

SALINA

ELLIPSE | TURKS &
CAICOS
Grace Bay

Inspired by the natural beauty of salt flats and the timeless relationship between sea and land, SALINA celebrates coastal flavors, fresh ingredients, and relaxed elegance.

Our menu showcases the best of ocean-harvested seafood and thoughtfully sourced meats. Simple, refined techniques allow each ingredient to shine, highlighting purity, balance, and depth of flavor. Each dish is finished with a touch of creativity — rooted in tradition, yet modern in expression.

At SALINA, food is meant to be shared, savored, and enjoyed at an unhurried pace. Paired with handcrafted cocktails, curated wines, and warm island hospitality, the experience mirrors the rhythm of the island — effortless, serene, refined, and unforgettable.

Welcome to SALINA —
where sea, salt, and soul come together.



APPETIZER

▲ Sashimi Grade Ahi Tuna Tartare 🐟🌿 20

Indulge in a luxurious mix of sashimi-grade ahi tuna, paired with buttery avocado, refreshing citrus, and aromatic flavors. Finished with a gentle sriracha kick and a tangy, sweet, creamy dressing.

▲ Sun-Kissed Baked Oysters 🐟🌿 25

Oysters finished with lemon zest, butter-toasted panko breadcrumbs and parsley, baked briefly for a crisp, golden crunch.

▲ Escargot With Cajun Butter Garlic 🐟🌿 20

Tender escargot gently bathed in a luscious Cajun-spiced garlic butter, enriched with roasted garlic, fresh herbs, golden melted butter, and presented inside a warm, pillowy brioche bun that soaks up every aromatic, flavorful drop – an indulgent twist on a classic French delicacy.

▲ Rabas Fritas With Smoked Paprika-Saffron Aioli 🐟🌿 22

Crisp golden fried rings of tender squid — served with velvety aioli infused with saffron, along with classic marinara sauce.

▲ Garlic Crusted Chicken &

Tender Romaine Hearts Caesar Salad 🌿 18

Juicy chicken breast, romaine lettuce hearts, rich Caesar dressing, drizzled with a fragrant basil pesto, garlic croutons and parmesan crisp.

▲ Chicken Shashlik 🍷 20

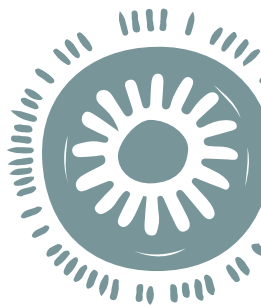
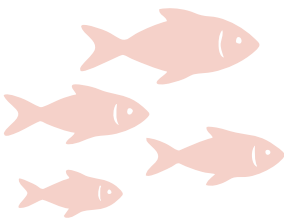
Tender chicken morsels marinated in peanut butter sauce, skewered with vibrant bell pepper and onion. This sizzling dish delivers smoky flavor and irresistible char in every bite.

■ Greek Salad 🍷 18

A vibrant medley of sun-ripened tomato, cool crisp cucumber, and zesty red onion, mingled with briny Kalamata olive and creamy feta. All tossed in a bright, refreshing blend of extra virgin olive oil and tangy red wine vinegar for a burst of Mediterranean flavors.

■ Creamy Spinach Stuffed Mushrooms 🍷 20

Tender mushroom caps filled with a luscious, creamy spinach mixture, blended with parmesan, provolone cheese, herbs and garlic, baked until golden and bubbly.



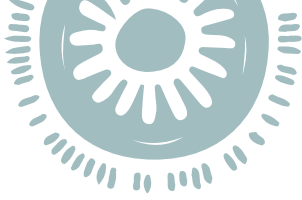
■ VEGETARIAN ▲ NON-VEGETARIAN

🍷 CONTAINS MILK 🐟 CONTAINS FISH 🌿 CONTAINS SHELLFISH 🍷 CONTAINS GLUTEN

🌿 CONTAINS NUTS 🐷 CONTAINS PORK 🌟 SIGNATURE DISH

Please inform your server if you have any food allergies.

Government Taxes Levied - 12% value added tax. All prices are in US Dollars.



SOUP

▲ Salt Bay Seafood Chowder 🐟🌿🏠\$ 20

Delight in our sumptuous chowder, infused with the freshest Salt Bay catch of the day. Served in a crusty bread dome.

▲ Country Island Bean Soup 🌿🐷 17

Savor the warmth of this exquisite pot, filled with organic root vegetables, fresh garden herbs, and tender beans. Smoked ham and delicate cornmeal dumplings, simmered in a decadent coconut-infused broth. It offers a harmonious blend of flavors that is both luxurious and comforting.

ENTREE

▲ Herb Crusted Alaskan Salmon 🐟🌿 35

A golden-crust fillet of Alaskan salmon infused with chef-selected herbs, paired with smashed fingerling, tender fava beans, and a burst of cherry tomato freshness. All exquisitely complemented by a citrus saffron infusion.

▲ Pristine Cobia / Catch of the day 🏠🐟🌿 30 (Golden Pan Fried | Smoky Grilled)

Cobia / Catch of the day prepared to your choice.

Cooking style: Pan Fried | Grilled

Served with your selection of sauce: Lemon Butter Caper | Zesty Beurre Blanc

Accompanied by sides: Mac & Cheese, Grilled Vegetables

▲ Butter Garlic Tiger Prawns 12 OZ 🏠🐟🌿 60

Ocean-fresh tiger prawns seared to perfection and bathed in a luscious butter garlic glaze, infused with a hint of coastal herbs and citrus. Elegantly paired with a fragrant saffron pilaf and white wine caviar.

▲ Crisped Airline 8 OZ Chicken

Breast with Madeira Sauce 🏠🌿 30

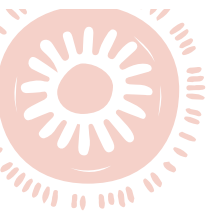
Golden-seared airline chicken breast with perfectly rendered, crackling skin, served with mashed potato, buttered asparagus, over a madeira sauce.

▲ Beef Wellington 🌿🏠 75

Chef Wellington's signature is an opulent creation featuring a tender fillet steak luxuriously enveloped in a rich duxelles and delicate prosciutto, all encased in a buttery golden pastry. This decadent dish is elevated with a sumptuous truffle oil-infused port wine sauce, offering an unparalleled gourmet experience.

■ Savory Mille-Feuille Butternut Squash with Spinach and Feta Cheese 30

Delicately layered ribbons of roasted butternut squash, folded with creamy feta cheese, sautéed spinach, and a hint of garlic. Baked until golden, drizzle of herb-infused olive oil and finished with a crunchy walnut crumble for a warm, nutty contrast.



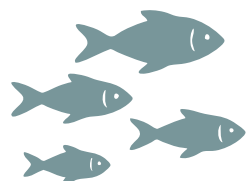
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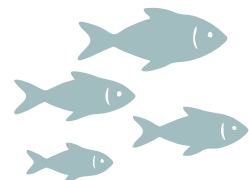
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STEAKHOUSE SELECTION

USDA Prime beef and 100% Naturally raised black angus, expertly aged and grilled to perfection with each entrée crafted for discerning palates and accompanied by your choice of house-made sauce, signature butter (any one), and seasonal sides (any two).



▲ Surf & Turf 5 OZ Each 80

A luxurious pairing of grilled filet mignon and succulent tiger prawns. Perfectly balanced land-and-sea indulgence.

▲ Broiled Filet Mignon 9 OZ 70

A thick center-cut of premium-aged Angus beef, broiled to seal in its buttery tenderness. Delicate, velvety, and designed to melt in your mouth with every bite.

▲ New York Strip Steak 14 OZ 50

A steakhouse staple boasting bold flavor and a firm, juicy texture. Expertly seared to achieve a caramelized crust while maintaining a perfectly tender interior.

▲ Cowboy Bone-In Ribeye 18 OZ 85

Our signature showpiece: a thick-cut, bone-in ribeye with exceptional Wagyu marbling. Robust, intensely flavorful, and incredibly juicy — crafted for serious steak aficionados.

▲ Grilled New Zealand Lamb Chops 12 OZ 50

Premium lamb, lightly seasoned and flame-grilled to tender perfection. Savory, aromatic, and deeply satisfying, showcasing the natural quality of New Zealand pastures.

Sauces

 Chimichurri |  Béarnaise |  Peppercorn |  Red Wine

Additional Sides 5

Grilled Asparagus | Mac & Cheese | Roasted Wild Mushrooms | Tostones
Mashed Potato | Buttered Broccoli | BBQ Corn | Sautéed Vegetables

Signature Butters

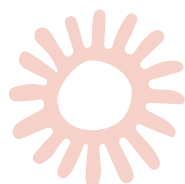
Truffle | Garlic | Herb

Pasta Alla Ruota 30

Pasta on a Wheel

Fettuccine | Linguine | Spaghetti

The piping hot pasta is tossed inside a hollowed-out Parmigiano Reggiano wheel. As the pasta is expertly twirled, creating a creamy sauce that beautifully binds with the rich cheese around the strands of pasta.



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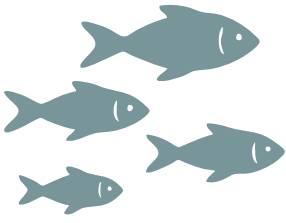
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DESSERTS

■ Classic Cheesecake 🍰 18

Rich, creamy cheesecake with a smooth, dense texture set on a buttery graham cracker crust, served with a vibrant fresh berry compote and silky vanilla Chantilly cream, finished tableside with the chef's signature flambé.

■ Warm Apple & Raisins Delight 🍰 18

Comforting, spiced dessert combines the sweet tartness of cooked apple and golden raisins, unveiled beneath a glass dome infused with cinnamon smoke. Served with French vanilla ice cream.

■ Decadent Triple Chocolate Fudge Cake 🍰 18 Chef Raj Signature

56% noire chocolate creation layered with velvety cocoa sponge, silky ganache, and indulgent fudge. Encased within a glossy chocolate sphere, this dessert reveals its molten heart as warm chocolate sauce is poured over.

■ Trio of Crème Brûlée 🍰 16

A refined trio of classic Crème Brûlée, each crafted with a luxuriously smooth custard infused with vanilla, passion fruit, and mango. Finished with a perfectly caramelized toffee crust and accompanied by fresh seasonal berries.

■ Hazelnut Tres Leches 🍰 18

A soft hazelnut sponge soaked in flavored milk, layered with smooth hazelnut mousse, and sprinkled with crunchy hazelnut bits. This Tres Leches is comforting, nutty, and delightfully playful.

■ Selection of Ice Cream 🍰 10

Salted Caramel | French Vanilla | Chocolate
Brownie Extreme | Cookie & Cream | Strawberry

■ Fresh Carved Fruit Plate 10



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