



Salt Tirana opens its doors with a fresh concept of
gastronomy and entertainment, offering experiences
for everyone—from daytime dining to vibrant
nightlife and memorable events.

① gluten ② nuts ③ peanuts ④ dairy ⑤ fish ⑥ eggs ⑦ crustaceans ⑧ celery
⑨ mustard ⑩ sesame ⑪ sulphites ⑫ lupin ⑬ mollusks ⑭ soy ⑯ preparation time



starter

CLASSIC GUACAMOLE

avocado, tomato, red onion,
jalapeño, lime, coriander,
tostada, maldon salt

650

GOAT CHEESE CROSTINI (1)(6)

chèvre cheese,
caramelized onion, chives

600

SALMON CROSTINI (5)(1)(6)

cured salmon, herbs
guacamole, jalapeño

690

EDAMAME (14)(4)

maldon salt or spicy
with parmesan

500 / 600

MARINATED ANCHOVIES (5)(6)(1)

served in tomato garlic
sauce, jalapeño

600



raw bar

SALT COLD PLATTER (13)(5)(14)

a chef's selection of oysters, raw fish, langoustines,
ceviche trio, mignonettes

4400

OYSTER GILLARDEAU (13)

{suggested}
bellini or spicy bloody mary
shots for 300

700

OYSTER HUITRES FINES (13)

{suggested}
bellini or spicy bloody mary
shots for 300

400

CRUDE SHRIMPS (7)

extra virgin olive oil,
kumquats, maldon salt

850 / 100g

ROYAL RED SHRIMP (14)(7)

soy ginger dressing
with ponzu

1200 / 100g

CRUDE SCAMPI (7)(9)

citrus sauce with asian
flavors, yuzu, shiso

1200 / 100g



crudo/ tartare

- 990 YELLOWTAIL CARPACCIO** (5) (8)
leche di tigre, shallots,
jalapeño, avocado, corn,
fermented lemon paste
- 990 SEABASS CARPACCIO** (5)
extra virgin olive oil, lemon
dressing, fillet orange,
fennel, chives
- 1190 SALMON / TUNA TARTARE** (5) (10) (14)
herbs guacamole, ponzu
dressing, roasted sesame
seeds, chili flakes, chives
- 1250 BEEF TARTARE** (6) (9) (1) (8) (4)
celery, pickles, parsley,
egg yolk on top, dijon
mustard, crostini
- 1690 BEEF CARPACCIO** (9) (4)
truffle olive oil, dijon
mustard, parmigiano
reggiano chips, rocket

ceviche & salads

- 1390 VERACRUZ CEVICHE** (5)
seabass, avocado, olive,
jalapeño, coriander, onions
- 850 WAKAME** (10)
sesame, cucumber,
apples, chili flakes
- 1290 SALMON & SHRIMPS SALAD** (1) (4) (5) (7)
avocado, mix of greens, cherry
tomatoes, ricotta crostini
- 890 CEASAR SALAD** (1) (5) (6)
chicken fillet, bacon, corn,
romaine lettuce, caesar dressing
- 890 KALE SALAD** (9) (2) (4)
sweet potatoes, crispy
chickpeas, avocado, honey
mustard dressing, pumpkin seeds,
dried grapes, parmesan
- 990 BEET SALAD** (3) (4) (9)
roasted beetroot spinach,
caramelized walnuts, balsamic
dressing, shaved feta cheese,
pomergranate

signature cold

TRUFFLE SASHIMI
salmon, tuna, ponzu,
fresh truffle, caviar,
spring onions

1700

(14) (5)

TRIO CHEVICHE
a combination of seabass with leche de
tigre, salmon with mint dressing, octopus
with aguachile dressing, red onions,
coriander, sweet potato, corn, kumquats

2200

(5) (8)

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

2290

(7)



signature rolls

1350 HOT NIGHT ROLL (7)(10)(14)(6)
shrimp tempura, avocado
on top, cucumber,
eel sauce, bang sauce

1450 EBI LOVERS ROLL (6) (7)(14)(1)(4)
guacamole, shrimp
tempura balls, avocado,
tobiko, eel sauce

1650 FRIED FUTOMAKI TEMPURA (6) (1)(5)(13)(6)(14)
tuna, salmon, scallops,
avocado, ponzu mayo,
tentsuyu sauce

1450 CALI FEEL ROLL (5)(10)(14)(4)
salmon slice, avocado,
philadelphia, spicy salmon
tartare on top

1390 HAWAIIAN FEELING (5)(10)(14)(6)
tuna, avocado, mango, spicy
mayo on top, eel sauce

3500 LOBSTER ROLL (6) (14)(7)(4)(1)
maine lobster, avocado, yuzu-chili
ponzu, crispy fingerling, chili
butter bone marrow, tempura
shrimps, asparagus

1290 SAKE TORO ROLL (10)(14)(5)
salmon, spring onion, eel
sauce, avocado, cucumber

2700 GEISHA (6) (1)(5)(10)(14)(6)(4)
salmon tempura, avocado,
philadelphia, tobiko, scallops, bang
bang, sesame seeds, spring onion

1690 TRUFFLE FRIED (1)(5)(10)(14)(4)
salmon tartare marinated
with spicy ponzu mayo,
fresh truffles, chives

2700 CRAZY CALIFORNIA (13)(14)(6)(10)
blue crab, avocado on top,
wasabi mayo, truffles

1450 SALT ROLL (5)(10)(14)(6)
seared salmon on top,
surimi, sesame, pickled
radish, teriyaki sauce,
yum sauce

1190 VEGETABLE KING (10)(6)(2)
porcini mushroom,
cashew, avocado,
mango, carrot,
asparagus, wasabi mayo

3900 WAGYU TARTARE ROLL (6) (10)(14)
royal ossetra caviar,
asparagus tempura,
pear, cucumber, avocado,
potato chips

1750 VOLCANO (13)(5)(10)(6)(14)(4)
baked scallops,
shrimp and salmon,
masago mayo, eel sauce,
ponzu mayo

CUT ROLLS

1290 SPICY SALMON (5)(6)(14)(10)

1190 SPICY TUNA (5)(6)(14)(10)

1290 YELLOWTAIL (5)(6)(14)(10)

1600 SPICY SCALLOPS (13)(14)(6)

1990 BLUE CRAB (13)(4)(10)(14)

{all come in 6 pcs}

SPECIAL NIGIRI

550 TUNA ABURI (14)(4)(5)

550 TRUFFLE SALMON ABURI (14)(6)(5)

600 YELLOWTAIL ABURI (5)(6)(14)

850 RED SNAPPER ABURI (5)(6)(14)

1200 FLAME WAGYU (4)(14)

990 SCALLOPS ABURI (13)(6)(14)

{all come in 2 pcs}

NIGIRI / SASHIMI

450 SALMON (5)

400 TUNA (5)

500 YELLOW TAIL (5)

800 RED SNAPPER (5)

1200 WAGYU (14)(4)

890 SCALLOPS (4)(14)(13)

{all come in 2 pcs}

special sushi

**ABURI SALMON /
SCALLOPS GUNKAN**
900

(14)(5)(13)(4)

CHEFS SELECTION OF SUSHI S (20)
16 pieces of maki rolls, 4 pieces of
sashimi, 4 pieces of nigiri
5900

(5)(7)(13)(14)(10)(6)(4)(1)

CHEFS SELECTION OF SUSHI L (25)
20 pieces of maki rolls, 6 pieces of
sashimi, 6 pieces of nigiri
7200

(5)(7)(13)(14)(10)(6)(4)(1)



hot starters

- 1190 FISH AND SHRIMP GYOZA** (5)(7)(1)(14)
ginger, garlic, white cabbage, sake, shallots, ponzu sauce on side
- 1390 TRUFFLE BEEF GYOZA** (1)(10)(14)
jalapeño, onion, garlic, carrot, truffle oil, chives, ponzu sauce on side, fresh truffle
- 1690 JOSPER GRILLED OCTOPUS** (4)(13)
potatoes puree, scallions, chimichurri, crispy quinoa, fresh lime
- 990 BEEF TACOS** (1)(4)
cheddar, pico de gallo, salsa verde
- 490 ROASTED SCALLOPS (1)** (13)(4)
burnt chili, lardo di colonnata, fresh herbs, black pepper
- 890 MUSHROOM CROQUETTE** (1)(4)(6)
truffle oil truffle, mozzarella, parmesan sauce, parsley
- 790 FRIED FETA CHEESE** (10)(4)(1)
aromatic chili honey, sesame
- 1090 GUACAMOLE SHRIMP TACOS** (1)(7)
5 spices marinated shrimps, guacamole, lemon herb yogurt dip, coriander
- 750 EGGPLANT MILANESE (V)** (1)(10)
hummus, fresh pepper, coriander, red onions, lime, padron peppers
- 1290 BEEF SKEWERS** (14)(1)
yakitori sauce, crispy leek, chimichurri
- 990 BARBACOA TACOS** (1)
marinated beef, coriander, pico de gallo



pasta & noodles

- 990 BEEF PACCHERI** (1)(4)
slow cooked short rib, butter-soaked pasta, truffle cream, smoked yoghurt
- 1290 SEABASS PACCHERI** (1)(5)(4)
olive, caper, lemon, spicy crumbs, basil, cherry tomato, lime zest
- 1090 TRUFFLE TAGLIOLINI** (1)(4)
24m months parmigiano reggiano, fresh truffle
- 850 MAC N CHEESE** (1)(4)
bacon, cheddar cheese, parmesan, herbs, crumbs
- 1100 UDON NOODLES** (14)(1)
with beef, chicken fillet, red pepper, chinese cabbage, spring onions, pioppini mushroom

tempura/ fried

- 1090 SHRIMP TEMPURA** (1)(7)(6)
shrimps, sichuan pepper mayonnaise, herbs
- 990 CRISPY CALAMARI** (1)(13)
jalapeño, lime, paprika, fried shiso
- 1090 DYNAMITE SHRIMPS** (7)(6)(1)
shrimp balls, spicy honey sauce, chive, lime zest



main seafood

SALMON TERIYAKI
bok-choy with garlic and
ginger, sesame oil,
pioppini mushroom
1690

14 10 5

GRILLED SEABASS
wild sea bass, spinach,
smoked red pepper sauce,
fennel, fresh herbs
1590

5

PAELLA DEL MAR
{served for two}
mussel, seabass fillet,
shrimps, calamari, lime zest
2400

5 7

main meat

1550 / 100gr **BLACK ANGUS RIBEYE STEAK**
dry aged black angus us
prime ribeye steak,
grilled to your liking
*please choose one of
the sides*

2400 **SPICY TENDERLOIN** 14 10
angus beef tenderloin,
sesame, red chili,
sweet soy
*please choose one of
the sides*

2190 **FILLET MIGNON**
a timeless main
prepared to your liking
*please choose one of
the sides*

1080 / 100gr **BLACK ANGUS
STRIPLOIN STEAK**
dry aged black angus us
prime striploin, grilled to
your liking
*please choose one of
the sides*

2290 **TOURNEDOS ROSSINI** 2
fillet mignon, truffle,
sautéed porcini,
rosemary, spinach,
pine nuts

990 **PAN-ROASTED** 4 11
CHICKEN BREAST
mashed potatoes, crispy
sage, sprouting broccoli,
red wine jus

1490 **SALT BURGER** 1 4 9
angus beef, tomato
sauce, cheddar
cheese, bacon

1790 **THE CHEESEBURGER** 1 4 6
truffle mayo, brie
cheese, pickled
jalapeno

BIG CUTS

PORTERHOUSE / T – BONE
1150 /100GR

TOMAHAWK
1150 /100GR

sides

490 **FRENCH FRIES**
parmesan, truffle
oil, parsley

490 **GRILLED BROCCOLI** 4 2
caramelized miso,
smoked almond

650 **GRILLED ASPARAGUS** 6
wasabi mayo

650 **PADRON PEPPERS** 4
pardon fried in
crispy chili oil with
smoked yoghurt

490 **SAUTED SPINACH** 1 4
gorgonzola cream

490 **BAKED OVEN POTATOES**
paprika, maldon salt



desserts

HIT ME CAKE (1)(2)(4)(6)

brownie, chocolate cake, hazelnut
ice cream, salted caramel

1100

SALT LAVA CAKE (1)(6)(4)

vanilla ice cream

790

SIGNATURE CHEESECAKE (2)(1)(4)(6)

house made mango sorbet

790

MANDARIN BLOSSOM TREE (1)(4)(6)

coconut mousse, tangerine sorbet

1200

HOUSEMADE TIRAMISU (6)(1)(4)(2)

hazelnut praline

790

TRADITIONAL PISTACCHIO BAKLAVA (1)(2)(4)

served with ice cream

850

MATCHA CREME BRULEE (4)(2)(1)

pistachio ice cream and cherry jam

790

SORBETS AND ICE CREAMS (4)

200

SALT SECRET (1)(4)(2)(6)

1400

SALT DELUXE PLATTER S (1)(6)(4)(2)

2900

EXOTIC FRUIT PLATTER L

1900

SALT DELUXE PLATTER L (1)(6)(4)(2)

4200

EXOTIC FRUIT PLATTER S

1400

