

# SALT

RESTAURANT | BAR

NOVEMBER 2023

## 3-COURSE DINNER MENU

### STARTER

#### TROPICAL BULJOL WITH SAVORY JHONNY CAKE

Flaked salt fish, bell peppers, red onions, mango, cucumber, cherry tomato, lime juice, cilantro, & Jhonny Cake

#### Wine Pairing

Pazo das Bruxas, Albariño \$9.00

### ENTREE

#### GRILLED SNAPPER FILLET

Herb marinated grilled snapper fillet, mango pineapple salsa, vegetable locri, with creole sauce

#### Wine Pairing

Metis, Sauvignon Blanc \$10.00

### DESSERT

#### SWEET JHONNY CAKES

Warm sweet mini-Jhonny cakes with chocolate pudding and guavaberry vanilla ice cream

#### Wine Pairing

Bottega, Moscato \$10.00

**\$49 PER PERSON + SERVICE CHARGE**

