



SALMONTINI



Restaurant - Brasserie  
Dubai - London

SALMON STARTERS

|                           | Dhs |
|---------------------------|-----|
| Traditional Smoked Salmon | 90  |
| Heart of Smoked Salmon    | 115 |
| Marinated Smoked Salmon   | 85  |
| Salmon Beetroot Gravadlax | 75  |
| Salmon Tartar             | 95  |
| Julienne Salmon Salad     | 75  |

SOUPS

|              | Dhs |
|--------------|-----|
| Fisherman    | 75  |
| Asparagus    | 55  |
| Onion        | 55  |
| Clam Chowder | 70  |
| Miso Soup    | 45  |

DEGUSTATION

|                                |     |
|--------------------------------|-----|
| "The Plate" (1-2 persons)      | 170 |
| "The Semi-Royal" (3-4 persons) | 320 |
| "The Royal" (6-8 persons)      | 600 |

STARTERS & SALADS

|  |     |                                 |     |
|--|-----|---------------------------------|-----|
| Edamame  | 35  | Secret Garden Salad             | 65  |
| Marinated Artichokes                                 | 50  | Wild Rocca, Parmesan Cheese     | 70  |
| French Lentil Salad                                  | 60  | Mozzarella Tomato & Pesto sauce | 70  |
| Quinoa Salad   | 60  | Endives Roquefort               | 80  |
| Grilled Asparagus                                    | 85  | Seaweed Salad                   | 80  |
| Beetroot Salad, Stilton Cheese                       | 85  | Warm Goat Cheese Salad          | 85  |
| Spicy Crispy Salmon<br>(Japanese tartar with crumbs) | 125 | Chicken Caesar Salad            | 95  |
| Spicy Crispy Tuna<br>(Japanese Tartar with crumbs)   | 125 | Shrimp Caesar Salad             | 95  |
|  |     | Fresh Octopus Salad             | 105 |
|  |     | Fresh Crab Meat Salad           | 120 |

|                                    |     |
|------------------------------------|-----|
| Smoked Tuna Carpaccio              | 90  |
| Salmon, Crab and Seaweed poke bowl | 95  |
| Lobster Shrimp Brioche             | 120 |
| Jar of Foie Gras, Quince Jam       | 135 |



Our salmon is prepared following traditional methods  
in our smokehouse using oak wood.