

SALISTERRA DINNER TO SHARE

NIBBLES BY PIECE

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

SMALL PLATES

Panzanella, Fromage Frais (v or vn) Sourdough, Datterini tomato consommé, pickled onions	195
Pesto Minestrone (v or vn) Asparagus, peas, borlotti beans	115
Burrata, Green Gazpacho (v) Sourdough, sorrel	185
Flamed Saba Mackerel Pickled cucumber, sea purslane, capers	195
Salted Beef Cheek Beetroot, horseradish	265

PASTA

Strozzapreti (v or vn) Broccoli pesto, crispy potatoes	195
Conchiglie Morels, egg yolk, tarragon	245
Langoustine Ravioli Romanesco, tomatoes	395
Osso Buco Tortellini Bone marrow, gremolata	225

VEGETABLES

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
Green Asparagus (vn) Crispy shallots, miso dressing	120

MAINS

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 Morels, tropea onions, parmesan	520
Grilled Te Mana Lamb Cutlets Purple sprouting broccoli, anchovy, apricot vinaigrette	460

SWEETS

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