

STARTERS

SALADS

CASUAL FARE

CHEF SALVADOR BARRIOS

SAL'S BALLYHOO'S



Vegetarian and Vegan Menu

FRIED PINK TOMATOES

Topped with goat cheese. balsamic reduction and fresh basil ribbons. (Make it vegan: hold the cheese!)

GRILLED AVOCADO

Brushed with olive oil, salt & pepper. Served with house made buttermilk ranch on the side. (Make it vegan: hold the Ranch, use lime instead!)

BOILED PEANUTS

A southern delicacy. Nicely spiced. Eat here or get some to go. Per lb. 6

FARMER'S SALAD

Mixed greens, fresh vegetables. vine ripped tomatoes, and chopped egg. (Make it vegan: hold the egg!)

WEDGE SALAD

Iceberg lettuce topped with grilled corn, tomatoes, and grilled onion gorgonzola dressing. (Make it vegan: swap the dressing!)

PECANS AND GOAT CHEESE SALAD

Fresh baby spinach, candied pecans, goat cheese, pickled red onions, and dried cranberries, tossed in our raspberry vinaigrette. (Make it vegan: hold the cheese!)

VEGETABLE COBB

Mixed greens. Cheddar cheese, chopped egg, bell peppers, avocado, tomato, and fresh raw veggies. (Make it vegan: skip the cheese and egg!)

JOE VS THE VOLCANO

Fresh raw spinach, noodles, grilled mango, avocado, tomato, cilantro, mint, and roasted peanut. Tossed in our Chili Lime dressing.

SOUTHWEST SALAD

Romaine topped with grilled corn, tomatoes, black beans, diced onion, and cilantro.

BLACK BEAN BURGER

House made black bean burger with corn, garlic, jalapeño, onion, pepper, and spices. Topped with sliced avocado, our house made spicy cucumber and red pepper relish, and served on a Bánh Mi roll.

BLACK BEAN TACOS

Grilled corn, diced tomatoes, avocado, black beans, diced onion, cilantro, and shredded cabbage on three flour tortillas.

SWEET POTATO BURGER

Mashed sweet potato, white beans, tahini, and a hint of spice. Grilled and served on a Kaiser with jalapeño jelly on the side.

PIMENTO GRILLED CHEESE AND TOMATO SOUP

Homemade beer bread and house made pimento cheese. Grilled gooey & crispy. Served with a cup of tomato soup. (Vegetarian Only)

VEGAN GRILLED CHEESE AND BLACK BEAN SOUP

Homemade beer bread and house made vegan Cheddar, made with coconut milk. Grilled and served with a cup of our black bean soup.



ENTREES

HOUSE VEGETABLE CURRY

Yellow curry with fresh vegetables, bananas, pineapple, coconut milk, red bell pepper, and ginger. Served over white rice and topped with almonds, coconut, raisins, and our house made mango chutney.

VEGETABLE ALFREDO PASTA

Fresh vegetables and creamy Alfredo sauce over pasta. (Vegetarian Only)

VEGETABLE STIR-FRY

Broccoli, carrots, mushrooms, and bell peppers, sauteed in olive oil with garlic and spices. Served over white rice.

VEGETABLE PASTA

Pan sauteed fresh vegetables and chopped tomatoes, tossed with vermicelli pasta, spices, garlic, and olive oil.

SIDES

VEGAN

★ French Fries
Sweet Potato Fries
Sauteed Green Beans
Pan Roasted Mushrooms
Sautéed Spinach
Mac and Cheese
Black Beans and Rice
Sliced Tomatoes

VEGETARIAN

★ Tossed to Order Cole Slaw
★ Sweet Potato Casserole
Mac and Cheese

HOUSEMADE DESSERTS

VEGETARIAN

Key Lime Pie
Voted Best in Key Largo
Mile High Peanut Butter Pie
Carrot Cake
Bourbon Pecan Pie with Chocolate Drizzle
Lava Cake with Vanilla Bean Ice Cream
Deep Fried Oreos
★ Add Scoop of Ice Cream

VEGAN

Coconut Cake
Strawberry Sorbet

★ Can be made gluten free. Please specify with your server when you order.

*An automatic gratuity is added to parties 8 or more



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