

Salt is about tasting Mediterranean cuisine, seafood and sushi. It is a one-stop shop for food and beverage experiences, providing something for everyone from daytime, dining, nightlife and events.

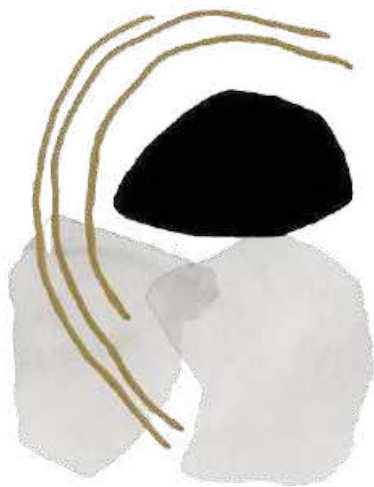




SALT



# starter



## CROSTINI

- 790 SALMON CROSTINI**  
cured salmon, avocado  
cream, jalapeno
- 600 MARINATED ANCHOVIES**  
served in tomato garlic  
bread
- 650 GOAT CHEESE CROSTINI**  
Chevre cheese, caramelized  
onion, herbs

## GUACAMOLE

- 650 CLASSIC**  
avocado, tomato, red onion,  
jalapeno, lime, coriander,  
tostada
- 650 HERBS**  
avocado, mint, basil, lime,  
tostada
- 650 KALE**  
avocado, hazelnut, lime,  
coriander

## EDAMAME

- 550 EDAMAME** (v)  
sea salt
- 650 SPICY EDAMAME** (vg)  
garlic, chili, parmesan

**5 500 SALT COLD PLATTER** (gf) (20')  
 oysters, clams, tiger shrimps,  
 langoustines, anchovies,  
 seabass' ceviche, tuna and  
 yellowtail sashimi,  
 mignonette, jalapeno  
 mignonette, cocktail sauce

**13 000 SEAFOOD TOWER** (gf) (20')  
 oysters, clams, Australian  
 lobster 400-500gr, tiger  
 shrimps, tuna and yellowtail  
 sashimi, anchovies,  
 mignonette, jalapeno  
 mignonette, cocktail sauce

**2 400 / 4800 OYSTER**  
 6pcs / 12 pcs {suggested} bellini or spicy  
 bloody Mary shots

**850 CRUDE SHRIMPS (100g)** (gf)  
 citrus, chives, lemon vinaigrette

**1 200 ROYAL RED SHRIMP (100g)** (gf)

**1 200 CRUDE SCAMPI (100g)** (gf)

**1 390 SALMON CARPACCIO**  
 fennel, red radish, sesame  
 soya, hazelnuts

**950 SEABASS CARPACCIO**  
 lemon vinaigrette, orange  
 segments, fennel

**1 190 SALMON TARTARE**  
 avocado, ponzu,  
 chilli flakes

**1 690 BEEF CARPACCIO**  
 truffle oil, Dijon mustard,  
 Parmigiana Reggiano

**1 250 BEEF TARTARE**  
 celery, pickles, parsley,  
 egg yolk on top, shaved  
 parmesan

# raw bar

# crudo/ tartare

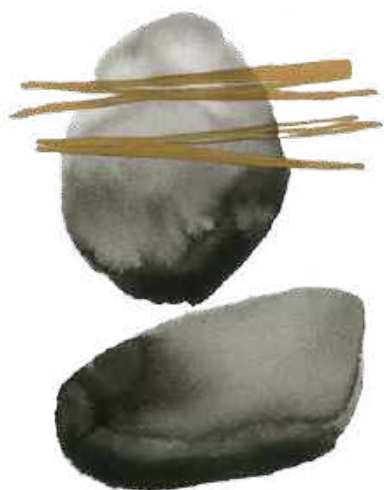


# signature cold

**1 700 TRUFFLE SASHIMI**  
salmon, tuna, ponzu, chili  
oil, truffle, caviar, spring  
onions

**1 800 SALMON / TUNA TARTARE**  
lotus chips, spring  
onions  
{add caviar 10 gr for  
2700 ALL}

**2 200 ROYAL RED SHRIMP CARPACCIO**  
lime, lemon sorbet,  
black Indian salt



# ceviche

**1 290 SALMON** (gf)  
cured salmon, onions,  
lime, mint or coriander

**1 400 SEABASS** (gf)  
leche de tigre,  
avocado cream, red  
pepper, coriander

**1 390 VERACRUZ**  
seabass, avocado, olive,  
jalapeno, coriander, onions

**1 190 TUNA**  
miso butter, orange, spring  
onions, avocado cream, rice  
chip

# signature rolls



- 1 390 COMPANY ROLL**  
shrimp, salmon, tuna,  
avocado, ponzu mayo
- 1 290 TUNA TATAKI ROLL**  
seared tuna, spicy tuna,  
avocado, ponzu mayo inside,  
eel sauce, ponzu butter
- 1 350 HOT NIGHT ROLL**  
shrimp tempura, avocado  
on top, cucumber, eel  
sauce, bang sauce
- 1 450 SALT ROLL**  
seared salmon on top, surimi,  
sesame, pickled radish,  
teriyaki sauce, yum sauce
- 1 090 VEGETABLE KING ROLL (vg)**  
porcini mushroom, cashew,  
avocado, mango, carrot,  
asparagus, wasabi mayo
- 2 200 CATEROILLAR ROLL**  
crab salad, unagi, avocado,  
eel sauce, chilli oil
- 1 450 BLUE CRAB CALIFORNIA ROLL**  
blue crab, avocado, cucumber,  
Philadelphia, sesame, tobiko
- 1 350 EBI LOVERS ROLL (6 PCS)**  
guacamole, shrimp tempura balls,  
avocado, tobiko, eel sauce

- 1 450 CALI FEEL ROLL**  
salmon slice, avocado,  
Philadelphia, spicy salmon  
tartare on top
- 3 500 WAGYU SURF AND TURF**  
lobster, crispy potato,  
truffle aioli, sweet ponzu,  
chimichurri, tempura  
flakes
- 1 590 TRUFFLE FRIED ROLL**  
salmon tartare  
marinated with spicy  
ponzu mayo, fresh  
truffles, chives
- 1 750 VOLCANO ROLL**  
baked scallions and  
salmon, masago mayo,  
eel sauce, ponzu mayo
- 1 290 HAWAIIAN FEELING ROLL**  
tuna, avocado, mango, spicy  
mayo on top, eel sauce
- 1 290 OBURI ROLL**  
seared salmon, spicy  
mayo, melted mozzarella,  
eel sauce, crispy onions,  
chives
- 2 700 CRAZY CALIFORNIA**  
blue crab, avocado on top,  
wasabi mayo, truffles



# cut rolls

- 1 290 SPICY SALMON**  
hot sauce on top
- 1 190 SPICY TUNA**  
hot sauce on top
- 1 190 SALMON AVOCADO**  
jalapeno on top
- 1 290 YELLOWTAIL**  
avocado, wasabi mayonnaise
- 1 600 SPICY SCALLOPS**
- 2 700 BLUE CRAB**  
steamed blue crab.  
avocado, wasabi mayo

ALL ABOVE COME IN 6 PCS

# nigiri/ sashimi

- 450 SALMON**
- 400 TUNA**
- 500 YELLOW TAIL**
- 800 RED SNAPPER**
- 500 MACKEREL**
- 1 200 WAGYU**

ALL ABOVE COME IN 2 PCS

# special nigiri

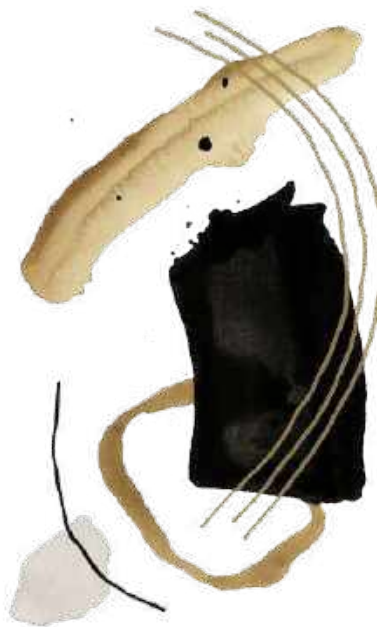
- 550 TUNA ABURI NIGIRI**
- 550 TRUFFLE SALMON ABURI NIGIRI**
- 600 YELLOWTAIL ABURI NIGIRI**
- 850 RED SNAPPER ABURI NIGIRI**
- 550 MACKEREL ABURI NIGIRI**
- 1 200 FLAME WAGYU NIGIRI**

ALL ABOVE COME IN 2 PCS



# special sushi

- 550 **SALMON SPICY GUNKAN**
- 550 **TUNA SPICY GUNKAN**
- 900 **ABURI SALMON / SCALLOPS GUNKAN**
- 5 900 **CHEFS SELCETION OF SUSHI S**  
16 pieces of maki rolls, 4 pieces of sashimi, 4 pieces of nigiri
- 7 500 **CHEFS SELECTION OF SUSHI L**  
20 pieces of maki rolls, 6 pieces of sashimi, 6 pieces of nigiri



# hot starters

- |   |   |
|---|---|
| <p>700 <b>MISO SOUP</b><br/>tofu, shitake, wakame</p> <p>1 090 <b>FISH AND SHRIMP GYOZA</b><br/>garlic, shallots, ponzu sauce on side</p> <p>1 390 <b>TRUFFLE BEEF GYOZA</b><br/>jalapeno, ponzu, chives</p> <p>1 090 <b>DYNAMITE SHRIMPS</b><br/>shrimp balls, spicy honey sauce, chives, lime zest</p> <p>850 <b>MUSHROOM CROQUETTE</b> (vg)<br/>truffle, mozzarella, parmesan sauce</p> <p>1 550 <b>GRILLED SPANISH OCTOPUS</b> (gf)<br/>potato puree, house made sauce, paprika</p> | <p>1 490 <b>SCALLOPS</b><br/>burbon, cherry tomato, green pepper sauce</p> <p>790 <b>FALAFEL BALLS</b> (v)<br/>pickles, hummus, dill</p> <p>2 600 <b>MEAT SUSHI</b><br/>sushi rice, fillet, avocado sauce, fried julienne chips</p> <p>1 490 <b>TUNA TATAKI</b><br/>fried onions, ponzu, orange fillet</p> <p>2 200 <b>BEEF TATAKI</b><br/>fresh truffle, ponzu</p> <p>650 <b>FRIED FETA CHEESE</b><br/>honey, sesame</p> |
|---|---|





# crispy rice

- 750 SALMON**  
masago, spring onions
- 700 AVOCADO** (v)  
dried miso, coriander  
of parsley, lime
- 750 TUNA**  
spicy miso, sesame, chives

- 2 700 BLUE CRAB**  
masago, spring onions

ALL ABOVE COME IN 4 PCS

# tempura/ fried

- 1 150 SHRIMP TEMPURA**  
shrimps, spicy  
mayo on side
- 850 AVOCADO TEMPURA** (vg)  
pickled cucumber,  
onion mayo sauce
- 890 CRISPY CALAMARI**  
peppers, lime, paprika
- 4 000 LOBSTER TEMPURA**  
yuzu mayo on side

# skewers

- 550 CHICKEN**  
spring onion, paprika,  
tare sauce
- 890 SEAFOOD**  
salmon, shrimp, octopus,  
cherry tomato, asparagus,  
teriyaki sauce
- 1 050 BEEF**  
mushroom, spring onion,  
peppers, yakitori sauce

- 990 BARBACOA TACOS**  
marinated beef,  
coriander, pico de gallo
- 990 GUACAMOLE SHRIMP TACOS**  
cabbage, guacamole,  
yoghurt sauced
- 950 TUNA TACOS**  
majonezë ponzu, kastravec,  
avokado, herba
- 990 BEEF TACOS**  
cheddar, pico de gallo

# tacos



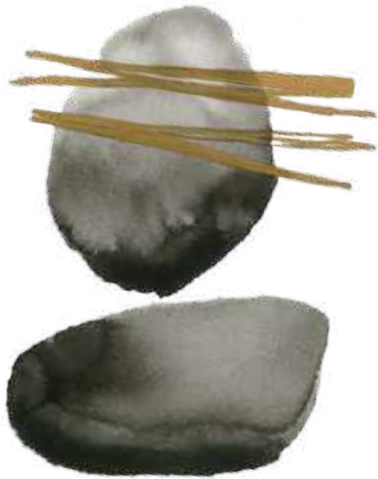
- 990 DUCK PAPPARDELLE**  
duck ragu, shaved parmesan
- 1 350 PANCIOTTI**  
house made pasta, scallops and  
shrimps inside, fresh bisque
- 990 TRUFFLE TAGLIOLINI**  
parmesan cheese
- 1 190 SCALLOPS GNOCCHI**  
crouton, parmesan,  
microgreens, aromatic butter
- 850 MAC "N" CHEESE**  
bacon, cheddar cheese,  
parmesan
- 950 PORCINI RISOTTO** (gf)  
parmesan, porcini chips
- 2 200 PAELLA DEL MAR** (gf) (30')  
served for two, clams, seabass,  
shrimps, calamari, lime

# primi



# main seafood

- 1 650 SALMON TERIYAKI**  
ginger teriyaki sauce,  
broccoli, asparagus grilled  
in robata
- 1 490 GRILLED SEABASS** (gf)  
mediterranean seabass,  
herbs butter baby carrots
- 1 250 WHOLE CATALAN LOBSTER (100gr)** (gf)  
cherry tomatoes, pine nuts,  
basil, lemon
- 1 590 ROBATA SEA BREAM**  
“Kalamata” olives, sea asparagus



# main meat

- 1 390 SALT BURGER**  
angus beef, tomato sauce,  
cheddar cheese, bacon
- 1 790 THE CHEESEBURGER**  
truffle mayo, brie cheese,  
pickled jalapeno
- 1 080 BLACK ANGUS STRIPLON STEAK  
(100gr)**  
dry aged black angus US PRIME  
sirloin, grilled to your liking,  
wafu sauce

**990 BLACK ANGUS RIBEYE STEAK  
(100gr)**

dry aged black angus US PRIME  
ribeye steak, grilled to your  
liking, chimichurri sauce

**2 700 SPICY TENDERLOIN**

angus beef tenderloin, sesame,  
red chili, sweet soy

**2 290 Tournedos Rossini**

fillet mignon, truffle, sautéed  
porcini, rosemary, spinach

**2 190 FILLET MIGNON**

a timeless main prepared to  
your liking, demi – glace sauce

**990 FRIED CHICKEN**

oven baked potato, coriander,  
tomato-curry sauce

*PLEASE CHOOSE ONE OF THE SIDES  
FOR THE BEEF OPTIONS*



**1 160 BLACK ANGUS TOMAHAWK  
STEAK (100gr)**

prime ribeye steak, grilled  
to your liking

**1 150 BLACK ANGUS T-BONE STEAK (100gr)**

dry aged T-bone steak,  
grilled to your liking

big  
meat



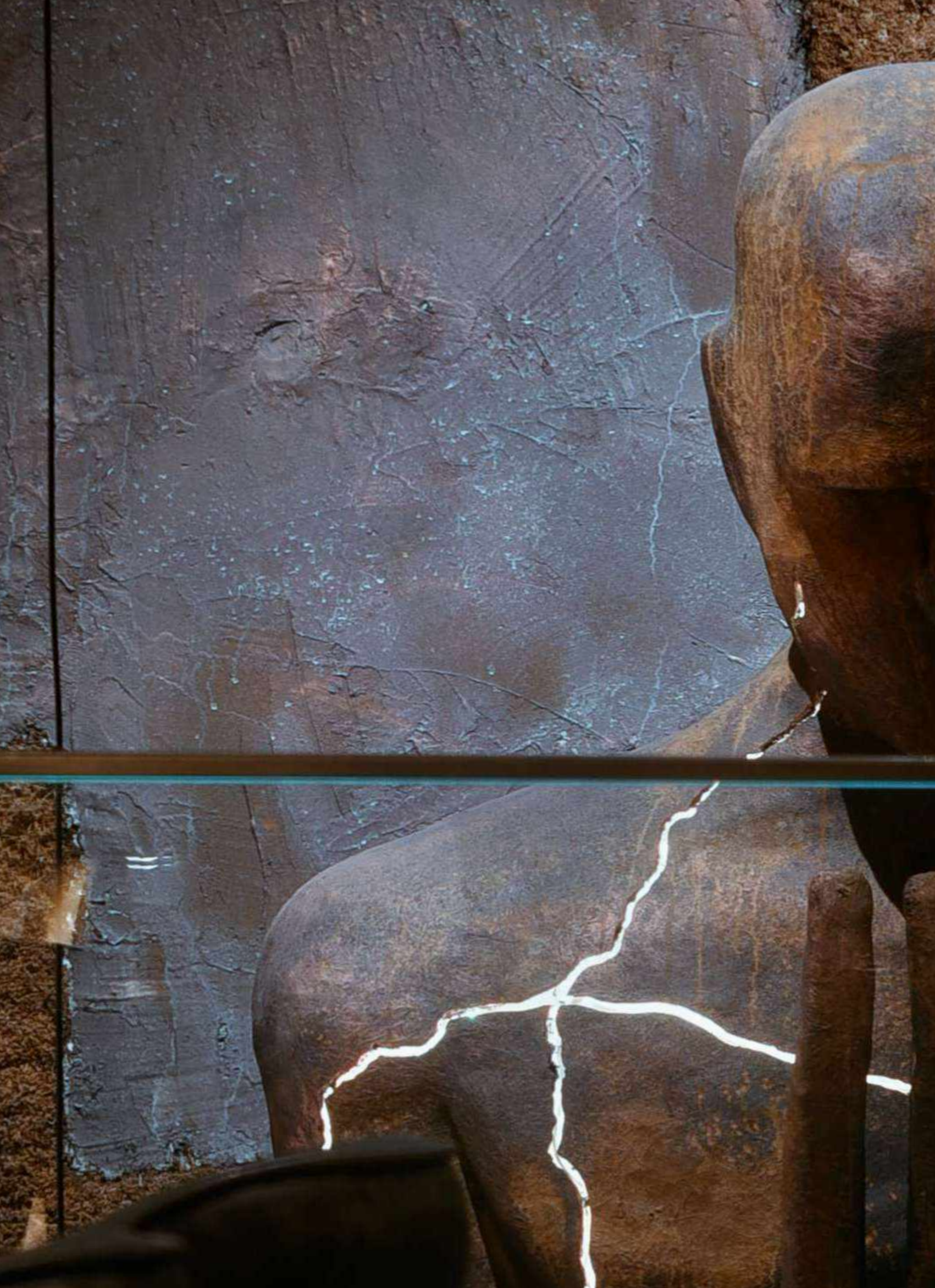
# salads

- 750 WAKAME** (gf)  
sesame, cucumber, apples
- 1 290 SALMON AND SHRIMPS**  
avocado, mix of greens, cherry tomatoes, ricotta crostini
- 850 CEASAR SALAD**  
chicken fillet, bacon, corn, romaine lettuce, Caesar dressing
- 1 050 BEET SALAD**  
baby spinach, chevre, pomegranate, balsamic honey vinaigrette caramelized walnuts
- 1 150 GRILLED ROMANESCO SALAD**  
avocado, green chilli, ginger dressing, parmesan
- 1 390 CRAB SALAD**  
mix of greens, cherry tomatoes, sesame, lemon dressing
- 790 WATERMELON SALAD**  
avocado cream, soya sauce, feta cheese, valerian salad
- 700 BURRATA CAPRESE**  
red and green datterini, extra virgin olive oil, basil

# sides

- 490 GRILLED BROCCOLI**  
pine nuts, blue cheese cream
- 650 WASABI MAYO ASPARAGUS** (gf)
- 490 CHARRED CORN**  
chili, coriander
- 490 SAUTED SPINACH**  
gorgonzola cream
- 490 FRENCH FRIES**  
parmesan, truffle oil
- 490 BAKED OVEN POTATOS**

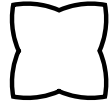












WE ARE EXPERIENCED IN HOSPITALITY SERVICES, PROPERTY MANAGEMENT, MARKETING, EVENTS AND MORE

Located in the iconic Blloku area, SALT is a restaurant nicety perceived from the people behind the REVO group, which are deeply experienced in hospitality services, property management, marketing, events and more. Salt is about tasting the Mediterranean cuisine, seafood and sushi. It is a one-stop shop for food and beverage experiences, providing something for everyone from daytime, dining, nightlife and events.

[www.salt.al](http://www.salt.al)

Let food be thy medicine and  
medicine be thy food.



# desserts

- 1 100 HIT ME CAKE**  
brownie, chocolate cake,  
ice cream
- 690 SALT LAVA CAKE**  
vanilla ice cream
- 640 SIGNATURE CHEESECAKE**  
house made mango sorbet
- 990 PURE PASSION**  
passion fruit, pineapple,  
coconut crumble
- 750 HOUSEMADE TIRAMISU**
- 790 TRADITIONAL PISTACCHIO  
BAKLAVA**  
served with ice cream
- 650 SALT LIME PIE**  
basil, mango ice cream
- 750 MATCHA CREAME BRULEE**  
pistachio cream, strawberries
- 250 SORBETS AND ICE CREAMS**
- 250 SELECTION OF MOCHI**  
salted butter caramel  
chocolate-hazelnut  
yuzu-lemon  
cherrz flower
- 2 900 SALT DELUXE PLATTER (S)**
- 3 900 SALT DELUXE PLATTER (L)**
- 1 400 EXOTIC FRUIT PLATTER (S)**
- 1 900 EXOTIC FRUIT PLATTER (L)**

