

# SALT RESTAURANT



## BREAKFAST

<b>Beefy Eggs Benedict</b> Toasted Brioche, topped with savoury mince, two poached eggs and hollandaise sauce	<b>N\$105</b>
<b>Classic Eggs Benedict</b> Toasted Brioche, topped with a slice of ham, two poached eggs and hollandaise sauce	<b>N\$110</b>
<b>Pancake Stack</b> Homemade pancakes, drizzled in golden syrup and topped with seasonal fruits and nuts	<b>N\$90</b>
<b>English Breakfast</b> Two eggs served to your liking, crispy fried bacon, beef sausage, tomato, a pork rasher, hashbrowns, baked beans and toast	<b>N\$155</b>
<b>The B.L.T</b> Toasted homemade bread topped with two eggs cooked to your liking, slices of avocado, rocket, tomato slices and a sweet mayo dressing	<b>N\$70</b>
<b>Namibian Omelete</b> 3 Egg omelet stuffed with Namibian beef strips, red pepper, green peppers, cocktail tomatoes and siracha sauce, topped with avocado slices and spicy mayo	<b>N\$130</b>

### **Build your Omelete N\$130**

*3 Egg omelete with a choice of 4 fillings served with toast*

\*Bacon

\*Ham

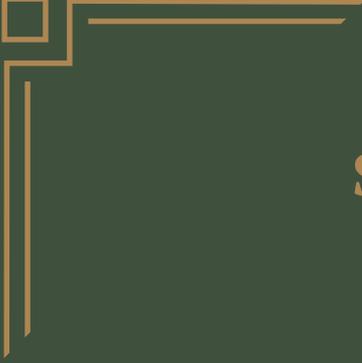
\*Bell Peppers

\*Savory Mince

\*Tomatoes

\*Herbed Mushrooms

\*Cheese (Cheddar or Mozzarella)



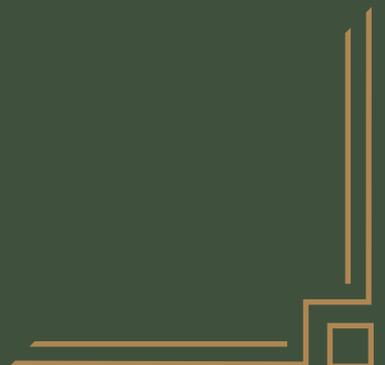
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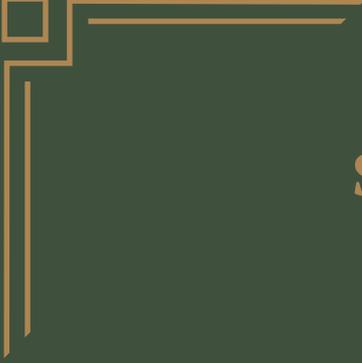


From kitchen to plate, our freshly prepared meals take  
30 to 45 minutes to ensure the best quality.

## APPETIZER

<b>Soup of the day</b> Ask your waitron what delicious soup is available)	<b>N\$ 90</b>
<b>Atlantic Calamari</b> Deep fried calamari rings served with tartare sauce	<b>N\$85</b>
<b>Garlic Bathed Snails</b> Snails bathed in a home-made creamy garlic sauce, served with toasted bruschetta slices	<b>N\$95</b>
<b>Sizzling Chicken Wings</b> 225g Chicken wings served spicy or BBQ	<b>N\$80</b>
<b>Jalapeno Poppers (V) (S)</b> Deep-fried jalapenos, served with sweet chili mayo	<b>N\$95</b>
<b>Deep-Fried Camembert (V)</b> Crispy fried Camembert in panko crumbs, served with mixed nuts, toast, and cranberry jam	<b>N\$145</b>
<b>Balsamic Bruschetta (V)</b> Toasted bruschetta with cocktail tomatoes, basil pesto, feta, and balsamic reduction	<b>N\$95</b>





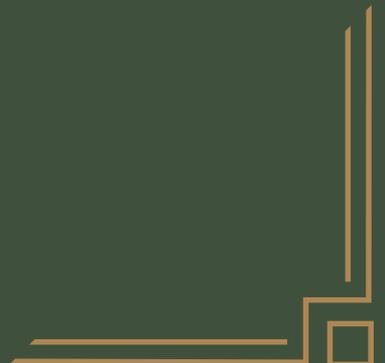
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## CHEF SPECIALITIES

(Due to the below being specialized dishes,  
kindly note that some dishes are subject to availability)

<b>Slow Braised Lamb Shank</b>	<b>N\$280</b>
Slow braised lamb shank served with a red wine sauce, creamy mashed potato and broccoli florets	
<b>Crayfish Delight</b>	<b>N\$280</b>
Two fresh crayfish, lightly cut open and grilled to perfection, basted with a rich garlic sauce to enhance their natural sweetness. Served alongside crispy golden fries and a side of velvety garlic butter for an indulgent finish.	
<b>Atlantic Galjoen</b>	<b>N\$200</b>
Freshly caught galjoen, expertly grilled to perfection, bringing out its rich, bold flavors. Served with a luscious lemon butter sauce and your choice of any side	
<b>Plate-size Kabeljou</b>	<b>N\$150</b>
Freshly caught Kabeljou grilled to perfection. Served with a luscious lemon butter sauce and your choice of any side	
<b>Kalahari Game</b>	<b>N\$255</b>
300g game steak, grilled to your liking and served with our 3 in-house sauces (sides not included).	



## MAIN MEALS

**Kingklip Deluxe** N\$185  
300g Kingklip fillet

**Atlantic Calamari** N\$150  
250g Calamari rings, deep-fried,  
served with tartare sauce

**Grilled Sole** N\$160  
Atlantic caught sole

**Butter Chicken Curry** N\$170  
Creamy butter curry with  
aromatic chicken pieces served  
with basmati rice & a garlic naan

**Patagonian Squid** N\$120  
Crispy deep-fried squid paired with  
zesty lemon and garlic aioli

**Panko Chicken Fillet** N\$120  
Succulent chicken breast coated in  
panko crumbs, deep-fried until golden  
and tender

**Prime Fillet Mignon** N\$280  
300g A grade Namibian beef fillet  
basted in our homemade BBQ sauce

**Beef Rump Steak** N\$180  
300g A grade Namibian beef fillet  
basted in our homemade BBQ sauce

**Salt's Mussel Pot** N\$160  
A hearty pot of fresh mussels simmered  
in a rich, creamy garlic sauce with  
bacon, bell peppers, sautéed onions  
served with toasted bruschetta slices

## SIDES

**Rustic Cut Fries** N\$45  
Rustic cuts coated in our top-secret  
chip seasoning

**S/L Garden Salad** N\$45 / N\$90  
Lettuce, cherry tomatoes, cucumbers,  
feta, olives, and sliced onions

**Steamed Vegetables** N\$50  
Steamed seasonal vegetables

**Creamy Mash Potatoes** N\$40  
A side of piped creamy mashed  
potatoes

**Sweet Potato Fries** N\$50  
Salted sweet potato fries

## SAUCES & BUTTERS

**Peppercorn Sauce** N\$35  
**Mushroom Sauce** N\$35  
**Cheese Sauce** N\$35  
**Red Wine Reduction** N\$35

**Creamy Lemon Sauce** N\$35  
**Garlic Butter** N\$35  
**Chili Butter** N\$35

## BURGERS

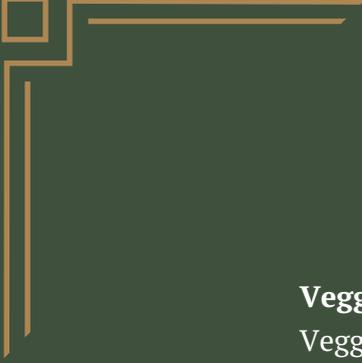
<b>Mediterranean Chicken</b>	N\$160
Chicken fillet on a toasted bun, garnished with sundried tomato, basil pesto, olives and cream cheese and a choice of fries	
<b>SALT Signature</b>	N\$200
2 Beef patties served on a toasted bun, melted cheddar, grilled bacon, lettuce, tomato, gherkins, mayo, avocado slices, cheese sauce and a choice of fries	
<b>Cheddar Melt</b>	N\$150
Beef patty covered with melted cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes and gherkins, served with a choice of fries	
<b>Juicy Lucy</b>	N\$140
Beef patty stuffed with cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes, crispy onions, pickled slaw and served with a choice of fries	
<b>Hawaiian</b>	N\$155
Grilled chicken fillet on a toasted bun, garnished with lettuce, tomatoes, ham, pineapple ring, cheese sauce and served with a choice of fries	

## PASTAS

<b>Cajun Chicken Pasta (S)</b>	N\$160
Creamy Cajun style chicken pasta, penne or tagliatelle with feta and sundried tomatoes	
<b>Seafood Pasta</b>	N\$185
Tagliatelle or penne pasta served with parcels of squid, mussels and shrimp in a creamy white wine sauce	
<b>Butcher's Tagliatelle</b>	N\$220
200g Rump steak on top of tagliatelle served with a creamy mushroom and garlic pasta sauce	

## PIZZA

<b>Hawaiian</b> Ham, pineapple & mozzarella	N\$170
<b>Margherita (V)</b> Tomato pizza base topped with cheese	N\$140
<b>The BAY VIEW</b> Ham, salami, bacon, green preppers, mushroom and mozzarella	N\$265
<b>Bacon &amp; Avo (Seasonal)</b> Bacon bits, feta, avocado slices, diced peppadews and mozzarella	N\$190
<b>Butter Chicken</b> Butter Chicken, sliced bananas, & mozzarella	N\$165
<b>Salt's Seafood Deluxe</b> Prawn meat, calamari, Patagonia, mussel meat, green pepper, onion, garlic, lemon mayo and mozzarella	N\$275
<b>Meat Lovers</b> BBQ pizza sauce, steak strips, bacon, salami, ham and mozzarella	N\$265
<b>BBQ Chicken</b> BBQ pizza sauce, chicken strips, red onions, paprika, red peppers and mozzarella	N\$170
<b>Greek Pizza (V)</b> Red onions, oregano, olives, feta, sundried tomato and mozzarella	N\$200

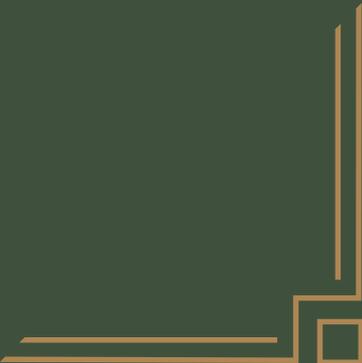


## VEGETARIAN

<b>Veggie Burger (V)</b>	<b>N\$150</b>
Veggie patty on a toasted bun, garnished with lettuce, tomatoes, cheddar cheese and served with a choice of fries	
<b>Cauliflower Steak (V)</b>	<b>N\$140</b>
Grilled cauliflower steak, served on our creamy mashed potato and accompanied by a red chimichurri	
<b>Asian Style Rice Bowl (V)</b>	<b>N\$90</b>
Basmati rice, pickled and stir-fried vegetables and pickled ginger	
<b>Veggie Curry (V)</b>	<b>N\$110</b>
Served with basmati rice and a naan bread	
<b>Fried Feta (V)</b>	<b>N\$150</b>
Traditional feta and basil pesto, crumbed and fried, served with a berry compote and side salad	

## KIDS MENU

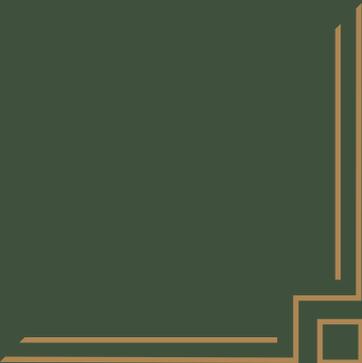
<b>Chicken Pops &amp; Fries</b>	<b>N\$100</b>
<b>Mac &amp; Cheese</b>	<b>N\$90</b>
<b>Mini Hawaiian Pizza</b>	<b>N\$95</b>
<b>Mini Margherita Pizza</b>	<b>N\$70</b>
<b>Cheesy Beef Burger &amp; Fries</b>	<b>N\$95</b>
<b>Chicken Burger &amp; Fries</b>	<b>N\$95</b>





## DESSERT

<b>Crème Brule</b> Salted caramel crème Brule	N\$95
<b>Cake of the day</b> (Please ask your waitron for the flavor)	N\$105
<b>Chocolate Mousse</b> Home made Chocolate Mousse served with a tuille	N\$85
<b>Malva Pudding</b> Served with our home-made custard	N\$100
<b>Apple Crumble Tartlet</b> Served with a scoop of ice cream	N\$100





# DRINKS MENU

## CLASSIC COCKTAILS

**Long Island Iced Tea** N\$160

Dash of vodka, tequila, white rum, triple sec, gin & a splash of cola

**Strawberry Daiquiri** N\$160

Bacardi rum, strawberries crushed topped with a crushed ice

**Classic Mojito** N\$120

Bacardi Carta Blanca rum with fresh mint leaves, sugar, lime juice and soda

**Cosmopolitan** N\$80

Triple sec, vodka, cranberry juice and a squeeze of lime, topped with crushed ice

**Whiskey Sour** N\$140

Irish whiskey, lemon juice, dried orange syrup & topped with egg whites

**Vodka Martini** N\$100

Smiroff Vodka, fruity vermouth & garnished with an olive

**Pina Colada** N\$185

White rum, pineapple juice, pina colada mix garnished with a pineapple slice

**Blue Lagoon** N\$130

Vodka, blue bols & topped with lemonade, lemon juice

**Paradise Island** N\$120

Vodka & orange juice topped with Blue Bols & Grenadine

**Frozen Margarita** N\$130

Perfect for tequila lovers!! Tequila silver blended to a icy consistency with lemon and dried orange syrup

## UNIQUE TO US

**Frozen Sky Sunset** N\$155

Layers of frozen margarita, strawberry daiquiri & frozen blood orange gin

**Pink Lady** N\$80

Granadine syrup, lime juice, shaken egg whites & topped with gin

**Red Head Martini** N\$90

Ginger liquer, Martini extra dry, lime cordial

**Sand Storms** N\$165

Hennessy, ginger liqueur, apple juice, lime cordial, sundried orange syrup

**Love's Trashcan** N\$180

Sundried orange syrup, lime, dark rum, gin, vodka and Red Bull

**Long Island Ice Coffee** N\$190

Baileys, Kahlua, Gin, Vodka, Rum, Tequila, Lime Cordial, Simple Syrup and cream

**Espresso Martini** N\$95

Vodka, martini extra dry, lime cordial, sundried orange syrup, espresso

## MOCKTAILS

**Passion Fruit & Lemonade** N\$60  
Double shot of passion fruit cordial  
with lemonade

**Malawi Shandy** N\$65  
Ginger ale, dry lemon & a dash of  
bitters

**Virgin Strawberry Daiquiri** N\$120  
Strawberry syrup blended with ice

**Virgin Mojito** N\$80  
Mojito mix, soda water, crushed ice  
& mint

**Virgin Pina Colada** N\$100  
Pina colada mix, pineapple juice,  
fresh pineapple slices & blended  
with ice

**Paloma** N\$100  
Mojito mix, grapefruit syrup &  
topped with soda water

## MILKSHAKES

**Strawberry** N\$50  
Vanilla ice cream blended with  
strawberry syrup

**Bubblegum** N\$50  
Vanilla ice cream blended with  
bubblegum syrup

**Chocolate** N\$50  
Vanilla ice cream blended with  
chocolate syrup

**Vanilla** N\$50  
Vanilla ice cream blended with  
maple syrup

## SOFT DRINKS

**Coca Cola** N\$35

**Coca Zero** N\$40

**Fanta Orange** N\$35

**Cream Soda** N\$35

**Stoney** N\$30

**Raspberry** N\$35

**Appeltizer** N\$55

**Grapetizer** N\$60

**Still Water 500ml** N\$20

**Still Water 750ml** N\$90

**Sparkling Water 500ml** N\$20

**Sparkling Water 750ml** N\$90

**Fruitree Guava** N\$40

**Fruitree Orange** N\$40

**Fruitree Tropical** N\$40

## BARISTA

**Americano** N\$25

**Cappuccino** N\$30

**Hot Chocolate** N\$35

**Single Espresso** N\$15

**Double Espresso** N\$20

**Flat White** N\$35

**Cafe Latte** N\$25

**Tea Selection** N\$25

**Chai Latte** N\$35

**Hazelnut Latte** N\$45

**Vanilla Latte** N\$45

**Rooibos Cappuccino** N\$40

**Red Latte** N\$40

**Iced Coffee** N\$40

## LIQUOR & MIXERS

### FITCH & LEEDS 200ml

Indian Tonic	N\$30
Pink Tonic	N\$30
Blue Tonic	N\$30
Soda Water	N\$30
Ginger Ale	N\$30
Lemonade	N\$35
Bitter Lemon	N\$30

### BEERS

Draught on Tap	N\$65
Ladies Draught on Tap	N\$35
Tafel Lager	N\$35
Windhoek Lager	N\$40
Windhoek Draught	N\$40
Castle Lite	N\$35
Heineken	N\$40

### CIDERS

Hunters Gold / Dry	N\$40
Savanna Dry / Lite	N\$45
Clausthaler Lemon	N\$45

### WHISKEY

Bells	N\$25
J&B	N\$25
Scottish Leader	N\$25
Jack Daniels	N\$40
Jameson	N\$45
Jameson Select	N\$55
Glenfiddich 12 Yrs	N\$65
Glenfiddich 15 Yrs	N\$150
Johnnie Walker	
Black Label	N\$50
Red Label	N\$35
Blue Label	N\$260

### VODKA

Cruz Watermelon	N\$35
Smirnoff 1818	N\$20
Absolut Vodka	N\$35

### GIN

Beefeater Original	N\$40
Beefeater Pink	N\$40
Stilhouse Pink	N\$65
Stilhouse Original	N\$65
Bombay Sapphire	N\$35
Gordons Gin	N\$25
Tanqueray	N\$40
Gordons Sunset Orange	N\$35

### COGNAC

Hennessy	N\$75
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### RUM

Bacardi White Rum	N\$25
Captain Morgan	
Spiced Gold	N\$25
Captain Morgan Dark	N\$30

### BRANDY

KWV 3 Yrs	N\$25
KWV 5 Yrs	N\$30
KWV 10 Yrs	N\$45
Richelieu	N\$25
Klipdrift	N\$30

### SHOOTERS

Olmeca Gold	N\$35
Olmeca Silver	N\$35
Jagermeister	N\$40
Potency	N\$30
Kahlua	N\$35
Amarula	N\$20
Cactus jack	N\$25
Springbok	N\$35
Gemsbok	N\$35

## WINE MENU

### SAUVIGNON BLANC

#### CAPE OF GOOD HOPE ALTIMA N\$400

Intense asparagus & green pepper aromas followed by passion fruit & gooseberry equally on the nose.

#### CEDERBERG N\$460

Combination of tropical, citrus, gooseberries, guava. Lemon zest and a hint of asparagus.

#### GUARDIAN PEAK N\$260

Bold, bright & fruity accompanied by a zesty, granny-smith apple acidity.

#### FAIRVIEW N\$280

This is a crisp Sauvignon Blanc with inviting notes of green apple and melon.

#### VILJOENSDRIFT RIVER GRANDUER N\$270

Aromas of green figs and asparagus, with cut grass and granadilla undertones. crisp and lively in the mouth with ultra fresh, zesty finish.

#### SPRINGFIELD LIFE FROM STONE N\$440

Highly concentrated, powerful wines with a flinty, mineral character true to the quartz rocks in which they grow.

### CHENIN BLANC

#### PROTEA N\$250

Blend of grapes sourced from various districts in the Coastal regions of the Western Cape, namely Swartland.

#### GROOTE POST N\$360

Light, acetic, dry with a little sweetness. Perfect pairing with sea food.

#### PECAN STREAM N\$320

The main aromas are white pear and pithy grapefruit, followed by elements of peach pips, light honeycomb and soft floral notes.

### CHARDONNAY

#### WELMOED N\$300

Citrus, stone fruit and tropical notes show on the nose, and these aromas follow through on the subtle, but well-structured palate.

#### DE WETSHOF FINESSE N\$450

Rocky mountain soils rich in limestone and clay help to develop fruit with strong citrus flavors and a characteristic nuttiness on the mid-palate and finish.

## SOMETHING DIFFERENT

### DE GRENDAL VIOGNIER

**N\$380**

Ripe yellow stone fruits & gardenia with a drop of honeycombed and cloves.

### TERRA DEL CAPO PINO GRIGIO

**N\$280**

Green apple, pear and summer fruits accompanied by wet stone and floral notes on the nose

### SILK & SPICE SILK ROUTE

**N\$425**

### SILK & SPICE RED BLEND

**N\$450**

### Optima

**N\$580**

Complex bouquet of fruitcake, cedar, cocoa and a perfumed whiff of dried lavender. Broad, fleshy and succulent with all of that the nose promises being delivered on the palate.

## ROSE / BLANC DE NOIR

### PROTEA

**N\$250**

Refreshing and light-bodied with an abundance of summer berries on the palate.

### DEWETSHOF LILYA ROSE

**N\$320**

Floral aromas leads to a freshness on the palate showing notes of red berries, stone-fruit and plums.

## SPARKLING

### GRAHAM BECK NECTAR BLISS

**N\$450**

Silver pink in color with light yeasty aromas, hint of raspberry & strawberry.

### GRAHAM BECK BRUT ROSE

**N\$520**

The fine, lively mousse is brisk on the palate, showing hints of oyster shell, fresh lavender, and cherry.

### GRAHAM BECK BRUT

**N\$750**

Delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose & rich creamy palate.

### GRAHAM BECK BRUT 375ML

**N\$300**

Delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose & rich creamy palate. Perfect to share.

### L'ORMARINS BRUT NV

**N\$480**

Bight effervescence with creamy lees richness from its time in the bottle, with distinct brioche and sourdough toast notes vying with lively grapefruit and citrus flavors.

### J.C. LE ROUX

**N\$280**

### J.C. LE ROUX NON-ALCOHOLIC

**N\$280**

### ANNAEBELLE

**N\$280**

## **CABERNET SAUVIGNON**

### **CEDERBERG**

**N\$620**

Blackcurrant with cedar wood, hint of smokiness & tobacco leaf.

### **ALTO**

**N\$650**

Full-bodied and mouth-filling with cherries, tobacco and dark chocolate, and a good tannic structure.

### **ERNIE ELS BIG EASY**

**N\$340**

Fragrant aromas of Herbs de Provence, wild rosemary, bay leaf, sorrel, leafy, savory herbs mingle with blackberries.

### **GUARDIAN PEAK**

**N\$260**

Aromas of black current, blueberry, chocolate & toast are prominent on the nose.

### **VILJOENSDRIFT**

**N\$400**

Full-bodied and mouth-filling with fruity aromas, smokiness and dark chocolate, and a good tannic structure.

## **MERLOT**

### **PROTEA**

**N\$250**

Vibrant black cherry and plum aromas with a hint of tomato plant and dark chocolate

### **GUARDIAN PEAK**

**N\$300**

Bold black and red fruit on the nose with Cassie, juicy plum, purple figs, and bramble.

### **MIDDELVLEI ROOSTER**

**N\$450**

An elegant juicy wine with soft tannins. Concentrated flavors of plums, cherries, and dark chocolate with mild oak spice.

### **FAIRVIEW**

**N\$380**

Ruby red color with raspberry, mocha & vanilla aromas with a medium body & a harmonious finish.

### **STELLENBOSCH RESERVE**

**KWEEKSKOOL**

**N\$480**

Red cherry, plums with black current and liquorice and a note of savoury spice on the lengthy finish.

## SHIRAZ

### WELLMOED

N\$250

Brimming with black current & raspberries, complimented with spice.

### DE GRENDAL

N\$520

Aromas of violets, glazed gammon & pepper.

### TOKARA

N\$400

The palate is packed full of ripe red berry flavors, sweet spices, and delicious savory notes.

### ALTIMA SYRAH

N\$400

Fruity fragrance with plums notes, spicy, soft and long lasting.

## PINOTAGE

### DE GRENDAL

N\$680

Dark fruit on the palate with floral, cherry & oak on the nose.

### DIEMERSDAL

N\$380

Vibrant red fruit, blackcurrant, and dark chocolate flavors, under-pinned by well-integrated oak, with a spicy finish.

### BEYERSKLOOF

N\$350

Wine has shown a fruity & enjoyable consistency year after year made to drink and enjoy on any occasion.

## WINES BY THE GLASS

### NEIL ELLIS SHORT LEFT CINSAULT

N\$260 per Bottle | N\$65 per Glass

### NEIL ELLIS WEST COAST SAUVIGNON BLANC

N\$260 per Bottle | N\$65 per Glass

### NEIL ELLIS ROSE

N\$260 per Bottle | N\$65 per Glass

### DARLING CELLARS SWEET WHITE

N\$180 per Bottle | N\$45 per Glass

### DARLING CELLARS SWEET RED

N\$180 per Bottle | N\$45 per Glass

### DARLING CELLARS SWEET ROSE

N\$180 per Bottle | N\$45 per Glass

