

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.







starter



CROSTINI

- 8.9 SALMON CROSTINI**
cured salmon, avocado
cream, jalapeno
- 6.5 MARINATED ANCHOVIES**
served in tomato
garlic bread
- 6.5 GOAT CHEESE CROSTINI**
chevre cheese, caramelized
onion, herbs

GUACAMOLE

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

EDAMAME

- 5.5 EDAMAME** (v)
sea salt
- 6.5 SPICY EDAMAME** (vg)
garlic, chili, parmesan

14.9 SALMON CARPACCIO
fennel, red radish, sesame
soya, hazelnuts

11.5 SEABASS CARPACCIO
lemon vinaigrette, orange
segments, fennel

12.9 SALMON TARTARE
avocado, ponzu, chili flakes

16.9 BEEF CARPACCIO
truffle oil, Dijon mustard,
Parmigiano Reggiano

18.5 TRUFFLE SASHIMI
salmon, tuna, ponzu, chili oil,
truffle, caviar, spring onions

19 SALMON / TUNA TARTARE
lotus chips, spring onions
{add caviar 10 gr for 27EUR}

22 ROYAL RED SHRIMP CARPACCIO
lime, lemon sorbet, black
Indian salt

13.9 VERACRUZ
seabass, avocado, olive,
jalapeno, coriander, onions

13.9 SALMON
cured salmon, onions,
lime, coriander

11.9 TUNA
miso butter, orange, spring
onions, avocado cream, rice chip

14 SEABASS (gf)
leche de tigre, avocado cream,
red pepper, coriander

crudo/ tartare

signature cold

ceviche



signature rolls



12.9 TUNA TATAKI ROLL
seared tuna, spicy tuna,
avocado, ponzu mayo inside,
eel sauce, ponzu butter

13.5 HOT NIGHT ROLL
shrimp tempura, avocado
on top, cucumber, eel
sauce, bang sauce

14.5 SALT ROLL
seared salmon on top,
surimi, sesame, pickled
radish, teriyaki sauce,
yum sauce

10.9 VEGETABLE KING ROLL (vg)
porcini mushroom, cashew,
avocado, mango, carrot,
asparagus, wasabi mayo

12.9 HELLFIRE ROLL
spicy sashimi tuna on
top, salmon, pear,
sesame, balsamic

13.5 EBI LOVERS ROLL (6 PCS)
guacamole, shrimp tempura balls,
avocado, tobiko, eel sauce

12.9 HAWAIIAN FEELING ROLL
tuna, avocado, mango,
spicy mayo on top,
eel sauce

15.5 CALI FEEL ROLL
salmon slice, avocado,
Philadelphia, spicy salmon
tartare on top

35 WAGYU SURF AND TURF
lobster, crispy potato,
truffle aioli, sweet ponzu,
chimichurri, tempura
flakes

16.9 TRUFFLE FRIED ROLL
salmon tartare marinated
with spicy ponzu mayo,
fresh truffles, chives

27 CRAZY CALIFORNIA
blue crab, avocado
on top, wasabi mayo,
truffles

12.9 SPICY SALMON
hot sauce on top

11.9 SPICY TUNA
hot sauce on top

11.9 SALMON AVOCADO
jalapeno on top

16 SPICY SCALLOPS (4)

19.9 BLUE CRABS
steamed blue crab,
avocado, wasabi mayo

ALL ABOVE COME IN 6 PCS

cut rolls



5.5 SALMON

4 TUNA

8 RED SNAPPER

12 WAGYU

ALL ABOVE COME IN 2 PCS

nigiri/ sashimi

5.5 TUNA ABURI NIGIRI

5.5 TRUFFLE SALMON ABURI NIGIRI

8.5 RED SNAPPER ABURI NIGIRI

12 FLAME WAGYU NIGIRI

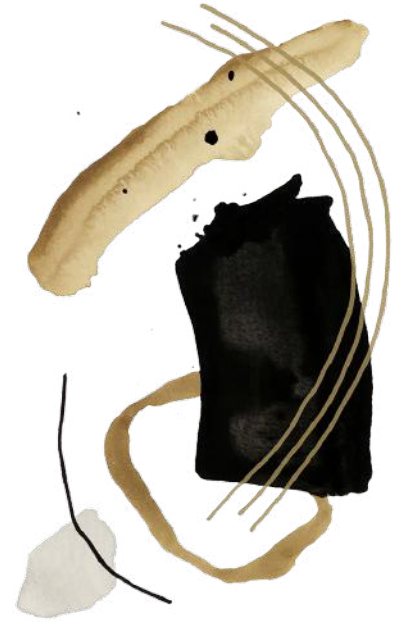
ALL ABOVE COME IN 2 PCS

special nigiri



special sushi

- 5.5 SALMON SPICY GUNKAN
- 5.5 TUNA SPICY GUNKAN
- 9 ABURI SALMON / SPICY GUNKAN
- 59 CHEFS SELCETION OF SUSHI S (20')
16 pieces of maki rolls, 4 pieces
of sashimi, 4 pieces of nigiri
- 75 CHEFS SELECTION OF SUSHI L (25')
20 pieces of maki rolls, 6 pieces
of sashimi, 6 pieces of nigiri



hot starters

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|--|---|
| <p>6.5 FRIED FETA CHEESE
honey, sesame</p> | <p>7.9 FALAFEL BALLS (v)
pickles, hummus, dill</p> |
| <p>10.9 FISH AND SHRIMP GYOZA
garlic, shallots,
ponzu sauce on side</p> | <p>15.5 GRILLED SPANISH OCTOPUS (gf)
potato puree, house
made sauce, paprika</p> |
| <p>13.9 TRUFFLE BEEF GYOZA
jalapeno, ponzu, chives</p> | <p>22 BEEF TATAKI
fresh truffle, ponzu</p> |
| <p>10.9 DYNAMITE SHRIMPS
shrimp balls, spicy honey
sauce, chives, lime zest</p> | <p>8.9 COGNAC PRAWNS
coconut sauce, cherry
tomatoes, parsley</p> |
| <p>8.5 MUSHROOM CROQUETTE (vg)
truffle, mozzarella,
parmesan sauce</p> | |

8 SALMON
masago, spring onions

7 AVOCADO (v)
dried miso,
coriander, lime

7.5 TUNA
spicy miso, sesame, chives

19.9 BLUE CRAB
masago, spring onions

crispy rice

11.5 SHRIMP TEMPURA
shrimps, spicy
mayo on the side

8.5 AVOCADO TEMPURA (vg)
pickles, onion
mayo sauce

8.9 CRISPY CALAMARI
peppers, lime, paprika

40 LOBSTER TEMPURA
yuzu mayo on the side

tempura/ fried

5.5 CHICKEN
spring onions, paprika,
tare sauce

8.9 SEAFOOD
salmon, shrimp, octopus,
cherry tomatoes,
asparagus, teriyaki sauce

10.5 BEEF
mushroom, spring onion,
peppers, yakitori sauce

skewers



primi

**9.9 BUFFALO RICOTTA
RAVIOLI**
spinach, taleggio
cheese sauce

9.9 TRUFFLE TAGLIOLINI
truffle, parmesan
cheese

13.5 PANCIOTTI
house made pasta,
scallops and shrimps
inside, fresh bisque

8.5 MAC "N" CHEESE
bacon, cheddar
cheese, parmesan

22 PAELLA DEL MAR (gf) (30')
(served for two)
clams, seabass,
shrimps, calamari, lime



main seafood

- 18 SALMON TERIYAKI**
ginger teriyaki sauce,
asparagus grilled in robata
- 14.9 GRILLED SEABASS** (gf)
Mediterranean seabass,
herbs butter, baby carrots
- 12.5 WHOLE CATALAN** (gf)
LOBSTER (100gr)
cherry tomatoes, pine
nuts, basil, lemon

- 13.9 SALT BURGER**
angus beef, tomato sauce,
cheddar cheese, bacon
- 17.9 THE CHEESEBURGER**
truffle mayo, brie cheese,
pickled jalapeno
- 22.9 Tournedos Rossini**
filet mignon, truffle, sauteed
porcini, rosemary, spinach
- 9.9 BLACK ANGUS RIBEYE STEAK**
(100gr)
dry aged black angus
Argentinian Ribeye steak,
grilled to your liking
- 21.9 FILLET MIGNON**
a timeless main, prepared
to your liking
- 9.9 FRIED CHICKEN**
oven baked potatoes,
coriander, tomato-curry sauce

main meat





salads

- 8.5 CEASAR SALAD**
chicken fillet, corn,
romaine lettuce,
Caesar dressing
- 12.9 SALMON AND SHRIMPS**
avocado, mix of greens,
cherry tomatoes,
ricotta crostini
- 10.5 BEET SALAD**
baby spinach, chevre,
pomegranate,
balsamic honey
vinaigrette
caramelized walnuts
- 8.9 SALAD DE POULET**
mix of greens, cherry
tomatoes, dry
cranberries, avocado,
blood orange
vinaigrette, chicken
- 11.5 GRILLED ROMANESCO SALAD**
avocado, green chili,
ginger dressing,
parmesan

sides

- 4.9 FRENCH FRIES**
parmesan, truffle oil
- 6.5 WASABI MAYO ASPARAGUS** gf
- 4.9 GRILLED BROCCOLI**
pine nuts, blue cheese cream
- 4.9 CHARRED BRUSSELS SPROUTS**
- 4.9 BAKED OVEN POTATOES**



SALT

Let food be thy medicine and
medicine be thy food.

desserts

- 7.9 TRADITIONAL PISTACCHIO BAKLAVA**
served with ice cream

- 11 HIT ME CAKE**
brownie, chocolate cake,
ice cream

- 6.9 SALT LAVA CAKE**
vanilla ice cream

- 7.5 BASQUE CHEESECAKE**
berries

- 6.5 TRES LECHES**
cinnamon, coconut milk

- 7 HOUSEMADE TIRAMISU**

- 2.5 SORBETS AND ICE CREAMS**

- 2.5 SELECTION OF MOCHI ICE CREAM (1 PC)**
salted butter caramel
chocolate - hazelnut
yuzu - lemon
cherry flower

- 29 SALT DELUXE PLATTER (S)**

- 39 SALT DELUXE PLATTER (L)**

- 14 EXOTIC FRUIT PLATTER (S)**

- 19 EXOTIC FRUIT PLATTER (L)**

