



SAL

THE KITCHEN 

a little about us

The walls of this restaurant are built of coral. To this day, the coral contains salt that slowly extrudes out of the building. Hence:
Sal - what our restaurant lives and breathes.

small bites

Marinated Tuna	29,50
Local tuna, pomegranate reduction, passion fruit, bayleaf oil, charred leek, pickled shallot.	
Glazed Cabbage 	29,50
Cabbage, soy glaze, almond milk, mushroom powder, tahini, celeriac creme, white chocolate.	
Mahi Foie Gras	42,50
Thinly sliced mahi-mahi, fish fond vinaigrette, foie gras, pickled radishes, black garlic.	
Shout-out to the farmers 	20,-
Grilled local farm vegetables, mesclune, mint vinaigrette. <i>Add fried goat cheese - supplement +5fl.</i>	
G.O.A.T. Milk	35,-
Local goat milk & cheese emulsion, roasted eggplant, focaccia, anchovies, burnt lemon.	
Steak Tartare	35,-
Tenderloin, Sambai vinaigrette, poached egg, black garlic, jalapeños, smoked hollandaise, toast.	
Sautéed Mushrooms 	32,-
Sautéed mushrooms, yoghurt ice cream, pumpkin puree, garlic foam, chive oil, mint.	
Fried Pulpo	45,-
Fried octopus, potato and leek foam, lemon oil, salsa verde, clove crumble.	
Ravioli mare e monti	30,-
Oxtail ravioli, kimchi, fried kale, shrimp head sauce.	

All our prices are in guilders and include tax. Gratuity is not included but highly appreciated.

not-so-small bites

Steak à l'oignon	70,-
250gr Hanger steak, onion jus, gruyere, crispy onion ring, kohlrabi.	
Rolls Rouleaux	60,-
Chicken thigh, black truffle farce, aged Manchego, 25 month-aged Pata Negra, smashed potatoes, poultry jus.	
Leeks Confit 	45,-
Confit Leeks, fried onions, roasted mushrooms, parmesan foam, leek oil, potato purree.	
Fisherman's Friend	55,-
Local white fish, smoked coconut milk, pak choy, basil oil, roasted sweet potatoes.	
Paella Socarrat	50,-
Saffron rice, mussels, calamari, octopus, shrimp, charred citrus, aioli.	

sides

Kettle Chips	13,-
Homemade potato chips, tarragon mayonnaise.	
Curry Sprouts	15,-
Fried brussel sprouts, vadouvan caramel.	
Heart of Palm Salad	11,-
Arugula, shaved coconut, orange blossom vinaigrette, heart of palm, roasted almonds.	

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desserts

Olive Cake **22,50**
Sweetened green olive cupcake, olive oil, chocolate ganache, vanilla ice cream, pistachio crumble.

Pair with PX sherry 19,-

Banana cream pie **22,50**
Banana custard, fresh banana, whipped white chocolate ganache, coffee caramel, walnut ice cream.

Pair with Bourbon 24,- or Sauternes 18,-

Red Fruit **22,50**
Vanilla curd, strawberry, blueberry, red currants, cane sugar, olive oil, black pepper.

Pair with Eiswein Grüner Veltliner 19,-

not-ready-yet

Irish Coffee **21,50**
Coffee, sugar, Irish whiskey, topped with hot cream.

Espresso Martini **21,50**
Vodka, Kahlua, espresso with a pinch of *Sal*.

Lavender Field of Dreams **21,50**
A soothing nightcap with lavender honey, gin, and heavy cream.

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