

SALISTERRA STARTERS

Tarbouriech Oysters	178
Shallot cream & fresh lemon	
Prawn Crudo (GF)	228
Obsiblue prawn crudo marinated in lemon sauce vierge & radish crudité	
Muhammara (V)	158
Roasted peppers, smoked almonds, pomegranate & pita bread	
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	
Beetroot Salad (V)(GF)	148
Marinated and raw beetroot, Greek yogurt dressing, watercress & whole grain mustard	
Burrata (V)(GF)	168
Marinated heirloom tomatoes, burrata, basil, shallot & aged balsamic	
Mushroom Velouté (V)	148
Roasted seasonal mushrooms, crispy egg, sugar snap peas & pea shoots	
Mediterranean Whelk Al Ajillo (GF)	198
Sea snails, Puy lentils stew & Provençal herbs	
Scallop	178
Whole baked scallop with chorizo & confit onion	
Arancini	128
Crispy rice, foie gras, sweet & spicy apricot jam	

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
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SALISTERRA MAINS

Cauliflower (V)(GF) Roasted in harissa spices, pickled cauliflower & shallot	218
Ravioli (V) Spinach ravioli, Grana Padano sauce & sage	198
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 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

TO SHARE

Mediterranean Style Seafood (GF)(Choose two sides) Gilled lobster, prawns, meagre & citrus shallot sauce	988
Mediterranean Sea Bass to Share (GF)(Choose two sides) 1kg Herb salt-baked seabass	1,288
Beef Entrecôte (GF)(Choose two sides) 500g Grilled ribeye, mustard beef jus & herb butter	1,088

SIDES

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
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**SALISTERRA
DESSERTS**

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 custard, caramelised sugar & 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

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SALISTERRA
頭盤

生蠔 乾蔥忌廉及檸檬	178
生醃蝦 (GF) 醃水晶藍蝦, 蘿蔔片及檸檬汁	228
紅椒核桃醬 (V) 烤紅椒, 杏仁, 石榴及彼得包	158
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
紅菜頭沙律 (V)(GF) 醃製及生紅菜頭, 希臘醬, 西洋菜及芥末	148
意大利芝士 (V)(GF) 醃製蕃茄, 意大利芝士, 羅勒, 乾蔥及黑醋	168
蘑菇湯 (V) 烤雞油菌, 雞蛋, 甜豆及豆苗	148
橄欖油蒜味海螺 (GF) 燉扁豆及普羅旺斯香草	198
帶子 焗帶子配辣肉腸及油封洋蔥	178
炸飯球 鵝肝, 甜辣杏子醬	128

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SALISTERRA 主菜

椰菜花 (V)(GF) 哈里薩辣醬烤製, 醃製椰菜花及乾蔥	218
意大利雲吞 (V) 菠菜意大利雲吞, 芝士醬及鼠尾草	198
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

分享

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	988
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
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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

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