



SAADIYAT ISLAND

MENU

À LA CARTE & BEVERAGE 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.

STARTERS

OYSTERS [Ⓢ]

HALF DOZEN AED 350

DOZEN AED 650

Lemon, red wine vinegar

3 PESCADA AED 135 [Ⓢ] [Ⓛ] [Ⓛ]

Fresh fish, tomato

CLAMS A LA MARINERA AED 125 [Ⓢ] [Ⓢ] [Ⓛ] [Ⓛ]

Coriander, white wine

PRAWNS COOKED IN ROASTED

TOMATO SAUCE AED 85 [Ⓢ] [Ⓢ] [Ⓛ] [Ⓛ]

Tomato, feta cheese, capsicum

WILD CRAB AED 95 [Ⓢ] [Ⓛ] [Ⓛ]

Rye toast, egg, mayonnaise, pickles, paprika

CRISPY CALAMARI AED 75

Spicy mayo

HEIRLOOM TOMATO CARPACCIO AED 95

Coriander, feta cheese, black olives

TUNA TARTARE WITH CAVIAR AED 150 [Ⓛ]

Caviar, ponzu sauce

CURED SEABASS CARPACCIO AED 120

Lemon, hazelnut

OCTOPUS CARPACCIO AED 130

Calamansi dressing, pimentao



SALADS

MEDITERRANEAN SALAD AED 115 [Ⓢ]

Tomato, olives, capsicum, feta

BURRATA AND TOMATO SALAD AED 170 [Ⓢ]

Burrata cheese, tomato, basil oil

SPINACH, ARTICHOKE

TRUFFLE SALAD AED 130 [Ⓢ]

Parmesan cheese, truffle sauce



PIZZA

PIZZA MARGHERITA AED 130

Roma tomatoes, mozzarella, fresh basil

TRUFFLE PIZZA AED 290

Mozzarella, truffle sauce, fior di latte

PIZZA EGGPLANT AED 155

Smoked mozzarella, eggplant, pesto



PASTA

PASTA OF THE DAY

Ask your waiter for more details

KING CRAB & HOMEMADE [Ⓢ] [Ⓛ] [Ⓛ]

TRENETTE PASTA AED 185

Fresh basil pesto, tomato, espelette chili, balsamic

SPICY FUSILLI AED 95

Capers, black olives, basil

LOBSTER LINGUINE [Ⓢ]

300grams AED 220/ 600grams AED 350

tarragon, lemon, lobster bisque

SEAFOOD RICE CATALANA AED 195 [Ⓢ] [Ⓢ] [Ⓛ] [Ⓛ]

Fresh langoustine, calamari, clams, prawns, crab, capsicum, coriander, saffron

[Ⓛ] - Alcohol [Ⓢ] - Nuts [Ⓢ] - Shellfish [Ⓢ] - Gluten Free [Ⓢ] - Vegetarian [Ⓛ] - Signature

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MEAT

TOMAHAWK 1.7KG AED 1600

australian wayu beef, accompanied with chimichurri & beef sauce, home made truffle fries and green salad

CHICKEN EMPANADAS AED 155 ^D

French fries, baby spinach salad

GRILLED LAMB CHOPS AED 195

Couscous, harissa, green olives

GRILLED AUSTRALIAN

ANGUS TENDERLOIN AED 125

Perigieux sauce, feta cheese and pomme paille

FISH

CATCH OF THE DAY

UPON AVAILABILITY, MARKET PRICE

Crushed potatoes, Portuguese cebolada, chimichurri, cherry tomato

PORTUGUESE DOURADA AED 250 [Ⓢ] [ⓐ] [ⓑ]

Tomatoes and baked potatoes

SEA SALT CRUSTED SEA BASS

(FOR TWO) AED 550 [Ⓢ]

Crushed potato, cherry tomato salad

WILD SEABASS FILLET AED 250

Verjus sauce, Mediterranean vegetables

SEAFOOD MIXED GRILL AED 390 [Ⓢ]

sauteed zucchini, lemon butter sauce

DESSERT

SAL DESSERTS AED 45

Berries Pavlova, Raspberry Tart [ⓐ], Pear Tart [ⓐ], Chocolate mousse [ⓐ], Tiramisu [ⓐ], Mango Sago

VANILLA PECAN MILLEFEUILLE AED 45

Praline, vanilla ice cream

SELECTIONS OF ICE CREAM AED 50

Coffee, pistachio, tonka bean, vanilla, strawberry, chocolate, yogurt

SELECTION OF SORBETS AED 50

Mango, passion fruit, raspberry, coconut, cherry & lemon

SHARING FRUIT PLATTER AED 150

The best of the season

CHEF'S SELECTION AED 160

A selection of our home made desserts

SAL SEASONAL COUPES GLACÉES AED 85

SAL & SUN

Mango & Passion fruit salsa, coconut ice cream, mango & passion fruit sorbet, coconut meringue, almond streusel

TONKAKAO

Tonka bean ice cream, chocolate ice cream, nutella cigarillo, mascarpone chantilly, chocolate streusel

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VEGETARIAN & VEGAN MENU

STARTERS

TOMATO GAZPACHO AED 35

Fresh basil, balsamic

MANCHEGO CROQUETAS AED 50

Manchego cheese, parmesan, milk and roux



SALADS

MEDITERRANEAN SALAD AED 115 

Tomato, olives, capsicum, feta

SPINACH, ARTICHOKE TRUFFLE SALAD AED 110  

Parmesan cheese, truffle sauce

PUMPKIN QUINOA AED 115

Pumpkin, kale, cranberry

HEIRLOOM TOMATO CARPACCIO AED 65

Coriander, feta cheese, black olives



PIZZA & PASTA

TRUFFLE PIZZA AED 290

Mozzarella, truffle sauce, fior di latte

PIZZA MARGHERITA AED 130

Roma tomatoes, mozzarella, fresh basil

SPICY RIGATONI MANCHEGO AED 130

Candied tomato, Manchego cheese, fresh basil

PIZZA EGGPLANT AED 155

Smoked mozzarella, eggplant, pesto

TRENETTE PASTA AED 110

Fresh basil pesto, tomato, espelette chili, balsamic

KIDS MENU

MANCHEGO CROQUETAS AED 50

CHICKEN TRENETTE PASTA AED 95

(CHICKEN, CREAM)

CHICKEN MILANESE AED 95

RIGATONI PINK SAUCE AED 110

SEABASS MASH POTATO AED 120

MAC & CHEESE AED 105

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