



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.



bites-to-start

Pata Negra plate 41,-

Crispy Rice Tuna 2pc 20,-

Oyster 2pc **Mkt price**

Classic or Sauced up (+5xchg)

small bites

Marinated Tuna 41,-

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

Mushroom Toast 35,-

Sourdough toast, shiitake and oyster mushrooms, lardo.

Snap Pea Salad  25,-

Local goat cheese, fresh herbs, charred lemon vinaigrette.

Mushroom Carpaccio  29,-

Herb vinaigrette, Parmesan, and hazelnut.

Pulpo a la Plancha 55,-

Chorizo, garlic, pastis, lemon, fresh herbs, and celeriac creme.

Steak Tartare 45,-

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

Pan seared scallops 45,-

Roasted carrot creme, nduja butter, pistachios, and dill.

Lobster 55,-

Poached lobster, bisque, leek, polenta

Celeriac  41,-

Confit celeriac, celeriac purée, lavender oil, fried enoki mushrooms, beurre noisette.

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

big bites

Roasted Duck Breast

65,-

Red Mexican mole, pumpkin millefeuile, tortilla powder.

Fisherman's Friend

55,-

Whatever the sea has to offer this week, prepared our way. Ask your server about today's catch.

Tuna Steak

59,-

Anticucho sauce, Pedrón pepper.

Single Layer Lasagna

55,-

Bolognese sauce, spinach bechamel, basil, rucola, parmesan.

Paella Socarrat

59,-

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

Veggie Tagine

49,-

Eggplant, courgette, cashew and pomegranate with an onion and orange sauce.

Charcoal Grilled Rib-Eye

79,-

Jus de veau red wine reduction, with red cabbage.

Rack of Lamb

85,-

Sambal, mango chutney, coconut, naan bread.

sides

Shoestring Fries

15,-

Sal Mayo

Curry Sprouts

15,-

Caramel Vadouvan

Long beans

15,-

Charcoal grilled with Sambal

Spinach Salad

15,-

Miso Truffle dressing

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desserts

Tiramisu

Classic tiramisu.

25,-

Olive cake

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

25,-

Cheesecake

Whipped cheesecake with Bastogne cookie crumble, and red fruit marinated in olive oil and black pepper

25,-

espresso martinis

Vodka

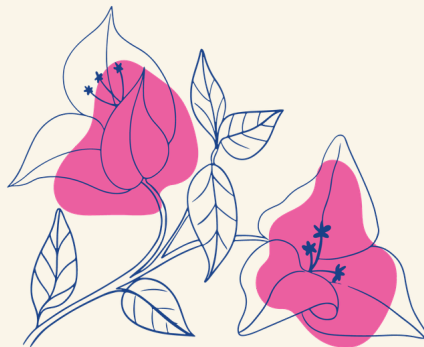
23,50

Rum

24,50

Mezcal

26,-



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