aguas Frescas

Jamaica, Horchata, Tamarindo

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Dine In or Take Out
437 Watertown Ave, Waterbury, CT



203-527-4206

www.salsas7.com

Open 6 Days

Tuesday - Saturday

10:30 am - 9:30 pm

Sunday

11:00 am - 9:00 pm

Closed Monday

GRUBHUB DOORDASH

Appetizers

House Salsa with Chips

Small (8 oz.) \$6 · Medium (16 oz.) \$9 · Large (32 oz.) \$12

Traditional Guacamole M/P

Avocado, lime, jalapeños, salt, tomatoes, onions, cilantro

Queso Dip \$9

Signature 5 cheese blend, served with warm chips

Mexican Street Corn \$7

Fresh lime, mayo, chili, queso fresco

Carne Asada Fries \$15

Grilled steak, monterey jack cheese, cheddar cheese, pico de gallo, guacamole, sour cream, jalapeños

Salsa's Nachos \$16

Ground beef, jalapeños, onions, cilantro, Mexican cheese sauce, tomato, refried beans, house made chips, with a side of house salsa and sour cream, Add Chicken \$4 or Steak \$6

Tostadas \$10

Two fried corn tortillas, with shredded chicken or ground beef, lettuce, tomato, queso fresco, sour cream, refried beans, Add \$4 for Premium Meats

Empanadas \$12

Choice of chicken, carnitas, or ground beef, topped with creamy guacamole, lettuce, tomato, queso fresco, onions, and cilantro, with a side of sour cream

Salads

Salsa's Chopped Salad \$12

Romaine lettuce, fresh avocado, cucumbers, tomatoes, onions, corn, bacon, and cheddar cheese with citrus jalapeño dressing, Add Chicken \$6, Steak or Shrimp \$8

Cantina Asada Salad \$17

Thinly sliced grilled steak, romaine lettuce, tomatoes, radishes, cucumbers, pickled jalapenos, guacamole, with chipotle ranch dressing, and sweet lime vinaigrette

Taco Salad \$14

Chicken tinga or ground beef, rice, beans, lettuce, tomatoes, onions, cilantro, monterey jack and cheddar cheese, served with house salsa and sour cream

Tortas

Hot pressed sandwiches with choice of protein, bean paste, mayo, Oaxaca cheese, tomatoes, avocados, pickled jalapeños, onions.

Cubana \$18

Skirt Steak, Al Pastor, Ham, and Fried Egg

Chiles Rellenos \$15

Chili Peppers Stuffed with Shredded Chicken

Carne Asada Grilled Steak \$16

Milanesa de Res Breaded Beef \$14

Al Pastor Marinated Pork \$14

Chorizo y Quesillo Mexican Sausage, Oaxaca Cheese \$14

Quesillo y Jamon Oaxaca Cheese, Ham \$12

Soups

Pozole M/P

Roasted pork and hominy stew with red chilis

Chicken Southwest Cup \$4.50, Bowl \$9

Tender chicken, chayote, carrots, potatoes, celery, corn, onions, cilantro, stewed in a rich chicken broth

Quesadillas

Cheese (Only) \$9

Chicken & Cheese (Only) \$15

Chicken \$15

Grilled chicken, monterey jack cheese, tomatoes, onions, cilantro, served with house salsa and sour cream.

Portabello \$15

Portabella mushrooms, poblano peppers, grilled onions, tomatoes, cilantro, with a side of house salsa and sour cream

Steak \$18

Grilled steak, monterey jack cheese, tomatoes, onions, cilantro, with a side of house salsa and sour cream

Salsa's Shrimp Quesadilla \$18

Cajun shrimp, monterey jack cheese, onions, mango salsa, creamy chipotle, tomatoes, avocado, with a side of house salsa and sour cream

Entrées

Chicken Flautas \$18

Four crispy corn tortillas stuffed with shredded chicken, rolled and deep fried, topped with cilantro, onions, lettuce, queso fresco, creamy guacamole, with a side of Spanish rice and beans

Chorizo con Queso \$17

House chorizo, roasted poblano peppers, onions, melted Oaxaca cheese, with a side of fire roasted salsa, creamy guacamole and corn tortillas

Chile Relleños Dinner \$19

Two roasted poblano peppers, stuffed with shredded chicken and spices, egg battered and fried until crispy, served with rice, beans and corn tortillas

Carne Asada Dinner \$19

Grilled steak mixed with grilled onions, with a side of rice, beans, lettuce, pico de gallo, avocado, and corn tortillas

Alambres \$19

Grilled steak, ham, bacon, grilled onions, roasted poblano peppers, melted Oaxaca cheese, with a side of creamy guacamole, fire roasted salsa and tortillas

Birria

Birria Tacos \$16

Braised beef brisket, melted Oaxaca cheese, onions, cilantro, served with a side of beef consome broth

Birria Burrito \$16

Braised beef brisket, rice, corn salsa, monterey jack cheese, salsa verde, onions, and cilantro, served with a side of consome broth

Birria Quesadilla \$16

Braised beef brisket, monterey jack cheese, onions, and cilantro, served with a side of consome broth

Birria Torta \$16

Braised beef brisket, Oaxaca cheese, avocado, onions, and cilantro, served with a side of beef consome broth