



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

Pata Negra plate	40,-
With Pan con Tomate.	
Marinated Tuna	41,-
local tuna, pomegranate reduction, passion fruit, bayleaf oil, charred leek, pickled shallot and avocado creme	
Goat Cheese Ceasar	45,-
Goat cheese croutons, anchovies, Parmesan, romaine lettuce.	
Wahoo Ceviche	41,-
Burnt corn crème, sweet potato, leche de tigre, red onion.	
Pulpo a la Plancha	55,-
Chorizo, garlic, pastis, lemon, fresh herbs, and turnip creme	
Mushroom Carpaccio 	25,-
Herb vinaigrette, Parmesan, and hazelnut	
Steak Tartare	45,-
Tenderloin, sambai vinaigrette, poached egg, black garlic, jalapeños, smoked hollandaise, and toast	

sides

Mille-Feulle Potatoes	20,-	Curry Sprouts	15,-
Roasted Baby Potatoes	15,-	Little Ceasar	15,-
Asian Vegetables	15,-		

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

not-so-small bites

Half Cornish Hen

59,-

Grilled carrots, leek salsa, chicken jus, and orange zest.

Fisherman's Friend

55,-

choose your catch, prepared two ways:

Local white fish steak served with a smoked **coconut milk sauce**, basil oil, and roasted sweet potato purée, pakchoy, and salsa macha.

Local white fish steak served with a **dashi beurre blanc**, cornbread, hazelnut, and parsley foam.

Tuna Steak

60,-

Soy escabeche, sauteed onions, and thyme.

Oxtail Ravioli

55,-

Langustine sauce, kimchi, and fried kale.

Paella Socarrat

60,-

Saffron rice, mussels, calamari, octopus, shrimp, chorizo charred citrus, and aioli.

Cauliflower

49,-

Pumpkin creme, harissa, watercress, and paprika.

Grilled Hanger Steak

79,-

Jus de veau, onion/horseradish creme, and onion ring.

Rack of Lamb

85,-

Merguez spice mix, tzatziki, and pomegranate.

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desserts

Tiramisu 25,-

Classic tiramisu.

Olive cake 25,-

Vanilla ice cream, pistachio crumble, chocolate ganache, olive oil.

Flan de Maïs 25,-

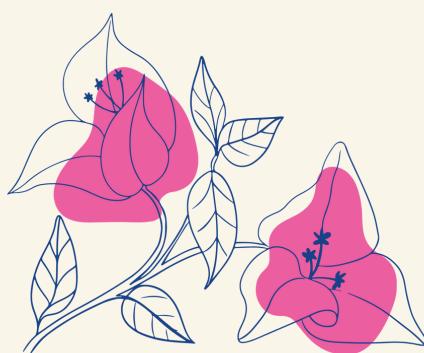
Sweet corn flan.

espresso martinis

Vodka 22,50

Rum 23,50

Mezcal 25,-



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