



# 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.



DESDE 1873

# small bites

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<b>Pata Negra plate</b> With Pan con Tomate.	41,-
<b>Marinated Tuna</b> Local tuna, pomegranate reduction, passion fruit, bayleaf oil, charred leek, pickled shallot and avocado creme	41,-
<b>Sauteed Mushrooms</b>  Yoghurt ice cream, pumpkin purree, mint, chive oil	35,-
<b>Goat Cheese Ceasar</b> Goat cheese croutons, anchovies, Parmesan, romaine lettuce.	45,-
<b>Gamba Carpaccio</b> Black garlic, pineapple, passionfruit caviar, tobiko, chilli oil.	41,-
<b>Mushroom Carpaccio</b>  Herb vinaigrette, Parmesan, and hazelnut	29,-
<b>Pulpo a la Plancha</b> Chorizo, garlic, pastis, lemon, fresh herbs, and celeriac creme	55,-
<b>Steak Tartare</b> Tenderloin, sambai vinaigrette, poached egg, black garlic, jalapeños, smoked hollandaise, and toast	45,-
<b>Elote Agnelotti</b>  Agnelotti pasta stuffed with corn creme, Tajin, butter, lime, taco powder	35,-

## sides

<b>Funchi Fries</b>	15,-	<b>Curry Sprouts</b>	15,-
<b>Roasted Baby Potatoes</b>	15,-	<b>Little Ceasar</b>	15,-
<b>Asian Vegetables</b>	15,-		

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

# not-so-small bites

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<b>Half Cornish Hen</b>	<b>59,-</b>
Grilled carrots, leek salsa, chicken jus, and orange zest.	
<b>Fisherman's Friend</b>	<b>55,-</b>
<i>Choose your catch, prepared two ways:</i>	
Local white fish steak served with a smoked <b>coconut milk sauce</b> , basil oil, and roasted sweet potato purée, pakchoy, and salsa macha.	
Local white fish steak served with a <b>dashi beurre blanc</b> , cornbread, hazelnut, and parsley foam.	
<b>Tuna Steak</b>	<b>59,-</b>
Soy escabeche, sauteed onions, and thyme.	
<b>Layered Lasagna a La Plancha</b>	<b>55,-</b>
Bolognese sauce, spinach bechamel, basil, rucola, parmesan.	
<b>Paella Socarrat</b>	<b>59,-</b>
Saffron rice, mussels, calamari, octopus, shrimp, chorizo charred citrus, and aioli.	
<b>Ratatouille Cous Cous</b> 	<b>49,-</b>
Ratatouille, puff pastry, tomato sauce, couscous	
<b>Grilled Hanger Steak</b>	<b>79,-</b>
Worschester lemon butter, thin house frites	
<b>Rack of Lamb</b>	<b>85,-</b>
Sambal, mango chutney, coconut, naan bread	

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# desserts

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**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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