

SALISTERRA BEFORE

Sea Bream Tartare , carrot purée & citrus	68
Foie Gras Arancini , sweet & spicy apricot jam	128
Spanish Croquetas , fried béchamel & ham	58
Deep-fried Baby Squid , smoked paprika aioli	118
Tarbouriech Oysters , shallot cream & fresh lemon	178
Cured Meats , selection of cured meats	258

NEXT

Salisterra Mezze Platter	228
Tzatziki, baba ghanoush, muhammara, hummus, Kalamata olives, lentils fritters, pita bread, feta cheese & tabouleh	
Beetroot Salad (V)(GF)	128
Marinated and raw beetroot, Greek yogurt dressing, watercress & whole grain mustard	
Burrata (GF)	158
Marinated heirloom tomatoes, burrata, basil, shallot & aged balsamic	
Trout	208
Citrus marinated trout, crème fraîche, house pickles & Sardinian crisp bread	
Prawn Crudo (GF)	228
Obsiblu prawn crudo marinated in lemon sauce vierge & radish crudité	
Octopus (GF)	178
Slow cooked octopus with Greek herb rub, pomegranate, orange & basil	
Beef Carpaccio (GF)	178
Sliced raw cured beef, bagna càuda, black olives, caper berries & arugula	

THEN

Scallop	178
Whole baked scallop with chorizo & confit onion	
Flat Bread	168
Toasted spiced flat bread, taramasalata, lemon & trout roe	
Bouillabaisse	198
Red mullet soup, seabass, clams, saffron aioli & parmesan toast	
Mediterranean Whelk Al Ajillo (GF)	198
Puy lentils stew & Provençal herbs	

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA MEANWHILE

Seasonal Vegetable Garden (V)(GF) A selection of grilled, steam, raw vegetables, aged balsamic glaze & polenta crackers	198
Ravioli (V) Spinach ravioli, Grana Padano sauce & sage	178
Lobster Paccheri Paccheri stuffed with lobster & aurora sauce	328
Meloso Rice (V)(GF) Caramelized vegetable stock, morel mushrooms, sofrito, fava beans & green peas	248
Red Mullet (GF)(Choose one side) Whole red mullet cooked table side with lemon & verbena steam	388
Spring Chicken (GF)(Choose one side) Marinated in Catalan spices, mint yogurt & orange	288
Lamb Shank a la Provençale (GF)(Choose one side) Braised lamb shank & semi-dried tomatoes	348
Pork Tenderloin a la Romana (GF)(Choose one side) Prosciutto wrapped pork tenderloin & caper sauce	348
Mediterranean Style Seafood (GF)(Choose two sides) Grilled lobster, prawns, meagre & citrus shallot sauce	1,088
Mediterranean Sea Bass to Share (GF)(Choose two sides) 1kg Herb salt-baked seabass	1,288
Beef Entrecote (GF)(Choose two sides) 500g Grilled ribeye, mustard beef jus & herb butter	1,088

USUALLY

Spelt & Venere rice, parmesan (V) Mixed grilled spring vegetables, lemon vinaigrette (V)(GF) French Beans & basil (V)(GF) Mashed potato & butter (V)(GF) Couscous, raisins, cucumber & sun-dried tomato (V) Panisse & house-made ketchup (V)(GF)	78
---	----

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA AFTER

Yogurt (V)(GF) Greek yogurt, walnut & acacia honey	108
Pastafrola Pie (V) Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream	108
Peach (V)(GF) Thyme roasted peach & vanilla Chantilly with ruby peach sorbet	108
Crème Catalana (V)(GF) Citrus cinnamon infused baked custard, caramelised sugar layer & tonka bean ice cream	108
Madeleines (V) Dark chocolate madeleines baked to order	108
Summer Fruit Salad (V)(GF) Compressed watermelon, mango, berries, mint & hibiscus soup	108
Churros (V) Spanish churros with cinnamon dust & dark chocolate sauce	108
Pain Perdu (V) Orange blossom French toast & apricot compote	108

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

小食 SALISTERRA

鯛魚撻 , 甘筍蓉及柑橘	68
鵝肝炸飯球 , 甜辣杏子醬	128
西班牙炸丸子 , 火腿	58
炸魷魚 , 香蒜蛋黃醬	118
生蠔 , 乾蔥忌廉及檸檬	178
風乾火腿拼盤 , 精選火腿	258

頭盤

地中海拼盤 青瓜酸乳酪醬, 茄子蓉, 紅椒醬, 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	228
紅菜頭沙律 (V)(GF) 醃製及生紅菜頭, 希臘醬, 西洋菜及芥末	128
意大利芝士 (GF) 醃製蕃茄, 意大利芝士, 羅勒, 乾蔥及黑醋	158
鱒魚 醃製柑橘鱒魚, 法式酸奶油, 醃漬及薄脆麵包	208
生醃蝦 (GF) 醃水晶藍蝦, 蘿蔔片及檸檬汁	228
八爪魚 (GF) 慢煮八爪魚配希臘香料, 石榴及羅勒	178
生牛肉 (GF) 生牛肉片, 熱沾醬, 橄欖, 水瓜柳及火箭菜	178

頭盤

帶子 焗帶子配辣肉腸及油封洋蔥	178
扁麵包 烤扁麵包, 紅魚子沙律醬, 檸檬及鱒魚籽	168
法式燴海鮮 紅魷魚湯, 鱸魚, 蜆, 番紅花大蒜蛋黃醬及巴馬臣芝士	198
橄欖油蒜味海螺 (GF) 燉扁豆及普羅旺斯香草	198

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA

主菜

時令蔬菜 (V) 烤, 蒸, 生蔬菜, 黑醋及玉米粥餅乾	198
意大利雲吞 (V) 菠菜意大利雲吞, 芝士醬及鼠尾草	178
龍蝦寬管麵 芝士白汁龍蝦釀寬管麵	328
素燉飯 (V)(GF) 蔬菜高湯, 羊肚菌, 索夫利特醬, 豌豆及蠶豆	248
紅魷魚 (選擇一款配菜) 全條紅魷魚配檸檬及馬鞭草	388
春雞 (GF)(選擇一款配菜) 香料醃製, 薄荷乳酪及香橙	288
燴羊膝 (GF)(選擇一款配菜) 燴羊膝及蕃茄乾	348
豬里脊肉 (GF)(選擇一款配菜) 意大利火腿, 豬里脊肉及水瓜柳	348
地中海海鮮 (GF)(選擇兩款配菜) 烤龍蝦, 大蝦, 白姑魚及柑橘乾蔥醬	1,088
地中海鱸魚 (GF)(選擇兩款配菜) 1 公斤鹽焗鱸魚	1,288
牛肋排 (GF)(選擇兩款配菜) 500 克烤肉眼, 芥末牛肉汁及香草牛油	1,088

配菜

小麥黑米, 巴馬臣芝士 (V) 烤蔬菜, 檸檬油醋汁 (V)(GF) 法邊豆, 羅勒 (V)(GF) 馬鈴薯蓉, 牛油 (V)(GF) 小米, 葡萄乾, 青瓜及蕃茄乾 (V) 鷹嘴豆條, 自家製蕃茄醬 (V)(GF)	78
---	----

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA

甜品

乳酪 (V)(GF) 希臘乳酪, 核桃及蜜糖	108
果醬批 (V) 時令水果, 馬鞭草配雲呢拿忌廉	108
蜜桃 (V)(GF) 百里香烤蜜桃及雲呢拿忌廉配蜜桃雪葩	108
卡達拉娜 (V)(GF) 柑橘玉桂奶凍, 焦糖及東加豆雪糕	108
法式貝殼蛋糕 (V) 即製朱古力法式貝殼蛋糕	108
夏日生果沙律 (V)(GF) 西瓜, 芒果, 莓果, 薄荷及洛神花	108
西班牙油條 (V) 朱古力醬及玉桂砂糖	108
法式多士 (V) 香燈法式多士及杏脯果醬	108

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge