



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

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

sides

Mille-Feuille 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.

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

desserts

Tiramisu

Classic tiramisu.

25,-

Olive cake

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

25,-

Flan de Maïs

Sweet corn flan.

25,-

espresso martinis

Vodka

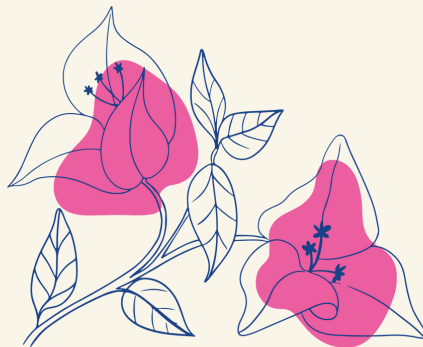
22,50

Rum

23,50

Mezcal

25,-



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