



# 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

---

---

<b>Marinated Tuna</b>	<b>39,50</b>
local tuna, pomegranate reduction, passion fruit, bayleaf oil, charred leek, pickled shallot and avocado creme	
<b>Wahoo Crudo</b>	<b>39,50</b>
mango, grilled paprika, dill, pickled red onion, and tajin	
<b>Black Tiger Shrimp</b>	<b>39,50</b>
coconut milk, sambal, pine nuts, orange, and tarragon	
<b>Pulpo a la Plancha</b>	<b>55,-</b>
chorizo, garlic, pastis, lemon, fresh herbs, and turnip creme	
<b>Fried Local Goat Cheese</b> 	<b>30,-</b>
fennel, grilled grapes, caramelised onions, and vinaigrette	
<b>Mushroom Carpaccio</b> 	<b>25,-</b>
herb vinaigrette, parmesan, and hazelnut	
<b>Toast Mousse de Foie Gras</b>	<b>64,50</b>
local papaya, lemon zest, black garlic on sourdough toast	
<b>Steak Tartare</b>	<b>39,50</b>
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

---

<b>Butterflied Poussin</b>	50,-
young chicken with a fresh herb butter and salsa verde	
<b>Fisherman's friend</b>	55,-
local white fish steak served with a smoked coconut milk sauce, basil oil, and roasted sweet potato purree	
<b>Whole butterflied red snapper</b>	Day
charred over the charcoal grill with one fillet brushed with a zesty cilantro sauce and the other with harissa	
	Price
<b>Tuna Steak</b>	55,-
beautiful thick local tuna steak seared over charcoal served with mustard seed crust and beurre noisette	
<b>Paella Socarrat</b>	50,-
saffron rice, mussels, calamari, octopus, shrimp, chorizo charred citrus, and aioli	
<b>Hummus and Oyster Mushrooms Kebab</b> 	45,-
grilled pita bread with honey, hummus, olives, tabouleh and eggplant	
<b>12oz. French Hanger Steak</b>	79,-
French, because it's inspired by french onion soup; with a gruyere sauce and caramelised onion.	

## sides

<b>Kettle Chips</b>	13,-	<b>Heart of Palm Salad</b>	11,-
<b>Curry Sprouts</b>	15,-	<b>Roasted Baby Potatoes</b>	15,-

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

# desserts

---

---

**Brie-Brûlée** 22,50  
brie custard, coconut creme, puffed black rice

**Chocolate Cake** 22,50  
dense chocolate cake, roasted walnuts, freshly whipped creme

**Lovely Date** 22,50  
vanilla ice cream, pan fried dates, olive oil, potato crisps

# espresso martini's

Your choice of liquor served with Kahlua, espresso, and a pinch of *Sal*. Turn it into an afogatto for an additional 8fl

**Vodka** 21,50  
afogatto is served with vanilla ice cream

**Rum** 22,50  
afogatto is served with vanilla-cherry ice cream

**Mezcal** 24,50  
afogatto is served with dark chocolate ice cream

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