



# 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

39,50

## Goat Cheese Ceasar

Goat cheese croutons, anchovies, Parmesan, romaine lettuce.

45,-

## Wahoo Ceviche

Burnt corn crème, sweet potato, leche de tigre, red onion.

39,50

## 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

39,50

# 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

55,-

Soy escabeche, sauteed onions, and thyme.

## Oxtail Ravioli

55,-

Langustine sauce, kimchi, and fried kale.

## Paella Socarrat

55,-

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

## Cauliflower

45,-

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**

**22,50**

Classic tiramisu.

## **Olive cake**

**22,50**

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

## **Flan de Maïs**

**22,50**

Sweet corn flan.

# espresso martinis

## **Vodka**

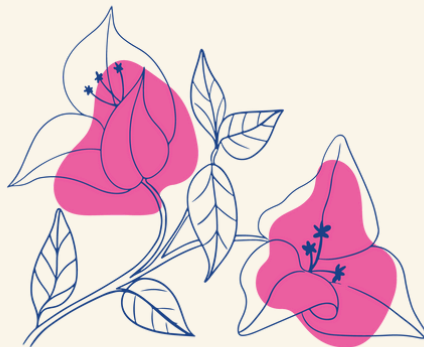
**21,50**

## **Rum**

**22,50**

## **Mezcal**

**24,50**



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