







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.	
Mean Green Beans 	29,50
Green beans, lemon, poppy seeds, roastic garlic foam, thai chilli oil.	
Wahoo Ikura	42,50
Thinly sliced wahoo, beurre noisette, fish sauce cabbage, fried garlic powder, lime-zest aoli, salmon roe.	
Shout-out to the farmers 	22,50
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.	
Flambéed Gamba's	35,-
Lightly flambéed black tiger shrimp, coconut milk, sambal oil, orange, toasted pinenuts.	
Ricotta dumplings 	35,-
Green asparagus, poached egg, pesto, mushrooms, breadcrumbs	

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

not-so-small bites

Steak au Poivre sichuan 70,-
200gr (7oz) Hanger steak, pepper sauce with a blend of peppercorns, roasted carrots and purple potatoes.

Thicc Chick 60,-
Chicken thigh, gnocci, miso-eggplant sauce, brocollini.

Eggplant Schnitzel  45,-
Potato pavé, carrot salad, tomato-cumin sauce.

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,-

Watermelon passionfruit **22,50**
Watermelon infused with curry oil, passionfruit sorbet, mint.

Pair with Moscato d'Asti 20,-

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

Pair with Eiswein Grüner Veltliner 19,-

Espresso martini's

Your choice of liquor served with Kahlua, espresso, and a pinch of *Sal*. Turn it into an afogatto for an additional 8fl

Vodka **21,50**
Afogatto is served with vanilla ice cream

Rum **22,50**
Afogatto is served with vanilla-cherry ice cream

Mezcal **24,50**
Afogatto is served with dark chocolate ice cream

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