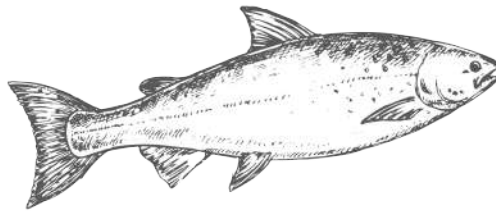



SALMONTINI

LE RESTO

At Salmontini, we honor the centuries-old tradition of smoked salmon, a craft that has evolved from ancient preservation methods to a modern culinary art. Our salmon is sourced from pristine waters and expertly smoked using time-honored techniques, ensuring a delicate, rich flavor that reflects the heritage of regions like Scotland and Scandinavia. This process, once reserved for preserving fish, now symbolizes luxury and indulgence, bringing the finest smoked salmon to your plate with every bite, embodying the perfect balance of tradition and innovation.



EXCLUSIVE SALMON SELECTION

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|---|---|
|  Heart of Smoked Salmon (D) 200
<i>A delicacy of heart-smoked salmon, paired with cream cheese, lime, red currant, and fresh chives.</i> | The Salmontini Plate (D) 230
<i>A perfect platter for one, featuring lightly smoked hand-sliced salmon, tartare, marinated salmon, heart of smoked salmon, beetroot and orange-infused salmon, and salmon gravadlax.</i> |
| Smoked Salmon Pastrami (D) 90
<i>Hand-sliced oak-smoked salmon, served with crisp frisée, veal bacon and drizzled with a tangy smoked paprika hollandaise.</i> | The Semi-Royal (D) 550
<i>An exquisite sharing platter for 2-4 persons, offering lightly smoked hand-sliced salmon, vibrant tartare, marinated salmon, heart of smoked salmon, beetroot and orange-infused salmon, gravadlax, and light smoked salmon sashimi.</i> |
| Fresh Salmon Carpaccio (D) 80
<i>Delicate slices of salmon, garnished with capers, grapefruit, zesty yuzu cream, and salmon roe.</i> | The Royal (D) 890
<i>An indulgent feast for 4-6 persons, showcasing an elegant selection of lightly smoked hand-sliced salmon, tartare, marinated salmon, heart of smoked salmon, beetroot and orange-infused salmon, gravadlax, and light smoked salmon sashimi.</i> |
| Salmon Tartare 135
<i>Exquisite, finely diced light smoked salmon, prepared using our 23-year-old recipe, delicately infused with fresh herbs and citrus.</i> | |
| Traditional Salmon Salad 105
<i>Hand-sliced oak-smoked salmon, served over fresh lettuce, finished with a touch of balsamic elegance.</i> | |
|  Salmon Beetroot Gravadlax 110
<i>Beetroot-marinated smoked salmon, served on a bed of fresh lettuce and drizzled with a zesty lemon mustard dressing.</i> | |



• GREAT FOR SHARING •

Salmon Rillettes (D-G) <i>Our 20-year-old signature recipe.</i>	70	Green Olive Tapenade (D-G) <i>A rich blend of green olives, parmesan, anchovies, and olive oil, accompanied by rustic sourdough bread, creating a vibrant and flavorful spread.</i>	30
Chili Roasted Nuts (N) <i>Mixed nuts & pumpkin seeds, roasted with rosemary and a touch of chili flakes.</i>	38	Fried Calamari (G) <i>Crispy, golden calamari paired with a zesty sambal mayo and a refreshing fennel lime salad.</i>	40
Cauliflower Tempura Fritters (G) <i>Crispy tempura cauliflower served with a decadent truffle mayo</i>	36	Fried Tempura (G-S) <i>Crispy, golden shrimp tempura, served with a sweet and savory teriyaki sauce for a perfect balance of flavors.</i>	45
Edamame <i>Tender Japanese soybeans, served with your choice of lightly salted or spiced.</i>	34		

• STARTERS •

SOUPS

Miso Soup (G) <i>Delicate Japanese miso soup with wakame seaweed and tofu.</i>	48	Coastal Fisherman's Stew (S) <i>A rich medley of the ocean's finest seafood, simmered in a vibrant tomato soup and served with toasted sourdough.</i>	95
French Onion Soup (D-G) <i>A classic onion soup, topped with golden croutons and gratinated Emmental cheese.</i>	64	Fresh Asparagus Soup (D-G) <i>A smooth, velvety soup that highlights the delicate flavors of freshly picked asparagus.</i>	55

SALADS

 Alaskan King Crab Salad (S) <i>Tender sautéed king crab over a crisp blend of frisée, arugula, baby gem lettuce, ripe avocado, and fresh grapefruit.</i>	130	Lentil Du Puy & Rocca Salad <i>French lentils paired with arugula, cherry tomatoes, and pickled onions, all drizzled with a balsamic vinaigrette.</i>	65
Seaweed Salad (G) <i>A vibrant mix of fresh seaweed, avocado, green apple, and mixed lettuce, dressed in roasted sesame vinaigrette.</i>	86	Quinoa Salad (D-N) <i>A delightful mix of quinoa, capsicum, arugula, feta, and walnuts, all brought together with a hint of balsamic.</i>	65
Caesar Salad (D-G) <i>Crisp romaine, tossed in house-made Caesar dressing, topped with aged Parmesan and golden croutons. Add prawns (S) (+30) or grilled chicken (+20).</i>	60	Burrata & Heirloom Tomato Salad (D) <i>Creamy burrata served with heirloom tomatoes, fresh basil, and a touch of balsamic.</i>	85
Kani Crabstick Salad (G-S) <i>Shredded crabstick with avocado and cucumber & carrot, lightly tossed in a delicate Japanese mayo. Add fresh Mango (+15)</i>	45	Secret Garden Salad <i>A vibrant mix of fresh greens, tomatoes, cucumber, and carrots, all delicately dressed in a refreshing lemon vinaigrette.</i>	50



Spicy Crispy Salmon Salad (G) 125
Diced fresh salmon with crisp lettuce and crunchy tempura crumbs, finished with a bold spicy Japanese mayo.

Spicy Crispy Tuna Salad (G) 125
Freshly diced tuna, served with crisp lettuce and crunchy tempura crumbs, finished with a bold spicy Japanese mayo.

Garlic Herb Shrimp Provençale (S) 110
Sautéed shrimp with garlic, shallots, and fresh herbs, capturing the essence of Provençale cuisine.



Grilled Octopus Satay 80
Tender grilled octopus, served over a smooth pea purée, drizzled with teriyaki, and topped with crispy quinoa and fragrant Thai basil.

• MAINS •

PASTA & RISOTTO

Tagliatelle al Pesto (D-G) 150
*Fresh tagliatelle, tossed in a rich, creamy pesto sauce, complemented by your choice of seared **salmon** or succulent **prawns** (S).*

Lemon Herb Shrimp Risotto (D-S) 120
A velvety lemon and herb-infused risotto, topped with perfectly grilled prawns and finished with a delicate sprinkle of fresh herbs.

Fisherman's Feast Pasta (For 2) (D-G-S) 220
An indulgent seafood medley of mussels, jumbo prawns, calamari, and cod, simmered in a spicy tomato herb sauce, served with grilled baguette for the perfect accompaniment.

THE OCEAN - SEAFOOD

Garlic Butter Prawns (D) 180
Succulent prawns grilled to perfection, adorned with tangy yuzu citrus garlic herb butter, creating a delightful balance of flavors.



Epicurean Salmon Filet Experience 150
Ask your waiter about this week's Chef-curated Salmon Pavé, featuring our premium salmon with a unique herb-infused twist. Experience a culinary delight crafted to showcase creativity and excellence.

Salmon Couscous (G) 165
Tender oven-roasted fresh salmon served over fluffy couscous, complemented by a tomato harissa sauce.

Seared Tuna (G) 145
Seared tuna, glazed with tamari and draped in a delicate blend of ponzu and roasted sesame sauces, served over vegetable fried rice.

Salmon with Fresh Herbs (D) 135
Roasted salmon accompanied by a rich herb cream sauce, served with wild rice and a medley of shiitake mushrooms, rainbow carrots, and asparagus.

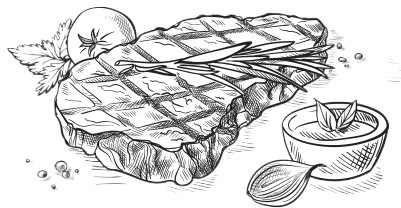
Alaskan Black Cod (G) 170
Miso-honey glazed Alaskan black cod, served with king oyster mushrooms and finished with a soy glaze.



Wood Smoked Salmon (D-G)	135
<i>Wood-smoked salmon, paired with velvety cauliflower purée, roasted sesame sauce, and a medley of pickled vegetables.</i>	
Oven-Roasted Seabass Filet (D)	150
<i>Perfectly roasted seabass, accompanied by a creamy asparagus risotto and a rich caper butter sauce.</i>	

HEARTLAND – MEATS

 Prime Porterhouse Steak (D-G)	560
<i>An exceptional 1kg cut of American USDA Prime, showcasing the robust flavor of New York strip and the buttery tenderness of filet mignon. Expertly carved tableside, this steak comes with your choice of 2 side dishes and 2 sauces.</i>	
Australian Angus Rib Eye (D-G)	350
<i>Hearty 500g Australian Angus Rib Eye, expertly grilled and served with your choice of one side and one house-crafted sauce.</i>	
Entrecôte St. Germain des Prés (D-G)	205
<i>Tender 200g Australian Angus beef tenderloin, grilled to your preference, served with velvety herb butter sauce and golden fries.</i>	
Beef Tenderloin (D-G)	210
<i>200g of succulent Australian Angus beef tenderloin, served with a flavorful savory jus and your choice of side dishes and sauces for a personalized touch.</i>	
Veal Escalopine (D-G)	155
<i>Golden-crisp veal tenderloin, elegantly paired with tender asparagus and a creamy mushroom risotto, garnished with shaved Parmesan and finished with a rich jus for an elevated dining experience.</i>	
Chicken Escalopine (D-G)	100
<i>Crisp, golden-breaded chicken breast, paired with roasted baby potatoes, peppery arugula, and finished with a luscious sauce gribiche.</i>	



SIDES - AED40

Sautéed Broccolini | Roasted Asparagus | Truffle Whipped Potatoes | Roasted Baby Potatoes
Mac and Cheese | Sautéed Wild Mushrooms | French Fries | Asparagus Risotto

SAUCES

Peppercorn | Chimichurri | Béarnaise | Café de Paris Butter | Mushroom



Salmontini Signature

D - Dairy, G - Gluten, N - Nuts, S - Shellfish
Prices are in AED and are subject to a 7% authority fee and 5% VAT

• SUSHI SELECTION •

NIGIRI (2 pieces)

Shake - Salmon	36
Maguro - Tuna	38
Hamachi - Yellow Tail	39
Ebi - Shrimp (S)	35
Kani - Crabstick (G-S)	32
Unagi - Eel	46

SASHIMI (3 pieces)

Shake - Salmon	40
Maguro - Tuna	45
Hamachi - Yellow Tail	47
Ebi - Shrimp (S)	38
Kani - Crabstick (G-S)	34

MAKI ROLLS (8 pieces)

California Crispy (G-S) <i>Avocado, cucumber, crab, and tempura crumbs.</i>	60
Shrimp Tempura Maki (G-S) <i>Tempura shrimp, cucumber, and crispy crumbs.</i>	62
California Maki (G-S) <i>Lettuce, avocado, crab, and tobiko.</i>	62
Tuna Maki (G) <i>Plain or Spicy.</i>	66
Salmon Maki (G) <i>Plain or Spicy.</i>	64

Salmon Skin Maki (G) <i>Crispy salmon skin, spicy mayo, and chives.</i>	56
Volcano Maki (G) <i>Cucumber, apple, mango, and mixed tobiko.</i>	66
Rainbow Maki (G-S) <i>Cucumber, crab, grilled unagi, salmon, tuna, and hamachi.</i>	66
Salmon Koru Hoson Maki <i>Fresh salmon, avocado, and black sesame.</i>	66
Smoked Salmon Maki (D) <i>Raw salmon, avocado, cream cheese & smoked salmon wrap.</i>	66

SIGNATURE MAKI ROLLS (8 pieces)

Salmon Delight (G) <i>Salmon with Spicy Japanese Mayo, Avocado wrap.</i>	74
Umi Unagi Roll (G) <i>Eel & Avocado topped with a sweet Teriyaki Sauce & Brown Sesame.</i>	74

Flaming Yellow (G) <i>Salmon, Spicy Japanese Mayo & Cucumber topped with seared Yellow Tail & Teriyaki Crumbs.</i>	74
Dragon Maki (G-S) <i>Deep Fried Tiger Prawn, Lettuce, Avocado wrap served with Dragon Sauce.</i>	76

SHARING SUSHI PLATTERS

Maki Special <i>28 pieces maki of your choice.</i>	220
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Sushi & Sashimi Special <i>12 pieces maki, 8 pieces nigiri, 12 pieces sashimi of your choice.</i>	315
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• D E S S E R T S •



Molten Chocolate Fondant (D-G)

A warm, rich chocolate cake with a molten center, served with fresh berries and vanilla bean ice cream.

55

Classic Crème Brûlée (D)

Silky vanilla custard topped with a golden, caramelized sugar crust.

46

Nutella Hazelnut Cheesecake (D-N)

A creamy Nutella-infused cheesecake with a decadent chocolate ganache.

53

Caramelized Apple Tart (G)

Caramelized apples on a flaky puff pastry, served with vanilla bean ice cream.

45

Tiramisu (D)

Layers of mascarpone cream, espresso-soaked sponge, and a dusting of cocoa.

45

Basque Burnt Cheesecake (D)

A rich, caramelized cheesecake with Chantilly cream and a berry compote.

50

Salmontini Dessert Tasting for Two

An exquisite tasting of Salmontini's signature desserts, perfect for sharing.

100

Chocolate Mini Mou (D)

A rich chocolate ice cream layered with cream and chocolate sauce

One scoop 25 | Two scoops 40

