

URBANROOTS

CANTINA-STYLE SALSAS



Our new Cantina-Style salsas are what you'd find in a classic taco bar. They have a smooth texture that's perfect for dipping or drizzling, and are bursting with bold, authentic flavors. Ready, set, dip—your taste buds are in for a ride!



SALSA FRESCA

This sauce is the mildest of our Cantina-style salsas, and a guaranteed crowd pleaser—people won't be able to stop scooping!

INGREDIENTS: plum tomatoes, onion, garlic, jalapeño, cilantro, cumin, sea salt, lime juice concentrate



SALSA ROJA

This zesty salsa offers a smoky yet bright flavor and is great as a dip for chips or to punch up the flavor of burritos, huevos rancheros, and chilaquiles.

INGREDIENTS: crushed tomatoes, garlic, jalapeño, onion, cilantro, arbol chili, cumin, sea salt



SALSA HABANERO

This is your choice for serious heat. Habanero chilis are known for being smoky and spicy, but they also have a distinct fruity, citrus-like flavor that rounds out this salsa. Think of it like a Mexican version of sriracha.

INGREDIENTS: tomatillos, tomatoes, onion, yellow bell pepper, orange habanero, garlic, coriander, sea salt



SALSA VERDE

This sauce is vibrant and zesty, with balanced heat and acidity. Tomatillos bring the tang, cilantro delivers an herbaceous note, and jalapeños lend mild spice. Use it on anything that needs a hit of brightness, like quesadillas, burrito bowls, or grilled vegetables.

INGREDIENTS: tomatillos, poblanos, jalapeños, cilantro, serranos, garlic, sea salt