

Salt

FROM THE WOOD OVEN

LAMB PITA BREAD, WITH CUMIN & GUAJILLO PEPPER	\$ 119
CAESAR SALAD PITA BREAD	\$83
OUR PITA BREADS ARE SERVED WITH PESTO SAUCE, YELLOW CURRY & FINE HERBS SAUCE	
PIZZA MARGHERITA CHOICE OF TWO TOPPINGS:	\$99
ASPARAGUS, SHRIMP, GOAT CHEESE, BLUE CHEESE, ARUGULA, MUSHROOMS, CARAMELIZED ONIONS, PROSCIUTTO OR PEPPERS	
ADDITIONAL TOPPINGS	\$ 15
CRISPY FLAT BREAD WITH PORCINI MUSHROOMS	\$ 119
CRISPY FLAT BREAD WITH SMOKED BACON, ONIONS & SOUR CREAM	\$89

COLD APPETIZERS

SHRIMP CAPRESSE COCKTAIL	\$ 129
TUNA TARTAR WITH CHICK PEAS, BALSAMIC & LENTIL EMULSION	\$ 143
TABOULE WITH SEAFOOD, ESSENCE OF MANDARIN AND LIMES	\$ 149
MARINATED MUSHROOM SALAD WITH GORGONZOLA CHEESE	\$ 137
BEEF CARPACCIO ROLLED IN ARUGULA WITH BLUE TEA INFUSION	\$ 129
STUFFED HYDROPONICS' TOMATO FILLED WITH SHRIMP SALAD AND CREAMED PESTO	\$ 119

HOT APPETIZERS

BAKED PORTOBELLO MUSHROOM WITH GORGONZOLA GRATIN & MEDITERRANEAN SAUCE	\$ 119
OVEN ROASTED PROVOLONE CHEESE, ENCRUSTED WITH CRANBERRY PANCETTA	\$ 116
CRAB & MORILLA MUSHROOM RISOTTO	\$ 139
TOMATOES & THYME TART TATIN WITH GOAT CHEESE	\$ 123
LAMB MUSAKA GRATIN WITH SMOKED EGGPLANT SAUCE	\$ 137
LINGUINE WITH SHRIMPS, ROASTED GARLIC & CRUSHED CHILI OIL	\$ 139
RED BELL PEPPER & OLIVES CREAM, GRILLED CROSTINI, AIOLLI & ANCHOVIES	\$ 109
BOUILLABAISSE SOUP WITH SAFFRON, SIDE OF FENNEL BREAD & ROUILLE	\$ 129

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FROM THE SEA

PAN SEARED CHILEAN SEA BASS WITH COUS COUS & MOROCCAN SAUSAGE SAUCE	\$229
SALMON GRAPEFRUIT & MAJORAM CREAM SERVED WITH MEDITERRANEAN VEGETABLES	\$193
PAN ROASTED GROUPEL WITH POTATOES & TOMATOES, VEAL THYME JUS	\$217
CRISPY TUNA LOIN, WHITE BEANS, MINT & CILANTRO SALAD	\$193

FROM THE LAND

GRILLED BEEF FILET BASIL FLAKES SERVED WITH MUSHROOM RAGOUT	\$249
BRAISED LAMB SHOULDER WITH POLENTA, CHICK-PEAS & JOCOQUE CHEESE	\$229
SEARED VEAL CHOP MASHED POTATOES, EMULSIFY LOBSTER & CAPERS SAUCE	\$239
VENISON FILET WRAPPED PROSCIUTTO, SERVED WITH SAUTEED ARTICHOKE & CHESNUTS WITH CIVET SAUCE	\$193
SEARED DUCK BREAST WITH CARDAMOM, FIGS & BALSAMIC COMPOTE WITH GOAT CHEESE	\$199

DESSERTS

MARbled WHITE CHOCOLATE PAFAIT WITH GRAPEFRUIT	\$73
NEW YORK CHEESE CAKE WITH BERRIE COMPOTE	\$73
TIRAMISU WITH CONFIT & APRICOT BISCOTTI	\$73
GREEN LEMON SAVARIN & BASIL WITH DATES SAUCE	\$73
ICE CREAM WITH BANANAS & PECAN	\$73