

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

SALT REST



CROSTINI

- 790 SALMON CROSTINI**
cured salmon, avocado
cream, jalapeno
- 700 MARINATED ANCHOVIES**
served in tomato garlic
sauce
- 690 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

EDAMAME

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

MENU

(gf) – gluten free

(v) – vegane

(vg) – vegjetariane

(20') – koha e përgatitjes

raw bar

- 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)
- 1 690 SNAPPER SASHIMI**
fermented strawberry,
coffee ponzu, wakame salad,
spring onion
- 990 SEABASS CARPACCIO**
sweet miso, dried peas,
green chili, ponzu, lime caviar
- 1 190 SALMON TARTARE**
avocado, ponzu, chili flakes
- 1 690 BEEF CARPACCIO** (gf)
truffle oil, dijon mustard,
parmigiano reggiano
- 1 250 BEEF TARTARE**
celery, pickles, parsley, egg
yolk on top, shaved parmesan

crudo/ tartare



signature cold



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

3 200 PREMIUM TARTARE
a perfect mix of scallops, red shrimp, fatty tuna, kombu ash, served with truffle buns and rice chips

{add caviar 10 gr for 2.700 ALL}

2 290 ROYAL RED SHRIMP CARPACCIO
bottarga and nori crackers, smith apple, ginger, coriander

ceviche

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

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

4 000 LOBSTER CEVICHE
gazpacho, aji limo peppers, red onion, coriander

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

signature rolls



- 3 900 WAGYU TARTARE ROLL**
royal ossetra caviar,
asparagus tempura,
pear, cucumber, avocado,
potato chips
- 2 700 GEISHA ROLL**
salmon tempura, avocado,
Philadelphia, tobiko,
scallops, bang bang,
sesame seeds, spring onion
- 3 900 PREMIUM MAKI**
fatty tuna, prawn, scallops
and royal ossetra caviar
- 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
- 1 190 VEGETABLE KING ROLL** (vg)
porcini mushroom, cashew,
avocado, mango, carrot,
asparagus, wasabi mayo
- 1 990 BLUE CRAB CALIFORNIA ROLL
(6pcs)**
blue crab, avocado, cucumber,
Philadelphia, sesame, tobiko
- 1 450 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
- 1 690 TRUFFLE FRIED ROLL**
salmon tartare marinated
with spicy ponzu mayo, fresh
truffles, chives
- 1 750 VOLCANO ROLL** (20')
baked scallops, salmon and
shrimps, masago mayo, eel
sauce, ponzu mayo
- 1 390 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 (4pcs)**
- 1 990 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**
- 1 200 WAGYU**

890 SCALLOPS

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**
- 1 200 FLAME WAGYU NIGIRI**
- 990 SCALLOPS ABURI NIGIRI**

ALL ABOVE COME IN 2 PCS

special sushi

- 550 **SALMON SPICY GUNKAN**
- 550 **TUNA SPICY GUNKAN**
- 900 **ABURI SALMON / SCALLOPS GUNKAN**
- 5 900 **CHEF'S SELECETION OF SUSHI S** (20')
16 pieces of maki rolls, 4 pieces
of sashimi, 4 pieces of nigiri
- 7 500 **CHEF'S SELECTION OF SUSHI L** (25')
20 pieces of maki rolls, 6 pieces
of sashimi, 6 pieces of nigiri



tempura/ fried

- 1 190 **SHRIMP TEMPURA**
shrimps, spicy mayo
on the side
- 850 **AVOCADO TEMPURA** (vg)
pickled cucumber, onion
mayo sauce
- 990 **CRISPY CALAMARI**
jalapeno, lime, paprika
- 4 900 **ROCK LOBSTER TEMPURA**
avocado cream, truffle
mayo, masago, roasted
lime, herbs



hot starters

- | | | | |
|-------|---|-------|---|
| 1 190 | FISH AND SHRIMP GYOZA
ginger, garlic, white cabbage, sake, shallots, ponzu sauce on side | 690 | CAULIFLOWER STEAK
creamy butter bean puree, chimichurri, paprika, pepper mix |
| 1 190 | ANCHOVY SCHNITZEL
jalapeno relish, dijonnaise, herbs salad, spring onions, cucumber, dill, paprika | 2 600 | MEAT SUSHI
sushi rice, fillet, avocado sauce, fried julienne chips |
| 1 390 | SCALLOPS
pickled carrot, langoustine bisque, basil oil | 890 | MUSHROOM CROQUETTE (vg)
truffle, mozzarella, parmesan sauce |
| 1 390 | TRUFFLE BEEF GYOZA
jalapeno, onion, garlic, carrot, truffle oil, chives, ponzu sauce on side, fresh truffle | 1 690 | CHARGRILLED OCTOPUS
potatoes puree, scallions, chimichurri, crispy quinoa, fresh lime |
| 790 | FRIED FETA CHEESE
aromatic thyme honey, sesame | 790 | FALAFEL BALLS (v)
pickles cucumber, hummus, dill |
| 1 190 | DYNAMITE SHRIMPS
shrimp balls, spicy honey sauce, chives, lime zest | 1 490 | TUNA TATAKI
fried onions, ponzu, orange fillet, herbs |

- 990 BARBACOA TACOS**
marinated beef,
coriander, pico de gallo
- 1 090 GUACAMOLE SHRIMP TACOS**
5 spices marinated
shrimps, guacamole, mango,
red onion, coriander
- 950 CRISPY TUNA TACOS**
ponzu mayo, cucumber,
avocado, chives
- 990 BEEF TACOS**
cheddar, pico de gallo,
salsa verde

tacos



- 1 090 BEEF PACCHERI**
slow-cooked short rib,
butter-soaked pasta, truffle
cream, smoked yoghurt
- 1 350 PANCIOTTI**
house-made pasta, scallops and
shrimps inside, fresh bisque
- 1 090 TRUFFLE TAGLIOLINI**
parmesan cheese, fresh truffle
- 850 MAC "N" CHEESE**
bacon, cheddar cheese,
parmesan
- 990 PORCINI RISOTTO** (gf)
parmesan, fresh truffle
- 2 200 PAELLA DEL MAR** (30') (gf)
(served for two)
clams, seabass, shrimps,
calamari, lime zest

primi



main seafood

- 1 690 SALMON TERIYAKI**
ginger teriyaki sauce,
broccoli, asparagus grilled
in robata
- 1 590 GRILLED SEABASS** (gf)
Mediterranean seabass,
herbs butter, baby carrots
and asparagus
- 1 250 ROBATA LOBSTER (100GR)**
grilled to perfection, served
with ponzu butter
- 2 300 ROBATA SEA BASS**
grilled fennel, lime, herbs,
Maldon salt



main meat

- 1 490 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

1 650 BLACK ANGUS RIBEYE STEAK (100gr)
dry aged black Angus
Argentinian ribeye steak, grilled
to your liking

2 700 SPICY TENDERLOIN
Angus beef tenderloin, sesame,
red chili, sweet soy

2 290 Tournedos Rossini
fillet mignon, truffle, sautéed
porcini, rosemary, spinach,
pine nuts

2 190 FILLET MIGNON
a timeless main prepared to
your liking

1 090 CHICKEN BREAST
served with spring vegetables,
rose wine sauce, parsley

*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

850 WAKAME (gf)
sesame, cucumber, apples,
chili flakes

1 290 SALMON AND SHRIMPS
avocado, mix of greens, cherry
tomatoes, ricotta crostini

900 CEASAR SALAD
chicken fillet, bacon, corn,
romaine lettuce, Caesar dressing

890 ROASTED BEET SALAD
ricotta, pistachio, champagne
vinaigrette, mint, citrus, parsley

990 MEDITERRANEAN SPINACH SALAD
avocado, grilled manouri cheese,
sun-dried tomatoes, pear, chia
seeds, ginger balsamic dressing

990 ANCHOVY BURRATA
cherry tomatoes, virgin olive oil,
sourdough bread

sides

490 GRILLED BROCCOLI
pine nuts, blue cheese cream

650 WASABI MAYO ASPARAGUS (gf)

650 PADRON PEPPERS
Maldon salt

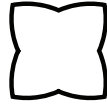
490 SAUTED SPINACH
gorgonzola cream

490 FRENCH FRIES
parmesan, truffle oil

490 BAKED OVEN POTATOES







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

Let food be thy medicine and
medicine be thy food.

desserts

- 1 100 HIT ME CAKE**
brownie, chocolate cake,
hazelnut ice cream,
salted caramel
- 790 SALT LAVA CAKE**
vanilla ice cream
- 690 SIGNATURE CHEESECAKE**
house-made mango sorbet
- 890 MANGO STICKY RICE**
ripe golden mango dice,
coconut milk, vanilla ice
cream and black sesame
tuile
- 790 HOUSEMADE TIRAMISU**
hazelnut praline, dark
chocolate sticks
- 850 TRADITIONAL PISTACCHIO
BAKLAVA**
served with ice cream
- 690 SALT LIME PIE**
mango ice cream, dried
merengue
- 690 MATCHA CREME BRULEE**
pistachio ice cream and
cherry jam
- 200 SORBETS AND ICE CREAMS**
- 2 900 SALT DELUXE PLATTER (S)**
- 4 200 SALT DELUXE PLATTER (L)**
- 1 400 EXOTIC FRUIT PLATTER (S)**
- 1 900 EXOTIC FRUIT PLATTER (L)**

