

## BEFORE

<b>Brie &amp; Walnut Tart</b> , raisin, honey, rosemary with tart shell (V)	58
<b>Duck Rillettes &amp; Cornichons</b> , onions & sourdough crisp	58
<b>Spanish Croquetas</b> , fried béchamel & ham	58
<b>Deep-fried Baby Squid</b> , smoked paprika aioli	118
<b>Tarbouriech Oysters</b> , shallot cream & fresh lemon	178
<b>Cured Meats</b> , selection of cured meats	258

## NEXT

<b>Prawn Crudo</b> (GF)	228
Obsiblu prawn crudo marinated in lemon sauce vierge & radish crudité	
<b>Salisterra Mezze Platter</b>	208
Tzatziki, baba ghanoush, taramasalata, hummus, Kalamata olives, lentils fritters, pita bread, feta cheese & tabouleh	
<b>Beef Tongue</b>	178
Sliced beef tongue, bagna cauda sauce, baby carrots salad & capers	
<b>Green Asparagus Salad</b> (V)(GF)	158
Poached and raw asparagus, grapefruit, mint & Greek yogurt dressing	
<b>Haricot Vert</b> (V)(GF)	128
French bean salad, pistachio dressing & blueberries	

## THEN

<b>Morel Velouté</b> (V)(GF)	178
Morel mushrooms, green peas & warm spelt salad	
<b>Lamb Pastilla</b>	198
Stuffed pulled lamb shoulder seasoned with Moroccan spices & Swiss chard	
<b>Octopus</b> (GF)	208
Grilled octopus with Greek style rub, pomegranate & parsley	
<b>Pissaladiere</b>	168
Puff pastry, confit Cevennes onions, Taggiasque olives & anchovies	
<b>Mediterranean Sea Snails Al Ajillo</b> (GF)	198
Puy lentils stew & Provençal herbs	

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## SALISTERRA MEANWHILE

<b>Zucchini (V)</b> Stuffed zucchini with couscous & saffron sauce	178
<b>Ravioli (V)</b> Spinach ravioli, Grana Padano sauce & sage	178
<b>Lobster Paccheri</b> Paccheri stuffed with lobster & aurora sauce	328
<b>Meloso Rice (V)(GF)</b> Caramelized vegetable stock, morels, fava beans & green peas	248
<b>Ciuppin</b> Ligurian style seafood broth with preserved tomato base & crusty bread	288
<b>Red Mullet (Choose one side)</b> Whole red mullet cooked table side with lemon & verbena steam	388
<b>Spring Chicken (GF)(Choose one side)</b> Roasted spring chicken marinated with lemon & Provençal herbs	288
<b>Veal Chop (GF)(Choose one side)</b> Roasted veal chop served with orange & fennel sauce	408
<b>Pork Tenderloin a la Romana (GF)(Choose one side)</b> Prosciutto wrapped pork tenderloin, semi-dried tomatoes & capers	348
<b>Mediterranean Sea Bass to Share (GF)(Choose two side)</b> 1kg Herb salt-baked seabass	1,288
<b>Ribeye on the Bone (GF)(Choose two side)</b> 1kg Grilled ribeye, rosemary condiment, capers & beef jus	1,288

## USUALLY

<b>Spelt and Venere Rice Warm Salad</b> , parmesan (V) <b>Mixed Grilled Spring Vegetables</b> , lemon vinaigrette (V)(GF) <b>Warm French Beans</b> , basil dressing (V)(GF) <b>Crushed Ratte Potatoes</b> , shallots & extra virgin olive oil (V)(GF) <b>Warm Couscous Salad</b> , raisins, cucumber & sun-dried tomato (V) <b>Panisse</b> , house-made ketchup (V)(GF)	58
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## SALISTERRA AFTER

<b>Yogurt (V)(GF)</b> Greek yogurt, walnut & acacia honey	98
<b>Pastafrola Pie (V)</b> Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream	98
<b>Clafouti (V)</b> Raspberry clafouti with verbena ice cream	98
<b>Madeleines (V)</b> Dark chocolate madeleines baked to order	98
<b>Orange Blossom Meringue</b> Citrus fruits with melon salad & hibiscus cold soup	98
<b>Churros (V)</b> Spanish churros with cinnamon dust & dark chocolate sauce	98
<b>Mediterranean Cheese Platter</b> A selection of seasonal cheese & accompaniments	288

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## 小食

<b>芝士核桃撻</b> , 葡萄乾, 蜜糖, 迷迭草 (V)	58
<b>鴨肉醬及醃漬青瓜</b> , 洋蔥及酸種麵包脆	58
<b>菠菜炸丸子</b> , 火腿	58
<b>炸魷魚</b> , 香蒜蛋黃醬	118
<b>生蠔</b> , 乾蔥忌廉及檸檬	178
<b>風乾火腿拼盤</b> , 精選火腿	258

## 頭盤

<b>生醃蝦</b> (GF) 醃水晶藍蝦, 蘿蔔片及檸檬汁	228
<b>地中海拼盤</b> 青瓜酸乳酪醬, 茄子蓉, 紅魚子沙律醬, 鷹嘴豆蓉, 伊利亞達橄欖, 油炸扁豆, 彼得包, 山羊芝士及塔博勒沙律	208
<b>牛舌</b> 牛舌片, 熱沾醬, 甘筍沙律及水瓜柳	178
<b>露筍</b> (V)(GF) 生及熟露筍, 西柚, 薄荷及希臘乳酪醬	158
<b>法邊豆</b> (V)(GF) 法邊豆沙律, 開心果醬及藍莓	128

## 頭盤

<b>羊肚菌湯</b> (V)(GF) 羊肚菌, 綠豆及穀物沙律	178
<b>羊肉餡批</b> 燴羊肉批, 摩洛哥香料, 紅石榴粒, 乳酪和羊汁	198
<b>八爪魚</b> (GF) 烤八爪魚配希臘香料, 石榴及香茜	208
<b>洋蔥批</b> 酥皮, 油封洋蔥, 意大利橄欖及鯷魚	168
<b>橄欖油蒜味海螺</b> (GF) 燉扁豆及普羅旺斯香草	198

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SALISTERRA  
主菜

<b>意大利青瓜 (V)</b> 釀意大利青瓜配小米及番紅花醬	178
<b>意大利雲吞 (V)</b> 菠菜意大利雲吞, 芝士醬及鼠尾草	178
<b>龍蝦寬管麵</b> 芝士白汁龍蝦釀寬管麵	328
<b>素燉飯 (V)(GF)</b> 蔬菜高湯, 羊肚菌, 蠶豆及綠豆	248
<b>意大利海鮮湯</b> 意式海鮮湯配蕃茄及脆皮麵包	288
<b>紅鱈魚 (選擇一款配菜)</b> 全條紅鱈魚配檸檬及馬鞭草	288
<b>春雞 (GF)(選擇一款配菜)</b> 烤春雞配檸檬及普羅旺斯香草	288
<b>小牛肉扒 (GF)(選擇一款配菜)</b> 小牛肉扒配香橙及茴香醬	408
<b>豬里脊肉 (GF)(選擇一款配菜)</b> 意大利火腿, 豬里脊肉, 番茄乾及水瓜柳	348
<b>地中海鱸魚 (GF)(選擇兩款配菜)</b> 1 公斤鹽焗鱸魚	1,288
<b>有骨肉眼扒 (GF)(選擇兩款配菜)</b> 1 公斤烤肉眼, 迷迭草, 水瓜柳及牛肉汁	1,288

配菜

<b>小麥黑米沙律, 巴馬臣芝士 (V)</b> <b>蔬菜沙律, 檸檬油醋汁 (V)(GF)</b> <b>法邊豆, 羅勒醬 (V)(GF)</b> <b>馬鈴薯蓉, 乾蔥及橄欖油 (V)(GF)</b> <b>小米沙律, 葡萄乾, 青瓜及蕃茄乾 (V)</b> <b>鷹嘴豆條, 自家製蕃茄醬 (V)(GF)</b>	58
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## SALISTERRA

## 甜品

<b>乳酪 (V)(GF)</b> 希臘乳酪, 核桃及蜜糖	98
<b>果醬批 (V)</b> 杏脯果醬, 馬鞭草配雲呢拿忌廉	98
<b>法式焗布甸 (V)</b> 紅桑子焗布甸配馬鞭草雪糕	98
<b>法式貝殼蛋糕(V)</b> 即製法式貝殼蛋糕	98
<b>香橙蛋白餅</b> 柑橘配蜜瓜及洛神花湯	98
<b>西班牙油條 (V)</b> 朱古力醬及玉桂砂糖	98
<b>地中海芝士拼盤</b> 精選芝士及配料	288

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