

SALMONTINI

Le Bistro

LUNCH & DINNER



OUR SIGNATURES		OUR SOUPS	
SALMON RILLETTES Our 20 Years Old Signature Recipe	70	JERUSALEM ARTICHOKE Fresh Jerusalem Artichoke and Truffle Oil	70
TRADITIONAL SMOKED SALMON Home Smoked and Hand Sliced, on a Bed of Mixed Lettuce	95	MISO SOUP Our Traditional Japanese Recipe	48
HEART OF SMOKED SALMON The Tsar Nikolai Cut	120	FRESH ASPARAGUS SOUP Creamy Fresh Asparagus Soup	55
SALMON TARTAR A Classic...	100		
"THE BISTRO PLATE" Assortment of Rillettes, Smoked Salmon, Heart of Smoked Salmon and Tartar	125		
FRESH SALADS			
FRESH CRAB MEAT Mixed Lettuce, Green Apples, Mango, Orange, Lemon Grass Dressing	130	FRENCH LENTIL SALAD Parsley, Red Onion, Celery Leaves, Cherry Tomatoes, 5 Year Old Balsamic Dressing	65
SEARED TUNA NICOISE It's all in the name...	110	QUINOA SALAD Mint, Beetroot, Grilled Bell Peppers, Cherry Tomatoes, Red Radish, Pomegranate and Vinegar Dressing	65
SEAWEED SALAD Marinated Seaweed, Avocado, Mixed Lettuce, Goma Dressing	86	BURRATA WITH HEIRLOOM TOMATOES Basil Leaves, Extra Virgin Olive Oil and Balsamic Vinegar	99
CORN FED CHICKEN CEASAR SALAD Iceberg Lettuce, Home Made Crouttons, Parmegianno Reggiano	99	VEGETERIAN POKE BOWL Seasonal Fresh Vegetables and Sushi Rice	58
ROASTED VEGETABLES WITH KALE Organic Kale, Dried Cranberries, Pumpkin Seeds, Raspberry Vinegar Dressing	58		
OUR FRESH PASTAS			
SALMON TAGLIATELLE Pesto Sauce and Capers	120		
SEAFOOD BLACK INK LINGUINI Fresh Seafood, Sicilian Datterino, and Tomatoes	130		
CANNELLONI Ricotta and Baby Spinach	88		

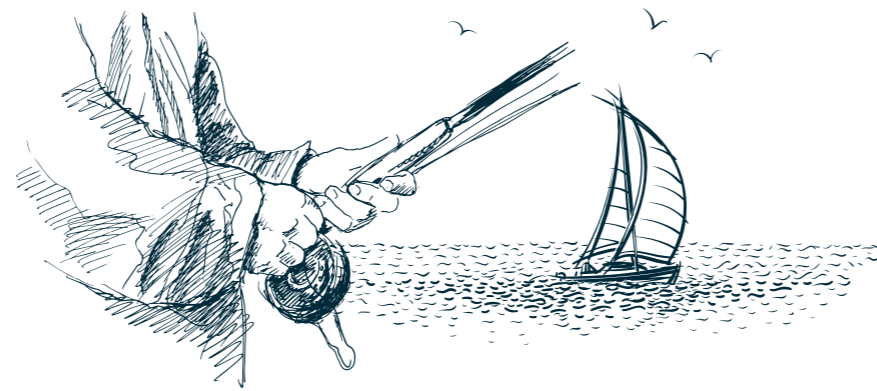
OUR SPECIALS FROM THE SEA			
SPICY CRISPY SALMON SALAD Our Unique Japanese Tartar with Tempura Crumbs	130	SALMON, CRAB & SEAWEED POKE BOWL Fresh Salmon, Fresh Crab Meat, Marinated Seaweed, Sushi rice	95
SPICY CRISPY TUNA SALAD Our Unique Japanese Tartar with Tempura Crumbs	130	CANADIAN LOBSTER & SHRIMP ROLL Canadian Lobster and Cooked Shrimps, Brioche Roll, Fries and Salad	130
HOT SMOKED SALMON ROLL Baked Scottish "Hot Smoked" Salmon, Lightly Spiced Japanese Mayo, Fries and Salad	95		
FROM THE GRILL		FROM THE SEA	
ENTERECÔTE ST GERMAIN DES PRÉS USDA Black Angus, French Fries and Our Famous Secret Sauce ...	175	ALASKAN BLACK COD Miso Marinated, Ginger Shoot	165
BEEF MEDALLION, ROCKFORT SAUCE USDA Black Angus Tenderloin, Agria Potatoes and Zucchini Hash Brown, Broccolini and Baby Spinach,	165	SEABASS « EN PAPILOTTE» Seasonal Fresh Vegetables	125
SLOW COOKED LAMB CHANKS 6 hours Slow Cooked Lamb Shanks, Mashed Potatoes	145	GRILLED TIGER PRAWNS Marinated with Yuzu Citrus and Green Chilli Pepper	155
ANGUS BEEF BURGER With Aged Cheddar, Fries and Coleslaw	88	LIGHTLY SMOKED SALMON PAVÉ Oven Baked with Sicilian Caponata	125
CHICKEN WITH TRIPLE COOKED POTATOES Panfried Corn Fed Chicken, Triple Cooked Baby Potatoes, Fine Green Beans, Creamy Mushroom Sauce	99	MISO MARINATED SALMON PAVÉ Broccoli and Fine Green Beans	125
		SALMON BURGER Avocado Guacamole, with Fries and Coleslaw	88
		YELLOW CURRY SHRIMPS Pan Fried Shrimps, Thai Peanut and Yellow Curry Sauce, Steamed Rice	95
		SALMON CAJUN Oven Baked with Cajun spices with Sicilian Caponata	125
DESSERTS			
TIRAMISU	48	PISTACHIO SEMIFREDDO MOUSSE	56
THIN CRUST APPLE TART	48	PROFIT'ROLLS HOT PAN	58
RASPBERRY MACARON	58	NUTELLA CHEESECAKE	52
SAN SEBASTIAN CHEESECAKE	56		

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FOR MORE THAN 20 YEARS, SALMONTINI HAS BEEN MASTERING IT'S OWN TRADITIONAL SMOKING PROCESS TO GET THE BEST RESULT AND TAKE YOU ON THIS EXCEPTIONAL JOURNEY.

PLACE THE DISHES IN THE MIDDLE AND LET THE INGREDIENTS TAKE YOU ON A CULINARY VOYAGE.



BREAKFAST



OUR SPECIALS	
SCOTTISH SMOKED SALMON CROISSANT Scambled Eggs, Avocado, Side Salad	52
SPINACH EGGS BENEDICT English Muffin, Hollandaise Sauce	55
PORTOBELLO MUSHROOMS EGGS BENEDICT English Muffin, Hollandaise Sauce	62
EGGS ROYALE Scottish Smoked Salmon, English Muffin, Saut éed Spinach Hollandaise Sauce	72
OMELETTES	
CLASSIC OMELETTE Side Salad	48
MUSHROOM OMELETTE Saut éed Mushrooms, Truffle Oil, Side Salad	68
FETA CHEESE OMELETTE Feta Cheese, Spinach, Sun -Dried Tomates, Side Salad	62
SALMON OMELETTE Hot Smoked Scottish Salmon, Side Salad	76
TARTINES	
PORTOBELLO MUSHROOM TARTINE Sourdough, Wild Mushrooms, Caramelized Onions, Ricotta, Organic Honey	62
TAPENADE AND AVOCADO TARTINE Sourdough, Home Made Tapenade, Fresh Avocado Guacamole	64

HEALTHY CHOICES	
EGG WHITE OMELETTE Side Salad	48
GRANOLA PARFAIT Oatmeal, Coconut Flakes, Cranberries, Fresh Berries, Organic Honey	55
MATCHA CHIA PUDDING Chia Seeds, Coconut FLakes, Almond Milk, Organic Honey	45
OUR EGGS	
CLASSIC	48
POACHED	48
SCRAMBLED	48
SIDES	
SCOTTISH SMOKED SALMON	30
SAUTÉED MUSHROOM	18
SAUTÉED ASPARAGUS	25
CROISSANTS & PASTRIES	
PLAIN	14
ZAATAR	17
ALMOND	19
PAIN AU CHOCOLAT	17

DRINKS



THE CLASSICS	MARIAGE FR ÈRES TEAS 28
SINGLE ESPRESSO 20	BLACK TEAS
DOUBLE ESPRESSO 24	ENGLISH BREAKFAST Strong & Malty Notorious Morning
CAPPUCINO 24	EARL GREY IMPÉRIAL Bergamot Flavoured Darjeeling
CAFFE LATTE 24	GREEN TEAS
AMERICANO 24	SAKURA, SAKURA! Joyous Scent of Blooming Cherry Trees
ESPRESSO MACCHIATO 20	FUJI YAMA A Precious Gift from Japan
FRESH JUICES	GENMAÏCHA MATCHA ÉMERAUDE Umami Silky Tea & Roasted Popped Rice
ORANGE 30	YUZU TEMPLE Bright Tea with Japanese Yuzu
PINEAPPLE 34	HERBAL TEAS
MANGO 40	CHAMOMILLA Artisan Herbal Tea Wild Chamomile Flowers
STRAWBERRY 34	MENTHA PIPERITA Artisan Herbal Tea Peppermint Leaves
MOCKTAILS	MILK SHAKES 32
VIRGIN MOJITO 34	VANILLA
VIRGIN PINACOLADA 34	STRAWBERRY
LEMONADE 26	CHOCOLATE
MINT LEMONADE 26	WATER & SOFT DRINKS
ICED TEA (Lemon, Peach) 25	STILL WATER 19 28
TEA TAILS 34	SPARKLING WATER 19 28
MIXED BERRIES & GINGER	SOFT DRINKS 19
MELON AND BASIL	NON ALCOHOLIC BEER 22
DETOX SMOOTHIES 34	
	YOGURT MIXED BERRIES BEETOX
	GREEN DAISY DOCTOR ORANGE



SUSHI SELECTION

EDAMAME salted or spicy	34		
NIGIRI		SASHIMI - 3 PIECES	
SHAKE - SALMON	36	SHAKE - SALMON	40
MAGURO - TUNA	38	MAGURO - TUNA	45
EBI - SHRIMP	35	HAMACHI - YELLOW TAIL	47
HAMACHI - YELLOW TAIL	39	TAKO - OCTOPUS	42
UNAGI - EEL	46	KANI - CRABSTICK	34
TAKO - OCTOPUS	39	EBI - SHRIMP	38
KANI - CRABSTICK	32		
IKA - CALAMARI	35		
MAKIMONO - 8 PIECES			
CALIFORNIA MAKI Crabsticks, Avocado, Mayo, Lettuce, Tobiko	62	KATSUOBUSHI MAKI Mixed Fish, Tamago, Katsuobushi	66
CALIFORNIA CRISPY Avocado, Cucumber, Mayo, Tempura Crumbs, Shredded Crab on Top	60	RAINBOW MAKI Kani, Eel, Cucumber, Ebi, Salmon, Tuna, Yellow tail & Takuan Wrap	66
SHRIMP TEMPURA MAKI Shrimp, Cucumber, Mayo, Tempura Crumbs outside	62	VOLCANO MAKI Apple, Mango, Cucumber, Topped with Spicy Mixed Fish	66
SALMON MAKI Plain or Spicy	64	TOFU MAKI Tofu, Cucumber, Avocado, Asparagus, Soy Bean Nori, Teriyaki Sauce	60
TUNA MAKI Plain or Spicy	66	SMOKED SALMON MAKI Raw Salmon, Avocado, Cream Cheese & Smoked Salmon Wrap	66
SALMON KAWARE Salmon, Crabsticks, Avocado, Sprinkled with Salmon Skin	64	DRAGON MAKI Deep Fried Tiger Prawn, Lettuce, Avocado Wrap	76
SALMON SKIN MAKI Spicy Mayo, Chives	57	CRAB MEAT MAKI Fresh Crab meat, Mango, Avocado, Cucumber, Chives, Tobiko	95
SALMON KORU HOSO MAKI Salmon, Avocado, Black Sesame	66		

All prices are in AED and inclusive of 5% VAT.



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