

SANDWICHES

DRUM PAN JERK CHICKEN & MANGO SANDWICH

Juicy Jerk chicken breast on a toasted onion roll with garlic-lime aioli, grilled mango relish, garlic spinach & pickled onions. With roasted sweet potatoes. \$9.50

SAVANNAH SHRIMP SANDWICH

Shrimp, sweet peppers & onions simmered in our African peanut-ginger sauce & stacked on a grilled sesame square with sweet heat mango slaw, crispy sweet potato fries & chile-lime peanuts. With chow chow on the side. \$9.50

CATFISH PO' BOY

Tomato remoulade, dill pickle, red onion & spinach under crisp cornmeal-dipped catfish fillets, all on a toasted roll. With PeasRice. \$10.95

PELE'S VOLCANO

Slow-roasted pulled pork, Tamarindo BBQ sauce, molten cheese... & watch out for those hurricane garlic fries! \$10.50

LA CUBANA PRESSED CUBAN SANDWICH

The Miami classic street combo of smoked pork, ham & Swiss cheese, with dill pickle, pickled onion, mustard & garlic-lime aioli; crisped in our Cuban sandwich press. With Cuban black beans. \$9.95

TANDOORI LAMB SANDWICH

Slow cooked lamb folded into grilled flatbread with sesame-onion dip, baigan choka & garlic spinach. With cucumber-mint raita & curry red lentil soup. \$10.50

\$5.00 KID'S MENU

All Kid's menu items come with jungle animal cookies for dessert.

CHICKIDEE DO DAH

A boneless, skinless chicken breast served with baby carrots, a choice of mashed potatoes or rice & teriyaki sauce on the side.

TIKI TIKI SHRIMP STIX

A skewer of grilled shrimp glazed with our tiki-tiki sauce, served with baby carrots & rice.

JESSICA'S BURRITO

A giant flour tortilla folded around cheese, rice & black beans, topped with melted cheese; served with chips.

MINI MOLLY DOGS

Crispy mini corn dogs, with curly fries.

MOLLY O'S

Wheel-shaped pasta in gooey cheese sauce.

KID'S QUESADILLA

A giant grilled flour tortilla folded around melted cheese; served with chips.

DINO NUGGETS

Crispy dinosaur-shaped chicken nuggets with curly fries.

BEVERAGES

For Cocktails, Beer, Ales and Wine, check out the Molly's Drink Menu on your table...

SMOOTHIES

Pick up to three flavors: Strawberry, Mango, Coconut, Lime, Banana, Orange, Peach, Passion Fruit. \$4.95

POP w/Refills

Coke, Diet Coke, Sprite, Mr. Pibb. \$1.95

GINGER ALE

\$2.95

ROOT BEER

\$2.95

MILK

\$1.75

MOLLY'S JUICE SQUEEZE

Mango and Passion Fruit. \$2.95

STRAWBERRY LEMONADE

\$2.95

LEMONADE w/1 Refill

\$1.95

TEA w/Refills

Tropical Iced or a selection of hot teas. \$1.95

FAIR TRADE COFFEE w/Refills

\$2.00



1523 SW Sunset Blvd. • 503.293.1790 • www.salvadormollys.com

DINNER MENU



The Legend

In the days of old a crafty wizard commissioned a somewhat naïve young captain named Salvador to go on a long voyage to plunder coastal towns of tropical lands around the globe. Salvador sailed into the mists and wandered for several years.



Upon his return, it was discovered that his ship was laden with exotic herbs, spices and the secret recipes of kings and peasants alike. It seems the young stud got into his grog early in the voyage and became bewitched by the lusty beauty and spicy cooking of an island princess named Molly. Enchanted by her sensuous charms and worldly appetites, Salvador took Molly around the world searching for more secrets of gastronomical delight.

When the duo finally came home, the wizard (not a big eater beyond bat wings and such) was not amused by the lack of earthly treasure. In a blind rage, his eyes glowing with a purple light, he cursed the two young pleasure seekers sneering "for your treachery, you shall sail the seas for a thousand years and never find a home."

Now, from time to time on a moonlit night at a secret spot on the Willamette, a glowing ship may be seen docking briefly while the ever young Salvador and Molly unload their precious, exotic culinary treasures. A mysterious emissary shows up at our restaurant back door the next morning with herbs, spices and secret recipes. Turn the page for a glimpse of Salvador Molly's most recent treasures or a Baja Fish Taco, whichever comes first.

www.salvadormollys.com

SMALL PLATES w/ BIG BITE

 = Gluten Free  = Vegetarian

GREAT BALLS OF FIRE

Our famous habanero cheese fritters! Eat all five with ALL the sauce & get your picture on our HALL of FLAME!
5 balls for \$7.95/ 3 balls \$4.95

BBQ PORK SLIDERS

A mini mountain of tamarindo BBQ pork on toasted slider roll. \$1.50 each

AJI HONEY DUCK WINGS

Trio of crispy duck wings glazed with Aji Amarillo-spiked honey sauce; served with crisp celery & escabeche jalapeno crema. \$8.95

AFRO-CARIBBEAN BOLLITOS

Crunchy fritters of black-eyed peas served with garlic-lime aioli, sesame-onion dip, fresh coriander-onion sprinkle. \$5.25

TIKI-TIKI SHRIMP

Hawaiian glazed shrimp, grilled & topped with black & white sesame seeds & grilled mango relish. Served on a bed of yellow rice & sweet heat mango slaw. \$5.95

CHEESY POOFS

Fritters of molten cheese, chipotle chile & mashed potato; with crema & salsa Mo'Cajete. \$5.25

NAMIBIAN BRAAI CHICKEN

Savannah-style BBQ chicken marinated in curried coconut milk. Char grilled on skewers, drizzled with spicy red chili sauce & garlic-lime aioli; over PeasRice & garlic spinach. \$5.75

COCOS BAY CALAMARI

Fried crisp in our secret spice blend; served with tomato remoulade & mint raita. \$8.95

OHANA PLATES

Serves up to 4 people as an appetizer.

(Ohana means family in Hawaiian)

\$7.95

MEMPHIS BLUES SMOTHERED FRIES

Hurricane garlic fries topped with our slow-roasted BBQ pork, cheese & sour cream.

HOUSEMADE GUACAMOLE

Classic Latin recipe with chunks of tomato, onion & jalapeno. With blue & white corn chips.

THE NEW DELHI TRIPLE-DIP

Baigan choka, smoked onion-sesame dip, & cucumber-mint raita served with grilled flatbread, tandoori chips & berebere chips.

RASTA RINGS

A mountain of hand-cut, beer battered onion rings, with garlic-lime aioli.

ABARRAS CON VATAPA

Lightly steamed cakes of garlic, herbs & black-eyed peas topped with chile-dusted shrimp & a spicy Brazilian vatapa sauce with tomato, coconut milk, peanut & chile.

SOUPS & SALADS

CURRY DAHL with SWEET POTATO SOUP

Richly seasoned red lentils with house-blended curry, a dollop of sweet potato & a drizzle of cool crema.
Big Bowl \$6.00 Cup \$3.50

GARLIC LIME CHICKEN SOUP

Topped with garlic croutons, cotija cheese & pickled onions.
Big Bowl \$6.00 Cup \$3.50

COTIJA CAESAR

Crisp romaine tossed with garlic Caesar dressing, cotija cheese & garlic-cheese croutons. \$5.25
Add Jerk Chicken \$2.75
Add Grilled Zulu Shrimp skewer \$3.95

SPINACH SALAD

Fresh spinach, cucumber chow-chow, curry-toasted coconut, red onion, mango chutney vinaigrette. \$6.25
Add Grilled Zulu Shrimp Skewer \$3.95

THIRSTY TIKI QUENCHERS

TIKI COOLER

Salvador Molly's special concoction. Three different rums, pineapple, OJ & some fun! \$6.95

MARGARITAS

A classic with our house made sour, available on the rocks or blended. \$5.95
Or blended with mango, peach, strawberry or passion fruit. \$6.25

SANGRIA

A refreshing infusion of fresh fruits, red wine & a hint of brandy. \$4.95

MOLLY'S GLOBAL FLAVORS

Side salad available with entrée for \$1.99

TIKI MAC *Hawaii*

Creamy sweet potato mac-n-cheese with caramelized red onion & scallion; topped with grilled Maui Gold pineapple salsa & crispy sweet potato fries. \$9.95

LOUISIANA KING JAMBALAYA *Louisiana*

Chicken, smoked sausage & shrimp, simmered with Holy Trinity vegetables, rice & Creole sauce. Served with a buttermilk corn biscuit. \$13.95

DRUM PAN JERK BBQ *Jamaica*

Juicy roasted split half chicken, finished on the grill. With roasted sweet potatoes, grilled mango relish, garlic spinach & sweet heat mango slaw. \$13.50

CHILES RELLENOS DESNUDOS *Mexico*

Leaner & meaner version of the classic green Poblano chile, stuffed with 4 kinds of cheese, grilled with Aji Amarillo chile & lime (no batter!). Served with all your favorite Molly's toppings as well as black beans, yellow rice & garlic spinach. Dos Rellenos \$12.95
Uno Relleno \$9.95

BAYOU CRUNCH CATFISH *Mississippi*

Juicy cornmeal-dipped catfish fillet topped with our creamy tomato remoulade sauce, served with PeasRice, sweet heat mango slaw, garlic spinach & a buttermilk corn biscuit. \$13.95

PAMPAS CHIMICHURRI STEAK *Argentina*

Fire-grilled steak with our citrus-herb Chimichurri sauce. With garlic spinach, black beans, 'dirty' garlic mashers & charred tomato. \$15.95

TOTALLY THAI TILAPIA *Thailand*

Sustainable Tilapia fillets brushed with green curry, grilled on the plancha. Served on a banana leaf with grilled mango relish, rice noodle salad, yellow rice & sweet heat mango slaw. \$13.95

YUCATAN SUNSHINE BOWL

Our Cotija Caesar topped with black beans, rice, Yucatan chicken, cheese, salsa fresca, guacamole, crema & Yucatan pickled onions, with Sunshine Tostada Crisps. \$9.95

TSUNAMI SURFER TACOS *Baja, Mexico*

Your choice of either our Kalua Pork, Yucatan Chicken or Jerk Chicken on a pair of white corn tortillas with your favorite Molly's toppings. With black beans & yellow rice. \$8.95

AJIACO *Colombia*

A savory vegan version of the classic comfort dish - potatoes, yams & squash, carrots, beans, corn, peppers, greens & onions simmered in a light coconut milk broth spiked with oregano. With yellow rice & garlic spinach; topped with crispy sweet potato & guacamole. \$10.50

KALUA MOJO PORK *Hawaii*

Our Cuban twist on a Hawaiian favorite! Smoky shredded pork grilled with onions & sweet peppers, with your choice of either Cuban Garlic Mojo or Tamarindo BBQ sauce. Served with 'dirty' garlic mashers, garlic spinach & sweet heat pickled mango slaw. \$13.50

MOLLY'S HOT TAMALES

What started it all...Your choice of Yucatan chicken, Artichoke Hearts & Cotija cheese, or Vegan filling. Steamed & served with your favorite Molly's toppings, yellow rice & black beans. \$8.95

Do it Boracho!" - Add mild red chile sauce & lots of melted cheese \$1.50

DJIBOUTI INJERA PLATTER *Ethiopia*

Richly spiced African sauce simmered with fresh vegetables & your choice of slow-cooked lamb or tofu. Served atop Ethiopian Injera bread with red lentil dahl, peanut-ginger roasted sweet potatoes & garlic spinach. \$15.25

TAMARIND MINT SHRIMP CURRY *Thailand*

Richly spiced house-blended tamarind mint curry with onions, spinach & sweet peppers. Topped with curry-roasted coconut & fresh mint leaves; served with yellow rice. \$13.95

BAJA SABA FISH TACOS *Baja, Mexico*

Moist, flaky Vietnamese Saba dipped in our signature beer batter, served on white corn tortillas with cabbage, garlic-lime aioli & all of your favorite Molly's toppings. With yellow rice & black beans. \$9.95

18% gratuity added to a table of 6 or more. We are unable to split checks more than three ways.