




































LE BISTRO

by Salmontini

BREAKFAST SALMONTINI SIGNATURES DISHES

FRESH START	
SUPER GREEK 	65
Fresh Fruits, Mixed Berries, Greek Yoghurt, Roasted Walnuts, Honey Drizzle	
AÇAÍ BOWL 	70
Fresh Berries, Granola, Nut Butter, Toasted Coconut, Honey and Banana	
BERRY GOOD 	60
Açai Topped with Pistachio Brittle, Fresh Strawberries and Super Seed Mix	
OVERNIGHT OATS 	45
Pistachio Butter, Berry Jam, Fresh Berries, Honeycomb and Warm Milk	
OUR BENEDICTS	
EGGS FLORENTINE 	40
Tomato Chutney, Sautéed Kale and Hollandaise Sauce	
EGGS ROYALE 	75
Salmontini Smoked Salmon on Crumpets, Wilted Spinach, Hollandaise, Crispy Shallots, Salmon Roe	
 THE SALMONTINI BENEDICT   	80
Poached Eggs Florentine with Wood-Smoked, Light Smoked, Roasted Salmon with Creamy Spinach, Shaved Fennel, Mustard Hollandaise	
TENDERLOIN BENEDICT 	80
Tenderloin Over English Muffins, Poached Eggs, Rocca, Fresh Herbs, Béanaise Sauce, Shaved Parmesan Cheese	
WILD MUSHROOM BENEDICT 	48
Wild Mushrooms with Parmesan Cheese, Fried Sage	
AVOCADO TOAST / TARTINES	
FRESH SEASONED AVOCADO 	40
Smashed Avocado with Rocca, Pickled Vegetables and Super Seed	
SMOKED SALMON AVOCADO TOAST 	46
Fresh Seasoned Avocado with Poached Egg, Rocca, Pickled Vegetables and Superseed	
AVOCADO TOAST WITH OLIVE TAPENADE 	42
Smashed Avocado with Poached Egg	
CROISSANTS	
PLAIN 	20
PAIN AU CHOCOLAT 	20
ZAATAR 	20
MERINGUE CROISSANT 	30
ALMOND 	20

EGG CLASSICS	
THE BREAKFAST 	40
Heirloom Tomatoes, Crumbled Goat Cheese, Baby Rocca, Poached Eggs, Green Olive Tapenade and Grilled Sour Dough Bread	
EGG WHITE BURRATA 	73
Wild Mushrooms, Baby Spinach, Leeks, Topped with Burrata, Slow-Roasted Cherry Tomatoes, Fresh Herbs and Grilled Sourdough Toast	
 CHORIZO EGGS 	55
Slow Cooked Chorizo with Poached Eggs, Avocado, Labneh and Multi-Seed Toast	
OUR EGGS ANY STYLE	45
Style Your Way With Roasted Baby Potatoes, Vine Tomatoes and Baby Rocca Salad	
TURKISH EGGS 	45
Poached Eggs With Roasted Tomatoes, Whipped Yoghurt, Beef Bacon, Chili Oil, Sausage and Grilled Sour Dough Bread	
 SHAKSHOUKA 	45
Eggs Steamed In A Spiced Tomato Sauce with Feta Mousse, Beef Bacon, Fresh Herbs, and Grilled Toast	
OTHER DELIGHTS	
PANCAKES CHOCOLATE 	40
Chocolate Mousse, Fresh Berry Jus and Berry Compote	
FRENCH TOAST 	45
Banana Brule, Grilled Peaches and Salted Caramel Sauce	
STUFFED CROISSANTS AND SIMITS	
TRUFFLE EGGS 	45
Parmesan, Gruyere and Rocca	
SMOKED SALMON 	52
Scrambled Eggs, Rocca, Avocado	
SMOKED SALMON SIMIT 	59
Capers, Onion, and Herb Whipped Cream Cheese with Rocca	
GRILLED CHEESE SIMIT 	52
Tomato Jam	
CHOCOLATE MOUSSE 	30
CUSTARD 	30
PISTACHIO CREAM 	30

DRINKS

THE CLASSICS (HOT OR ICED)		MOCKTALS	
ESPRESSO	20	ICED TEA (Lemon, Peach)	25
DOUBLE ESPRESSO	24	VIRGIN MOJITO (Strawberry, Passion Fruit)	34
CAPPUCINO	24	VIRGIN PINACOLADA	34
CAFFE LATTE	24	LEMONADE	26
AMERICANO	24	MINT LEMONADE	26
MACCHIATO	20	PINK LEMONADE	26
DOUBLE MACCHIATO	24	ELDERFLOWER LEMONADE	26
SPANISH LATTE	26		
CORTADO	24	FRESH JUICES	
FLAT WHITE	24	ORANGE	30
DAMMANN FRÈRES TEAS		PINEAPPLE	30
BLACK TEAS	28	CARROT	30
EARL GREY		GREEN APPLE	30
ENGLISH BREAKFAST		WATERMELON	30
GREEN TEAS	28	MILK SHAKES	
BALI		VANILLA	32
JASMIN		CHOCOLATE	32
WHITE TEA	28	AVOCADO	34
PASSION DE FLEURS		WATER & SOFT DRINKS	
HERBAL TEAS	28	ACQUA PANNA	19/28
MENTHE POIVRÉE		SAN PELLEGRINO	19/28
CARCADET NUIT D'ÉTÉ		SOFT DRINKS	14
CHAMOMILLA		(Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Mirinda, Ginger Ale, Soda Water)	

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LUNCH & DINNER

SALMONTINI SIGNATURES DISHES

OUR SALMON SIGNATURES		OUR SOUP	
SALMON RILLETES 70 Our 20 years Old Signature Recepte		SHRIMP BISQUE 48 With Poached Shrimps, Crème Fraiche and Chives	
TRADITIONAL SMOKED SALMON 95 Home-Smoked and Hand-Sliced with seasoned mixed greens		VICHYSOISE 40 Potato Crisps and Beef Lardons	
SALMON TARTARE 100 Fresh and Light Smoked Salmon with Avocado Purée, Pickled Shallots		MISO SOUP 30 Soft Tofu, Seaweed	
HEART OF SMOKED SALMON 120 The Tsar Nikolai Cut			
THE BISTRO PLATE 125 Assortment Of Rillettes, Smoked Salmon, Heart Of Smoked Salmon and Tartare			
ENTRÉES			
SEAWEED SALAD 55 Marinated Seaweed, Avocado, Mixed Lettuce, Goma Dressing	BURRATA TOMATOES 88 Olive Oil Poached Tomatoes, Fresh Basil, Sea Salt, Olive Oil, and Balsamic Vinegar		
TUNA NIÇOISE SALAD 95 Oil Poached Tuna and Fresh Seared Tuna, Green Beans, Baby Potatoes, Soft Egg with Lemon Dressing	VEGETERIAN POKE BOWL 58 Seasonal Fresh Vegetables and Sushi Rice		
KALE CAESAR SALAD 55 Grilled Cornfed Chicken, Parmesan Cheese and Sourdough Croutons	SALMON AND PRAWN POKE 58 Fresh Salmon, Fresh Prawns Marinated Seaweed, Sushi Rice		
"SALADE DE BOEUF" 100 Marinated Grilled Beef Tenderloin, Baby Lettuce, Heirloom Tomatoes, Roquefort Cheese, Candied Walnuts, Pumpkin Seeds	SPICY CRISPY SALMON SALAD 89 Our Spicy Salmon Tartare with Spicy Tempura Crumbs		
	SPICY CRISPY TUNA SALAD 89 Our Spicy Tuna Tartare with Spicy Tempura Crumbs		
SANDWICHES			
THE CLASSIC BURGER 88 Melted Gruyère Cheese, Lettuce, Pickles, Onion Jam and Burger Sauce	ANGUS BEEF BURGER 88 with Aged Cheddar, Fries and Coleslaw		
BEEF TENDERLOIN SANDWICH 95 Melted Raclette Cheese, Grilled Onions, Basil Pistou	CRISPY SEABASS BRIOCHE 65 Parmesan Crusted Seabass with Baby Spinach and Remoulade on Brioche Bun		
CHICKEN "SCHNITZEL" SANDWICH 65 Breaded Chicken Breast Rocca, Heirloom Tomatoes, Grain Mustard Cream, Pomme Frites on a Soft Focaccia Bread	HOT SMOKED SALMON ROLL 95 "Hot Smoked" Salmon, Lightly Spiced Mayo, Brioche Roll, Fries and Green Salad		

our sandwiches are served with crispy fries

PLATS PRINCIPAUX			
SALMON "EN CROÛTE" 99 Salmon Rilette, Creamed Spinach and Beurre Blanc	ENTRECÔTE ST GERMAIN DES PRÉS 150 Australian Wagyu Beef Tenderloin, "Pommes Frites" and our Secret Sauce		
MISO-MARINATED SALMON PAVÉ 125 Broccoli and Fine Green Beans and Miso Glaze	BEEF TENDERLOIN 150 Australian Wagyu. with Béarnaise, Jus, Pomme Purée, Grilled Broccolini		
SALMON PAVÉ 105 Fennel Salad, Braised Tomatoes, Tapenade	BRAISED CHICKEN WITH TRUFFLES 85 Truffles, Mash Potato, Tarragon Jus		
SEARED SALMON TAGLIATELLE 99 Creamy Pesto Sauce, Fresh Salmon, Capers	SEAFOOD LINGUINE 95 Shrimp, Mussels, Calamari Tossed with Fresh Tomatoes, Garlic, Basil and Olive Oil.		
SEABASS "EN PAPILLOTTE" 100 Fresh Vegetables, Herb Butter, Asparagus, Olive Oil	TAGLIATELLE ALL' ARRABBIATA BURRATA 89 Garlic and Fresh Tomatoes Sautéed with Basil and Fresh Burrata		
ALASKAN BLACK COD 140 Miso-Marinated, Eryngi Mushroom, Miso Butter Sauce	YELLOW CURRY SHRIMPS 95 Pan-Fried Shrimps, Thai Peanut and Yellow Curry Sauce, Steamed Rice		
MUSSELS AND FRIES 80 Fresh Scottish Mussels Cooked with Cream, Provençal or Spicy Marinara Sauce			
FROM OUR PASTRY CHEF			
BURNT CHEESECAKE 56 Berry Compote and Chocolate Ganache	PHYLO CHEESECAKE 55 Crispy Vermicelli Pistachio and Sugar Syrup		
STRAWBERRY AND PISTACHIO TART 52 Vanilla Custard, Fresh Berries	THE CLASSIC PROFITEROLES 56 Chocolate Ganache		
CHOCOLATE TART 55 Chantilly Cream	RASPBERRY MACARON 56 Stuffed with Vanilla Ice Cream Raspberry Compote, Rose Hips		
CHOCOLATE FONDANT 55 Vanilla Ice Cream			

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

Vegetarian Dishes

Fish

Crustaceans

Gluten

Sesame

Nuts

Egg

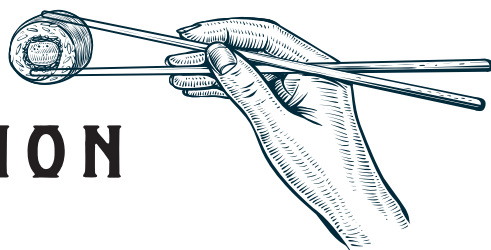
Dairy

Mustard

Soy

Sulfites

*Not suitable for pregnant women and children



SUSHI SELECTION

EDAMAME Salted or Spicy	34		
NIGIRI - 2 PIECES		SASHIMI - 3 PIECES	
SHAKE - SALMON	30	SHAKE - SALMON	38
MAGURO - TUNA	32	MAGURO - TUNA	42
EBI - SHRIMP	28	EBI - SHRIMP	35
HAMACHI - YELLOW TAIL	30	HAMACHI - YELLOW TAIL	45
UNAGI - EEL	38	KANI - CRAB STICK	30
TAKO - OCTOPUS	30	TAKO - OCTOPUS	38
KANI - CRAB STICK	26		
IKA - CALAMARI	28		
MAKIMONO - 8 PIECES			
CALIFORNIA MAKI Crabsticks, Avocado, Mayo, Lettuce, Tobiko	59	KATSOBUSHI MAKI Mixed Fish, Katsuoobushi	61
CALIFORNIA CRISPY Avocado, Cucumber, Mayo, Tempura Crumbs, Shredded Crabsticks	57	RAINBOW MAKI Kani, Eel, Cucumber, Ebi, Salmon, Tuna, Yellow Tail & Takuan Wrap	61
SHRIMP TEMPURA MAKI Shrimp, Cucumber, Mayo, Tempura Crumbs Outside	59	VOLCANO MAKI Apple, Mango, Cucumber, Topped with Spicy Mixed Fish	61
SALMON MAKI Plain or Spicy	60	TOFU MAKI Tofu, Cucumber Avocado, Asparagus, Soya Ben Nori, Teriyaki Sauce	56
TUNA MAKI Plain or Spicy	62	SMOKED SALMON MAKI Raw Salmon, Avocado, Cream Cheese & Smoked Salmon Wrap	61
SALMON KAWARE Salmon, Crabsticks, Avocado, Sprinkled with Salmon Skin	62	SALMON KORU HOSO MAKI Fresh Salmon, Avocado, Black Sesame	61
SALMON SKIN MAKI Spicy Mayo, Chives	55		
OUR SIGNATURE SUSHI ROLLS - 8 PIECES			
SALMON DELIGHT Salmon with Spicy Japanese Mayo, Avocado Wrap	70	TROPICAL TUNA ROLL Tuna with Spicy Japanese Mayo, Mango Wrap	70
TUNA DYNAMITE ROLL Eel & Cucumber, Topped with Finely Diced Tuna, Spicy Japanese Mayo & Tobiko	70	UMI UNAGI ROLL Eel & Avocado Topped with a Sweet Teriyaki Sauce & Brown Sesame	70
FLAMING YELLOW Salmon, Spicy Japanese Mayo & Cucumber Topped with Served Yellow Tail & Teriyaki Crumbs	70	DRAGON MAKI Deep Fried Tiger Prawn & Lettuce, Avocado Wrap with Dragon Sauce	72

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