SAL

JUMEIRAH SAADIYAT ISLAND

MENU

SAL, which means Salt in Spanish and Portuguese, reminisces of the Mediterranean sea. Our Chef, who travelled extensively across the Iberian Peninsula, has created SAL's menu using unique cooking techniques and ingredients. All dishes are recommended for sharing.

À LA CARTE

TAPAS

SAL Tapas Selection 280

MARINATED OLIVES *(GF)(VG)* 30
Lemon zest, herbs

ROASTED BELL PEPPER *(D)(V)* 35
Feta cheese, mint, white balsamic

GOAT CHEESE ROLLS *(D)(E)* 60
Crispy filo rolls filled with goat cheese, honey, espelette pepper, citrus sabayon

PORTUGUESE SARDINES *(D)* 50
Toasted baguette

PAN CON TOMATE *(D)* 35
Grated fresh tomato, rye bread, garlic

Add on:

Wagyu beef Cecina (40g) 40

Cantabrian Anchovy (2pc) 40

PATATAS BRAVAS *(V)(E)* 35
Potato, garlic spicy mayo

COD FISH CROQUETAS *(D)(E)* 60
Confit cod fish, caramelized onion, piquillo cream

MANCHEGO AND CECINA GRILL SANDWICH *(D)* 60
6 months aged Manchego cheese, wagyu Cecina, tramezzino bread

STARTERS

OYSTERS *(SF)(GF)(R)* HALF DOZEN 350 | DOZEN 650
Lemon, red wine vinegar

✦ SIGNATURE

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À LA CARTE

STARTERS · CONTINUED

PULPO A LA PLANCHA *(S)(N)* — 150
Grilled octopus with mediterranean mojo sauce, baby potatoes

CLAMS A LA MARINERA *(GF)(SF)(A)* — 150
Coriander, white wine

PRAWNS COOKED IN ROASTED TOMATO SAUCE *(GF)(SF)(D)(A)* ✦ — 120
Tomato, feta cheese, capsicum

KING CRAB SALAD *(S)* — 130
Poached king crab, green apple, tarragon, salmorejo

CRISPY CALAMARI *(SF)(E)* — 95
Spicy mayo

HEIRLOOM TOMATO CARPACCIO *(GF)(V)(S)(D)* — 110
Coriander vinaigrette, feta cheese, black olives

TUNA TARTARE WITH CAVIAR *(S)(R)* ✦ — 165
Caviar, ponzu sauce

YELLOW TAIL CRUDO *(D)(R)(LS)* — 130
Jalapeño gazpacho, mozzarella, oregano

OCTOPUS CARPACCIO *(GF)(SF)(D)* — 130
Calamansi dressing, pimentao

SALADS

MEDITERRANEAN SALAD *(GF)(V)(D)* — 85
Tomato, olives, capsicum, feta cheese

BURRATA AND TOMATO SALAD *(GF)(V)(D)* — 130
Burrata cheese, tomato, pomegranate seeds

SPINACH, ARTICHOKE TRUFFLE SALAD *(D)(GF)(V)* — 130
Artichoke, parmesan cheese, baby spinach, truffle sauce

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À LA CARTE

PIZZA

MARGHERITA *(V)(D)* — 105
Roma tomatoes, mozzarella, fresh basil

TRUFFLE *(V)(D)* — 250
Truffle sauce, fior di latte

EGGPLANT *(V)(D)(N)* — 145
Smoked mozzarella, eggplant, pesto

PASTA

PASTA OR RICE OF THE DAY
Ask your waiter for more details

KING CRAB & HOME-MADE TRENETTE *(SF)(N)(D)(E)* ✦ — 260
Fresh basil pesto, tomato, espelette chili, balsamic

RIGATONI MANCHEGO *(D)(V)(E)* — 120
Candied tomato, manchego cheese, fresh basil

LOBSTER LINGUINE *(SF)(D)(E)* — 300 grams 250 | extra 300 grams 140
Tarragon, lemon, lobster bisque

SEAFOOD RICE CATAPLANA *(A)(GF)(SF)(D)* — 220
Fresh langoustine, calamari, clams, prawns, capsicum, coriander, saffron

FISH

CATCH OF THE DAY — Upon availability, Market Price
SIDES: Crushed potatoes, Portuguese cebolada, chimichurri, cherry tomato

PORTUGUESE BACALHAU *(S)(A)(D)* — 230
Confit cod fish, baked potato, onions, spinach, smoked paprika

SEA SALT CRUSTED SEA BASS (FOR TWO) *(GF)(D)* — 599
Crushed potato, cherry tomato salad

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FISH · CONTINUED

WILD SEABASS FILLET *(GF)* — 240
Verjus sauce, mediterranean vegetables

SEAFOOD MIXED GRILL *(SF)(GF)(LS)(D)(E)* — 300
Seasonal vegetables, warm aioli

MEAT

BUTCHERY CUT OF THE DAY *(D)* — 90 PER 100G
Daily selection of premium cut of meat, accompanied with chimichurri, beef sauce, homemade fries with Padron pepper, green salad

GRILL CORN FEED BABY CHICKEN *(D)* — 170
Marinated with mediterranean herbs, chicken jus, sauteed quinoa

GRILLED LAMB CHOPS *(D)* — 210
Couscous, harissa, green olives

WAGYU BEEF TAGLIATA *(D)* — 320
Périgueux sauce, french fries

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VEGETARIAN & VEGAN MENU

STARTERS

GOAT CHEESE ROLLS *(D)(E)* — 60
Crispy filo rolls filled with goat cheese, honey, espelette pepper, citrus sabayon

SALADS

MEDITERRANEAN SALAD *(GF)(V)(D)* — 85
Tomato, olives, capsicum, feta cheese

SPINACH, ARTICHOKE AND TRUFFLE SALAD *(GF)(V)(D)* — 130
Artichoke, parmesan cheese, baby spinach, truffle sauce

HEIRLOOM TOMATO CARPACCIO *(GF)(V)(D)* — 110
Coriander vinaigrette, feta cheese, black olives

PIZZA AND PASTA

TRUFFLE PIZZA *(V)(D)* — 250
Truffle sauce, fior di latte

PIZZA MARGHERITA *(V)(D)* — 105
Roma tomatoes, mozzarella, fresh basil

PIZZA EGGPLANT *(V)(D)(N)* — 145
Smoked mozzarella, eggplant, pesto

RIGATONI MANCHEGO *(V)(D)(E)* — 120
Candied tomato, manchego cheese, fresh basil

TRENETTE PASTA *(N)(V)(D)(E)* — 140
Fresh basil pesto, tomato, espelette chili, balsamic

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DESSERTS

SAL DESSERTS

PAVLOVA, POMELO AND RASPBERRY *(GF)(D)(E)* 70

CHOCOLATE MOUSSE *(N)(E)(D)* 70

TIRAMISU *(D)* 70

MILLE-FEUILLE, VANILLA AND PECAN *(E)(D)(N)* 70

MANGO SAGO *(VG)(GF)* 70

BAKED MANCHEGO CHEESECAKE *(D)(E)* 70

PERFECT FOR SHARING

A LA MINUTE WHIPPED GELATO 90

DULCE DE LECHE *(D)(E)*
Chocolate sauce and churros

PISTACHIO *(N)(D)*
Pistachio ice cream, pistachio praline, caramelized pistachio

FRUIT PLATTER *(V)(GF)* 180
The best of the season

SELECTION OF MINI-SAL DESSERTS *(N)(D)(E)* 95
A selection of our home-made desserts

ICE CREAMS

SELECTION OF ICE CREAMS *(N)(D)* 30
Coffee, pistachio, vanilla, strawberry, chocolate, yogurt

SELECTION OF SORBETS *(N)* 30
Mango and passion fruit, raspberry, coconut, cherry, lemon, pomelo

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DESSERTS

FRUIT SELECTION

INDIVIDUAL ASSORTED FRUIT PLATTER *(V)(GF)*	80
DESSERT OF THE DAY	45

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KIDS MENU

MENU EXCLUSIVELY AVAILABLE FOR AGES 0-12

COD FISH CROQUETAS *(D)(E)*	60
CHICKEN TRENETTE PASTA (CHICKEN, CREAM) *(D)(E)*	95
CHICKEN MILANESE *(S)(E)*	95
RIGATONI PINK SAUCE *(V)(D)(E)*	110
MAC & CHEESE *(V)(D)*	105
SEABASS, STEAM VEGETABLES *(GF)*	110
TOMATO GAZPACHO *(V)(VG)*	40

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COCKTAILS AND DRINKS

SIGNATURE COCKTAILS BY SAL

ROMÃ SPRITZ 80
Aperol, Prosecco, Pomegranate, Soda Water, Orange Zest

ALEGRÌA 80
Tequila, Mango, Lime, Agave, Passion Fruit

ALBÀHACA SOUR 80
Gin, St-Germain, Lemon, Basil

CLASSIC COCKTAILS

MOSCOW MULE 80
Vodka, Ginger, Lime, Soda Water

EAST SIDE FIZZ 80
Gin, Lime, Mint, Cucumber, Soda Water

PALOMA 90
Tequila, Pink Grapefruit, Salt

CAÏPIRINHA 80
Cachaca, Lime, Demerara

DARK & STORMY 80
Rum, Ginger, Lime, Angostura

APEROL SPRITZ 95
Italian Bitter, Soda Water, Champagne, Orange, Lemon

TOMMY'S MARGARITA 80
Tequila, Lime, Agave, Salt

NEGRONI SBAGLIATO 95
Vermouth Rouge, Campari, Champagne

BLOODY MARY 80
Vodka, Lemon, Tomato, Spices

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COCKTAILS AND DRINKS

CLASSIC COCKTAILS · CONTINUED

MARTINI 80
Cucumber, Lychee or Passion Fruit

LOW ABV COCKTAILS

ELDER BLOOM (CLARIFIED) 65
St. Germain, Milk, Lychee, Cucumber, Ginger, Lemon

BELLE ROUGE 65
Chambord, Raspberry, Peach, Lemon, Soda

SAL SELECTION

TINTO DE VERANO 70

SANGRIA BY SAL 70

WHITE SANGRIA BY SAL 80

PANACEA BY SAL 70

SIGNATURE MOCKTAILS BY SAL

LIGHT MY FIRE 55
Raspberries, Lychee, Cranberries, Pimento Essence, Togarashi, Lime

ALGARVE 55
Pineapple, Ginger, Pepper, Turmeric

GO VERDE 55
Cucumber, Lemongrass, Basil, Elderflower, Lemon, Soda water

AMOR AMOR 55
Redcurrant, ginger

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COCKTAILS AND DRINKS

JUICES 38

Apple, Orange, Lemon Mint, Pineapple, Watermelon

COFFEES & TEAS

MACCHIATO, ESPRESSO	28
DOUBLE ESPRESSO, AMERICANO	30
CAPPUCCINO, CAFÉ LATTE	35
CAFÉ BOMBÓN	35
TEA SELECTION	35
ICE CAFÉ BOMBÓN	40

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POOL MENU

STARTERS

COD FISH CROQUETAS *(D)(E)* — 60
Confit cod fish, caramelized onion, piquillo cream

CRISPY CALAMARI *(SF)(E)* — 95
Spicy mayo

OCTOPUS CARPACCIO *(SF)(GF)(D)* — 130
Calamansi dressing, pimentao

HEIRLOOM TOMATO CARPACCIO *(GF)(V)(D)* — 110
Coriander vinaigrette, feta cheese, black olives

KING CRAB SALAD *(S)* — 130
Poached king crab, green apple, tarragon, salmorejo

YELLOW TAIL CRUDO *(D)(R)(LS)* — 130
Jalapeño gazpacho, mozzarella, oregano

SALADS

BURRATA AND TOMATO SALAD *(V)(GF)(D)* — 130
Burrata cheese, tomato, pomegranate seeds

SPINACH, ARTICHOKETRUFFLE SALAD *(V)(GF)(D)* — 130
Artichoke, parmesan cheese, baby spinach, truffle sauce and oil

MEDITERRANEAN SALAD *(V)(GF)(D)* — 85
Tomato, olives, capsicum, feta cheese

PIZZA

MARGHERITA *(V)(D)* — 105
Roma tomatoes, mozzarella, fresh basil

TRUFFLE *(V)(D)* — 250
Truffle sauce, fior di latte

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POOL MENU

PIZZA · CONTINUED

EGGPLANT *(V)(D)(N)* 145
Smoked mozzarella, eggplant, pesto

SANDWICHES

CHICKEN CLUB SANDWICH *(E)(D)* 160
Boiled egg, veal bacon, tomato

FOCACCIA POMODORO BURRATA *(N)(D)* 130
Focaccia bread, burrata, tomato datterino, basil pesto, cashew nuts, olive oil

WAGYU BEEF SLIDERS *(D)* 130
Potato bun, cheddar cheese, pickles, homemade sauce

LOBSTER ROLL *(SF)(D)(E)* 145
Brioche roll, poached lobster, lemon mayonnaise, parsley

All above dishes are served with a choice of French fries or Mixed green salad

MAINS

WAGYU BEEF TAGLIATA *(D)* 320
Périgueux sauce, French fries

SEAFOOD MIXED GRILL *(SF)(GF)(LS)(D)(E)* 300
Seasonal vegetables, warm aioli

PASTA

KING CRAB & HOME-MADE TRENETTE *(SF)(N)(D)(E)* ✦ 260
Fresh basil pesto, tomato, espelette chili, balsamic

RIGATONI MANCHEGO *(V)(D)(E)* 120
Candied tomato, manchego cheese, fresh basil

VEGETARIAN TRENETTE *(V)(D)(N)(E)* 140
Fresh basil pesto, tomato, espelette chili, balsamic

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POOL MENU

DESSERT

CHOCOLATE MOUSSE *(N)(E)(D)* 70

TIRAMISU *(D)* 70

MANGO SAGO *(VG)(GF)* 70

BAKED MANCHEGO CHEESECAKE *(D)(E)* 70

SELECTION OF ICE CREAMS *(N)(D)* 30
Coffee, pistachio, vanilla, strawberry, chocolate, yogurt

SELECTION OF SORBETS *(N)* 30
Mango and passion fruit, raspberry, coconut, cherry, lemon, pomelo

INDIVIDUAL ASSORTED FRUIT PLATTER *(V)(GF)* 80

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