

SANDWICHES

DRUM PAN JERK CHICKEN & MANGO SANDWICH
Juicy Jerk Chicken breast on a toasted onion roll with garlic-lime aioli, mango mustard chutney, garlic spinach and pickled onions. With roasted sweet potato. \$9.50

CATFISH PO' BOY

Tomato remoulade, dill pickle, red onion and spinach under a crisp cornmeal-dipped catfish fillet, all on a toasted roll. With rice & peas. \$10.50

VIETNAMESE BEEF DIP

Thin strips of seared Vietnamese beef with garlic spinach & garlic-lime aioli on a French baguette. With Pakh chee salad & yellow rice, Vietnamese jus for dipping. \$10.50

PELE'S VOLCANO

Slow-roasted pulled pork, Tamarindo BBQ sauce, molten cheese ...and watch out for the 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 leg of lamb, in grilled flatbread with sesame-onion dip, baigan choka & garlic spinach. With cucumber-mint raita & curry red lentil soup. \$9.95

MM'ZZEE SANDWICH

Wild Mahi Mahi fillet grilled with tangy Zanzibar spices. On a grilled French baguette with garlic spinach, red onion & garlic-lime aioli. Served with rice and peas. \$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 veggie sticks, a choice of mashed potatoes or rice and teriyaki sauce on the side.

PIRATE'S COCONUT SHRIMP STIX

Three big crispy coconut shrimp with teriyaki dip, veggie sticks and rice.

JESSICA'S BURRITO A giant flour tortilla folded around cheese, rice and 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 our Molly's Drink Menu on our table..

SMOOTHIES

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

POP

Coke, Diet Coke, Sprite, Mr. Pibb. \$1.95 w/Refills

GINGER ALE \$2.95

ROOT BEER \$2.25

MILK \$1.75

MOLLY'S JUICE SQUEEZE

Mango or Passion Fruit. \$2.95

STRAWBERRY LEMONADE \$2.75

LEMONADE \$1.95

TEA

Tropical Iced or a selection of hot teas. \$1.75 w/Refills

FREE TRADE COFFEE 2.00 w/Refills

DINNER MENU

A WORLD OF FLAVORS

Salvador Molly's

The Legend

In the days of old when pirates were bold, there lived a young captain named Salvador. At loose ends one summer, he visited the mountain hideaway of a crafty old wizard who commissioned him to go on a long voyage to plunder the coastal towns of tropical lands around the globe. He sailed into the mists and didn't return for several years.

When Captain Salvador finally returned, his ship was laden not with gold and silver but with exotic herbs, spices, powders 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 delights. 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 "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 _____, a glowing sailing vessel 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 to trade herbs, spices and recipes for an island taco. Turn the page for a glimpse of Salvador Molly's most precious treasures or an island 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 and get your picture on our WALL of FLAME! \$7.95 or 3 balls \$5.25 / 2 balls \$3.50 / 1 ball \$2.50

BBQ PORK SLIDERS

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

KOREAN ANJU BEEF

Thin strips of beef seared with soy, garlic, sesame, onions, sweet peppers; Pakh chee salad. \$6.50

ANTICHUCHOS DE BORREGO

Slow-roasted lamb kebab dusted with cumin, Aji Amarillo chile and lime, served over garlic spinach with Andean cheese dip. Peruvian street snack great with beer. \$6.95

AFRO-CARIBBEAN BOLLITOS

Crunchy fritters of black-eyed peas served with garlic-lime aioli, sesame-onion dip, fresh coriander-onion sprinkle. \$4.75

KEY LARGO COCONUT PRAWNS

Trio of white prawns dipped in coconut, fried golden & crunchy. Pakh chee salad & yellow rice; mango mustard chutney & garlic-lime aioli. \$8.95

CHEESY POOFS

Fritters of molten cheese, chipotle chile and mashed potato; with crema & salsa Mo'Cajete. \$4.75

NAMIBIAN BRAAI CHICKEN

Savannah-style BBQ chicken marinated in curried coconut milk. Char grilled, drizzled with spicy red chili sauce & garlic-lime aioli; over rice & peas, garlic spinach. \$4.75

OHANA PLATES

(These feed 2-4 people as an appetizer. Ohana means family in Hawaiian)

MEMPHIS BLUES SMOTHERED FRIES

Hurricane garlic fries topped with our slow-roasted BBQ pork, cheese & sour cream. \$7.95

THE NEW DELHI TRIPLE-DIP

Baigan Choka, Smoked Onion-Sesame dip, and Cucumber-Mint Raita served with grilled flatbread, Tandoori chips & BereBere chips. \$6.95

HOUSEMADE GUACAMOLE

Classic Latin recipe with chunks of tomato, onion and jalapeno. With jalapeno rajas, blue & white corn chips. \$5.95

COCOS BAY CALAMARI

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

RASTA RINGS

Hand-cut, beer-battered, with garlic-lime aioli. \$7.95

SOUPS & SALADS

  CURRY DAHL with SWEET POTATO SOUP Big Bowl \$6.00 Cup \$3.00

GARLIC LIME CHICKEN SOUP

Topped with garlic croutons, cotija cheese and pickled onions. Big Bowl \$6.00 Cup \$3.00

COTIJA CAESAR

Crisp romaine tossed with garlic Caesar dressing, cotija cheese and garlic-cheese croutons. \$4.95

Add Jerk Chicken \$2.75 Add Coconut Prawns \$4.75

SPINACH SALAD

Baby spinach, cucumber chow-chow, curry-toasted coconut, red onion, mango chutney vinaigrette. \$5.95 Add Coconut Prawns \$4.75

YUCATAN SUNSHINE BOWL *Entree*

Our Cotija Caesar topped with black beans, rice, Yucatan chicken, cheese, salsa fresca, guacamole, crema and Yucatan pickled onions, with Sunshine Tostada Crisps. \$9.75

VIETNAMESE BEEF NOODLE SALAD *Entree*

Lots of fresh herbs, chile & lime-roasted peanuts, traditional garlic, red chile & fish sauce dressing on rice noodles; topped with seared marinated steak, chile & lime-roasted peanuts. Entrée salad on a bed of fresh baby spinach. \$7.75 entree/\$5.25 starter Also available without beef \$6.25/\$4.25

TAMALES

MOLLY'S HOT TAMALES

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

\$8.95

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

GLOBAL FLAVORS

LOUISIANA KING JAMBALAYA *Louisiana*

Chicken, smoked sausage and shrimp, simmered with Holy Trinity vegetables, rice and Creole sauce. Served with hush puppies. \$12.95

Available with locally-made Ota family tofu.

KALUA MOJO PORK *Hawaii*

Our Cuban twist on a Hawaiian favorite! Smoky shredded pork grilled with onions and sweet peppers, with your choice of either Cuban Garlic Mojo or Tamarindo BBQ. With 'dirty' garlic mashers, garlic spinach, creamy citrus slaw and hush puppies. \$13.50

PAMPAS CHIMICHURRI STEAK *Argentina*

Fire-grilled blade steak with Argentine Chimichurri sauce. Served with garlic spinach, black beans, 'dirty' garlic mashers and charred tomato. \$15.95

BARBADOS MAC PIE *Barbados*

Lightly spicy baked Mac & Cheese with fire-roasted tomato in a banana leaf. With garlic toast. \$9.75

THIEBU DJIEN *Senegal*

Wild Mahi Mahi fillet pan-seared with onions & sweet peppers, simmered in a richly spiced tomato sauce. Served with rice & peas, garlic spinach and sweet corn croquettes. \$16.95

Available with locally-made Ota family tofu.

BAYOU CRUNCH CATFISH *Mississippi*

Juicy cornmeal-dipped catfish fillet striped with garlic-lime aioli, served with rice & peas, roasted sweet potato, garlic spinach and hush puppies. \$13.95

CHILES RELLENOS DEL NORTE *Mexico*

Cheese-stuffed, battered and baked Poblano chile dusted with Aji Amarillo chile and lime, and with all your favorite Molly's toppings. Served with black beans, yellow rice and garlic spinach. Uno Relleno \$9.95 Dos Rellenos \$12.95

TSUNAMI SURFER TACOS *Baja, Mexico*

Your choice of our Kalua Pork, Yucatan Chicken or Jerk Chicken on a pair of white corn tortillas with all of your favorite Molly's toppings. With black beans and yellow rice. \$8.50

EMA DATSHI *Bhutan*

Himalayan comfort food...fresh vegetables and hot peppers in a rich cheese sauce. With grilled flatbread, yellow rice & garlic spinach. \$11.95

Available without hot peppers.

KEY LARGO COCONUT PRAWNS *Key West*

Golden, crunchy coconut-crusting prawns with rice & peas, roasted sweet potato, creamy citrus slaw, sweet corn croquettes and a trio of dipping sauces. \$15.95

DJIBOUTI INJERA PLATTER *Ethiopia*

Richly spiced African sauce simmered with fresh vegetables and your choice of slow-cooked lamb, tofu or shrimp. Served atop Ethiopian Injera bread with curry red lentil dahl, peanut-ginger roasted sweet potato and garlic spinach. \$14.95

BALI THAI GREEN JUNGLE CURRY *Thailand*

Tender shrimp simmered in a rich Thai green curry with onions, spinach, sweet peppers. Topped with curry-roasted coconut & fresh coriander leaves; served with yellow rice. \$13.95

Available with locally-made Ota family tofu.

DRUM PAN JERK CHICKEN *Jamaica*

Juicy pan-roasted split Guinea Hen, finished on the grill. With rice & peas, mango mustard chutney, garlic spinach, creamy citrus slaw & sweet corn croquettes. \$11.50 half/ \$14.95 whole

BAJA FISH TACOS *Baja, Mexico*

Beer-battered wild Mahi Mahi, with cabbage and garlic-lime aioli on white corn tortillas with all of your favorite Molly's toppings. Served with yellow rice and black beans. \$9.75