



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 **39,50**

local tuna, pomegranate reduction, passion fruit, bayleaf oil, charred leek, pickled shallot and avocado creme

Wahoo Tiradito **39,50**

Mango leche de tigre, red beet, caramelised jalapeño powder, black garlic, radish

Gamba Tartare **39,50**

Mexican agua chile sauce, passionfruit - tequila caviar, cucumber and charred avocados

Pulpo a la Plancha **55,-**

chorizo, garlic, pastis, lemon, fresh herbs, and turnip creme

Fried Local Goat Cheese **30,-**

fennel, grilled grapes, caramelised onions, and vinaigrette

Mushroom Carpaccio **25,-**

herb vinaigrette, parmesan, and hazelnut

Chips & Giggles **25,-**

house made kettle chips, prosciutto, chorizo and chili foam

Steak Tartare **39,50**

tenderloin, sambai vinaigrette, poached egg, black garlic, jalapeños, smoked hollandaise, and toast

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

not-so-small bites

Deboned half cornish hen	50,-
with a tamarind glaze, stuffed with mushroom, truffle, and dried fruits. served with grilled fennel	
Fisherman's friend	55,-
local white fish steak served with a smoked coconut milk sauce, basil oil, and roasted sweet potato purree	
Fisherman's friend - Bisque	55,-
served with a shrimp bisque sauce, herbs and vegetables, fried and grilled	
Tuna Steak	55,-
beautiful thick local tuna steak seared over charcoal served with mustard seed crust and beurre noisette	
Paella Socarrat	50,-
saffron rice, mussels, calamari, octopus, shrimp, chorizo charred citrus, and aioli	
Hummus and Oyster Mushrooms Kebab 	45,-
grilled pita bread with honey, hummus, olives, tabouleh and eggplant	
12oz. French Hanger Steak	79,-
French, because it's inspired by french onion soup; with a gruyere sauce and caramelised onion.	

sides

Bread with weekly butter	13,-	Heart of Palm Salad	11,-
Curry Sprouts	15,-	Roasted Baby Potatoes	15,-

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desserts

Pistache - a - miss - u 22,50
Pistachio Tiramisu served with sabayon of coffee liquor

Deconstructed Chocolate cake 22,50
Chocolate cookies, mint and hazelnut ganache, vanilla ice cream, and chocolate ice cream.

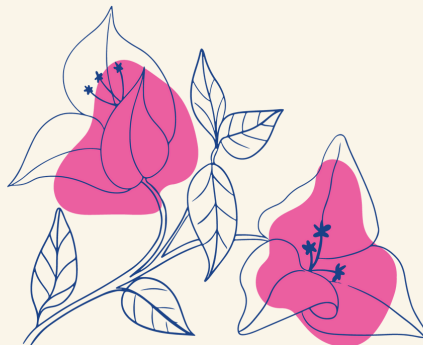
Fruit Frenzy 22,50
Red fruit granita served with some marinated seasonal fruit

espresso martini's

Vodka 21,50

Rum 22,50

Mezcal 24,50



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