

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

700 MARINATED ANCHOVIES
served in crusted bread, butter
and mustard sauce, lemon zest

*shërbyer me bukë krokante, salcë
me gjalpë dhe mustardë, lëkurë
limoni*

900 GUACAMOLE CLASSIC
avocado, tomato, red onion,
jalapeno, lime, coriander, tostada

*avokado, domate, qepë e kuqe,
jalapeno, lime, koriandër, petë
krokante*

1 650 NDUJA & ROASTED FOCACCIA
brown butter cream cheese, honey,
sage, black pepper

*krem djathi me gjalpë të kaftë,
mjaltë, sherebelë, piper i zi*

800 EDAMAME (v)
sea salt
kripë deti

900 SPICY EDAMAME (vg)
garlic, chili, parmesan
hudhër, spec djegës, parmixhano

raw bar

8 500 SALT COLD PLATTER (gf) (20')
oysters, clams, tiger shrimps,
langoustines, anchovies, seabass'
ceviche, tuna and yellowtail
sashimi, mignonette, jalapeno
mignonette, cocktail sauce

*ostrike, vongole, karkaleca tigër,
skampi, acuge, ceviche levreku,
sashimi tuna dhe gof, mignonette,
jalapeno mignonette, salcë
cocktail*



3 900 / 7 800
6pcs / 12pcs

FRESH OYSTERS

{suggested} Bellini or spicy
Bloody Mary shots

{sugjerim} Bellini ose shots
spicy Bloody Mary

oysters

900 FRESH OYSTER (1)

caviar, pickled cucumber, dill

havjar, kastravec turshi, kopër

650 FRESH OYSTER (1)

jalapeno-lime mignonette

mignonette me jalapeno dhe lime

5 000 CAVIAR 10gr

served with crostini, avocado, butter

shërbyer me crostini, avokado, gjalpë

3 000 PREMIUM TARTARE

a perfect mix of scallops, red
shrimp, fatty tuna, kombu ash,
served with truffle buns and
rice chips

*kombinim perfekt i kapesanteve,
karkalecave të kuq, tonit, gjethe
kombu, shërbyer me bukë me
tartuf dhe chips orizi*

{add caviar 10gr for 4500 ALL}

signature cold

2 500 TRUFFLE SASHIMI

salmon, tuna, ponzu, chili oil,
truffle, caviar, spring onions

*salmon, ton, ponzu, vaj speci
djegës, tartuf, havjar, qepë
të njoma*



cold



2 200 BEEF TARTARE
celery, pickles, parsley, egg yolk on top, shaved parmesan

selino, turshi, majdanoz, e verdhë veze sipër, parmixhano i grirë

990 WAKAME ^{gf}
sesame, cucumber, apples, chili flakes

susam, kastravec, mollë, copa speci të djegës

1 290 GOLDEN GARDEN SALAD
tender lettuce hearts, tomatoes, cucumber, arugula, Kalamata olives, pickled peppers, radish, dill, spring onion & capers

zemra sallate të njoma, domate, kastravec, rukola, ullinj Kalamata, specat turshi, rrepa, kopër, qepë të njoma dhe kaperi

1 350 PANZANELLA SALAD
golden beets, avocado, pickled onions, sunflower seeds, dates, baby greens, toasted sourdough chunks

panxhar i artë, avokado, qepë turshi, fara luledielli, hurma arabie, fletë të njoma sallate, copa buke të thekur sourdough

ceviche

1 690 VERACRUZ
seabass, avocado, olive, jalapeno, coriander, onions
levrek, avokado, ullinj, jalapeno, koriandër, qepë

3 200 LOBSTER
gazpacho, aji limo peppers, red onion, coriander
gazpacho, specat aji limo, qepë e kuqe, koriandër



signature rolls

- 1 800 HOT NIGHT ROLL**
shrimp tempura, avocado on top,
cucumber, eel sauce, bang sauce
- tempura karkalecash, avokado sipër,
kastravec, salcë ngjale, salcë bang*
- 1 800 SALT ROLL**
seared salmon on top, surimi, sesame,
pickled radish, teriyaki sauce, yum
sauce
- salmon i pjekur sipër, surimi, susam,
rrepa turshi, salcë teriyaki, salcë yum*
- 1 600 VEGETABLE KING ROLL (vg)**
porcini mushroom, avocado, mango,
cashew, carrot, asparagus, wasabi
mayo
- kërpudha porcini, kasju, avokado,
mango, karrotë, shparg, majonezë
wasabi*
- 2 700 WAGYU TARTARE ROLL (6 PCS)**
asparagus tempura, pear, cucumber,
avocado, potato chips
{add Royal Ossetra caviar for 1.500 ALL}
- tempura shpargu, perime, kastravec,
avokado, copa patate
{Havjar Royal Ossetra për 1.500 ALL}*
- 1 900 HAWAIIAN FEELING ROLL**
tuna, avocado, mango, spicy mayo on
top, eel sauce
- ton, avokado, mango,
majonezë e pikantë sipër, salcë ngjale*
- 1 700 EBI LOVERS ROLL (6 PCS)**
guacamole, shrimp tempura balls,
avocado, tobiko, eel sauce
- guacamole, topa karkalecë tempura,
avokado, tobiko, salcë ngjale*
- 1 800 CALI FEEL ROLL**
salmon slice, avocado,
philadelphia, spicy salmon
tartare on top
- fetë salmoni, avokado,
philadelphia, tartare salmoni
pikantë sipër*
- 4 000 CRAZY CALIFORNIA**
blue crab, avocado on top,
wasabi mayo, truffles
- blue crab, avokado sipër,
majonezë wasabi, tartuf*
- 4 000 PREMIUM MAKI (6 PCS)**
fatty tuna, mozara prawn,
scallops and Royal Ossetra
caviar
- ton, karkalecë mozare,
kapesante dhe havjar Royal
Ossetra*
- 3 900 WAGYU SURF AND TURF**
lobster, crispy potato,
truffle aioli, sweet ponzu,
chimichurri, tempura
flakes
- karavidhe, patate
krokante, aioli me tartuf,
ponzu e ëmbël, chimichurri,
pjesë tempura*
- 1 900 TRUFFLE FRIED ROLL**
salmon tartare marinated
with spicy ponzu mayo, fresh
truffles, chives
- tartar salmoni i marinuar me
majonezë pikantë ponzu,
tartuf të freskët, majdanoz*
- 2 000 GEISHA ROLL (6 PCS)**
salmon tempura, avocado,
philadelphia, tobiko, scallops,
bang bang, sesame seeds,
spring onion
- salmon tempura, avokado,
philadelphia, tobiko,
kapesante, salcë bang bang,
fara susami, qepë të njoma*



nigiri/ sashimi

- 750 SALMON
- 800 TUNA
- 700 YELLOW TAIL
- 900 RED SNAPPER
- 1 290 WAGYU
- 900 SCALLOPS
- 900 TUNA ABURI NIGIRI
- 850 TRUFFLE SALMON ABURI NIGIRI
- 800 YELLOWTAIL ABURI NIGIRI
- 990 RED SNAPPER ABURI NIGIRI
- 1 290 FLAME WAGYU NIGIRI
- 990 SCALLOPS OBURI NIGIRI

ALL ABOVE COME IN 2 PCS
TË GJITHA MË SIPËR VIJNË NË 2 COPË

special sushi

- 5 900 **CHEFS SELCETION OF SUSHI S**
16 pieces of maki rolls,
4 pieces of sashimi, 4 pieces
of nigiri

*16 copë maki roll, 4 copë
sashimi, 4 copë nigiri*
- 7 500 **CHEFS SELCETION OF SUSHI L**
20 pieces of maki rolls, 6 pieces
of sashimi, 6 pieces of nigiri

*20 copë maki roll, 6 copë sashimi,
6 copë nigiri*



hot starters



2 200 **CHARGRILLED OCTOPUS**
scallions, chimichurri,
crispy quinoa, fresh lime

*qepë të njoma, chimichurri,
kinoa e krokante, lime e
freskët*

1 900 **SALT SPICY CLAMS**
garlic, parsley, chili, prosecco,
lemon, sourdough

*hudhër, majdanoz, spec djegës,
prosecco, limon, bukë e thekur*

990 **ANCHOVIES SCHNITZEL**
jalapeno relish, dijonaise,
herbs salad, spring onions,
cucumber, dill, paprika

*sallatë me jalapeno,
majonezë dijon, sallatë me
kërpudha, qepë të njoma,
kastravec, koper, paprika*

1 290 **DYNAMITE SHRIMPS**
shrimp balls, spicy honey
sauce, chives, lime zest

*topa karkaleci, salcë e
ëmbël pikante, majdanoz,
lëkure lime*

1 490 **FISH AND SHRIMP GYOZA**
garlic, shallots, ponzu
sauce on side

*hudhër, shallots, salcë
ponzu anash*

2 200 **RED SHRIMPS**
jospur grilled, roasted
lime, orange and garlic
sauce

*të pjekur në jospur,
salcë me limon të
pjekur, portokalli dhe
hudhër*



tempura/ fried

1 490 SHRIMP TEMPURA
shrimps, spicy mayo on the side

karkaleca, majonezë pikante në anë

1 190 AVOCADO TEMPURA (vg)
pickled cucumber, onion mayo sauce

kastravec turshi, salcë majoneze me qepë

1 490 CRISPY CALAMARI
peppers, lime, paprika

specat, limon, paprika

primi

1 590 ALLE VONGOLE
linguine with vongole, olive oil, garlic,
red chili and parsley

*linguine me vongole, vaj ullini, hudhër,
spec djegës dhe majdanoz*

1 790 TRUFFLE TAGLIOLINI
house made tagliolini, 24 months aged
Parmigiano Reggiano, fresh truffle

*tagliolini e bërë në shtëpi, Parmigiano
Reggiano i vjetëruar për 24 muaj,
tartuf i freskët*

1 590 SEABASS PACCHERI
olive, caper, lemon, spicy crumbs,
cherry tomatoes, basil

*ullinj, kaperi, limon, bukë e grirë
pikante, domate të vogla, borzilok*

3 500 PAELLA DEL MAR
served for two, clams, seabass,
shrimps, calamari, lime

*shërbyer për dy persona, vongola,
levrek, karkaleca deti, kallamar, limon*



main seafood

1 690 SALMON TERIYAKI
ginger teriyaki sauce,
broccoli, asparagus grilled
in robata

*salcë teriyaki me xhinxher,
brokoli, shpang i pjekur në
robata*

2 490 RED SNAPPER
smoked yoghurt, roasted
carrots, lime

*yogurt i tymosur,
karrota e pjekur, lime*

3 200 LOBSTER ROLL
celery, garlic butter, avocado,
paprika mayo, french fries

*selino, gjalpë hudhre, avokado,
majonezë me paprika, patate
të skuqura*





a tale that began in the *depths of the sea*

Pick you fresh fish (1.5 kg +) and follow us step – by – step to the climax of an extraordinary experience.

Zgjidhni peshkun tuaj të freskët (1.5 kg ose më shumë) dhe na ndiqni në hapat drejt kulmit të një përvoje të jashtëzakonshme.

FRESH FISH

choose your favorite fish from our beautiful market
zgjidhni peshkun tuaj të preferuar nga ekspozitori ynë

20 000 / kg

We start with...
Ne fillojmë me...

SASHIMI

mango, jalapeno, citrus-soya dressing, micro greens
mango, jalapeno, salcë citrusi-soja, bimëza të vogla

FISH SOUP

FRIED FISH COLLAR

fresh herbs, spicy mayo, lemon
erëza të freskëta, majonezë pikante, limon

FISH FILLET

grilled in robata, asparagus, smoked
tomatoes, chili and garlic oil
*pjekur në robat, shpang, domate të tymosura,
vaj speci dhe hudhër*



main meat

1 900 / 100gr **BLACK ANGUS RIBEYE STEAK**
USDA Prime ribeye steak,
grilled to your liking

*ribeye USDA Prime, pjekur
sipas dëshirës tuaj*

1 900 / 100gr **TOMAHAWK STEAK**
Dry aged USDA tomahawk,
grilled to your liking

*USDA tomahawk i
vjetëruar, pjekur sipas
dëshirës tuaj*

1 900 **SALT BURGER**
angus beef, tomato
sauce, cheddar cheese,
bacon

*mish angus, salcë
domate, djathë
Cheddar, pançetë*

3 200 **SPICY TENDERLOIN**
angus beef tenderloin,
sesame, red chili,
sweet soy

*fileto mishi angus,
susam, spec i kuq chili,
sojë e ëmbël*

3 200 **FILLET MIGNON**
a timeless main
prepared to your liking

*filet mignon i pjekur
sipas dëshirës tuaj*

1 500 **CHICKEN BREAST**
served with spring
vegetables, rose wine sauce,
parsley

*shërbyer me perime
pranverore, salcë vere të
kuqe, majdanoz*



wagyu steaks

- 3 500 / 100gr **WAGYU STRIPLOIN**
- 7 900 **TENDERLOIN WAGYU STEAK**

sides

- 700 **FRENCH FRIES**
parmesan, truffle oil
parmigiano, vaj tartufi
- 700 **GRILLED BROCCOLI**
pine nuts, blue cheese cream
krem djathi gorgonzola
- 700 **HOMEMADE MASHED POTATOES**
lemon & lime / truffle cream
limon & lime / krem tartufi
- 800 **PADRON PEPPERS**
maldon salt
kripë maldon
- 700 **WASABI MAYO ASPARAGUS** (gf)
- 700 **SEASONAL VEGETABLES**

kids menu

- 600 **VEGETABLE SOUP**
- 1 300 **CHICKEN FOCACCIA**
mozzarella, tomatoes sauce
mozzarella, salcë domate
- 800 **BUTTER PARMESAN LINGUINE**
- 1 100 **FRIED CHICKEN**
potatoes puree
pure patate
- 1 400 **SEABASS FILLET**
white risotto
rizoto e bardhë







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COASTAL SHORES, SALT IS A RETREAT
FOR THOSE WHO SEEK ELEGANCE
WHILE ENJOYING THE LONG-AWAITED
SUMMER DAYS.

Welcome to Salt Green Coast, a place
to gather and celebrate life, where
the ever-changing skies dance with
the shimmering Ionian Sea.

Open from dawn until the last days
of summer, Salt invites you to
experience a sense of wonder and
awe. Offering a range of
contemporary dishes with creative
chefs leading the way, Salt is set to
become a must-visit dining
destination for all who seek a
luxurious retreat on the Southern
Coast of Albania.

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Let food be thy medicine and
medicine be thy food.

desserts

990 HOUSE MADE TIRAMISU
classic tiramisu with savoiardi biscuits, mascarpone and hazelnut praline

tiramisu klasike me biskota savoiardi, mascarpone dhe pralinë arrësh

990 BURNT BASQUE CHEESECAKE
creamy cheesecake served with grilled apricots in honey – thyme glaze

krem cheesecake i shërbyer me kajsi të pjekura me mjaltë, trumze

1 300 CHOCOLATE MOUSSE INDULGENCE
luxurious chocolate mousse made with Valrhona Manjari infused with tonka bean, cacao nibs and chocolate sticks, covered in gold leaves

krem cokollate bërë me Valrhona Manjari aromatizuar me fara tonka, copeza kakao, shkop çokollate, mbuluar me flerë ari

990 PISTACHIO MILLE FEUILLE
flaky puff pastry, pistachio diplomat cream, peach compote, pistachio ice cream

petë e shkrifët, krem diplomat me pistak, komposto pjeshke, akullore me pistak

300 SORBETS AND ICE CREAM

3 200 SALT DELUXE PLATTER (S)

4 600 SALT DELUXE PLATTER (L)

1 400 EXOTIC FRUIT PLATTER (S)

1 900 EXOTIC FRUIT PLATTER (L)

