

SALISTERRA DINNER TO SHARE

NIBBLES BY PIECE

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| Irish Rock Oysters Yuzu kosho mignonette | 50 |
| Panisse Cantabrian anchovy, lemon | 35 |
| Beaufort and Truffle Gougères (v) | 50 |
| Oxtail Croquettes | 35 |

SMALL PLATES

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| Panzanella, Fromage Frais (v or vn) Sourdough, datterini tomato consommé, pickled onions | 195 |
| Fish Soup Almonds, datterini tomatoes | 185 |
| Burrata, Green Gazpacho (v) Sourdough, sorrel | 185 |
| Flamed Saba Mackerel Kohlrabi, pickled lemon | 195 |
| Razor Clam Ceviche Samphire, cucumber | 265 |
| Salted Beef Cheek Beetroot, horseradish | 265 |

PASTA

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| Strozzapreti (v or vn) Peas, almonds, lemon, pecorino | 195 |
| Campanelli Australian winter truffle, egg yolk | 420 |
| Langoustine Ravioli Broad beans, tomatoes | 395 |
| Ossobuco Tortellini Bone marrow, gremolata | 225 |

VEGETABLES

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| Pickled Carrots (vn) Coconut yoghurt, cashew nuts | 95 |
| Chargrilled Cauliflower (vn) Pomegranate, chicory, walnuts | 95 |
| Grilled Hispi Cabbage (vn) Seeds, tahini dressing | 95 |
| Crispy FOMO Potatoes (v) | 95 |
| Ratatouille (vn) Thyme | 95 |
| Peas, Broad Beans, Gem Lettuce (v) Salsa verde | 95 |

MAINS

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| Salt Crust Patagonian Toothfish Tokyo turnip, bitter leaf salad | 380 |
| Whole Market Fish Lemon confit, miso, fennel, radish | 450 |
| Chargrilled Dutch Peter's Farm Veal Chop Mousseron, tropea onions, parmesan | 520 |
| Grilled Te Mana Lamb Cutlets Broccolini, anchovy, apricot vinaigrette | 460 |

SWEETS

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| Tiramisu Coffee mousse, grand marnier, crimson cocoa | 120 |
| Banana Chocolate Salted caramel, hazelnut shortbread, goat's yoghurt gelato | 120 |
| Brillat-Savarin Cheesecake Sicilian pistachio, cherry sorbet | 120 |
| Fresh Strawberry Tartlette White chocolate, lemon curd | 120 |
| Selection of French and Italian Cheeses Walnut bread, tomato chutney | 275 |

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.org/>

All prices are in Hong Kong Dollars and subject to a 10% service charge