



# LE BISTRO

by Salmontini



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*Salmontini is not just about smoked salmon, it's a family, a philosophy, a feeling. We are passionate about bringing food and people together in every way.*

*"Le Bistro" is not just another dining destination; we are a part of the neighbourhood, where stories unfold, and memories are crafted.*

*Place the dishes in the middle and let the ingredients take you on a culinary journey.*



## THE CLASSICS

<b>ESPRESSO</b>	20
<b>DOUBLE ESPRESSO</b>	24
<b>CAPPUCCINO</b>	24
<b>CAFFE LATTE</b>	24
<b>AMERICANO</b>	24
<b>MACCHIATO</b>	20
<b>DOUBLE MACCHIATO</b>	24
<b>SPANISH LATTE</b>	26
<b>CORTADO</b>	24
<b>FLAT WHITE</b>	24

## TEA COLLECTION

<b>BLACK TEAS</b>	20
EARL GREY	
ENGLISH BREAKFAST	
<b>GREEN TEAS</b>	20
ROSE A PARIS	
JASMIN	
<b>HERBAL TEAS</b>	22
MENTHE POIVRÉE	
PROVENCE CARCADET	
CAMOMILLE	
GINGER SPICED TEA	
<b>ICED TEA</b>	20
LEMON	
PEACH	

## MILK SHAKES

<b>VANILLA</b>	27
<b>CHOCOLATE</b>	27
<b>AVOCADO</b>	34

**FRESH JUICES**

<b>ORANGE</b>	20
<b>PINEAPPLE</b>	20
<b>CARROT</b>	20
<b>WATERMELON</b>	20

**HEALTHY SMOOTHIES**

<b>ENZYME COOLER</b>	28
<i>Fresh pineapple, lemon juice, ginger and mint.</i>	
<b>GREEN DETOX</b>	28
<i>Celery, apple juice, cucumber juice, ginger, and a splash of lemon.</i>	
<b>ORANGE BLOSSOM</b>	28
<i>Fresh orange, ginger and carrot juice with a hint of turmeric powder.</i>	
<b>BERRY CHARGE</b>	35
<i>Banana, orange juice, coconut milk, raspberries, honey, and a touch of grated coconut.</i>	

**MOCKTAILS**

<b>PINK LADY</b>	28
<i>Ginger, peach purée, soda, lemon juice, sugar syrup, and pineapple juice.</i>	
<b>MANGO TANGO</b>	35
<i>Mango purée, peach purée, orange juice, fresh cream, and almond milk.</i>	
<b>HELLO BEAUTIFUL</b>	28
<i>Coconut milk, grenadine, condensed milk, raspberries, and coconut syrup.</i>	
<b>VIRGIN MOJITO</b>	20
<i>Choose from Classic, Strawberry or Passionfruit</i>	
<b>LEMONADE</b>	20
<i>Choose from Classic, Mint or Pink</i>	

**WATER & SOFT DRINKS**

<b>ACQUA PANNA</b>	16   24
<b>SAN PELLEGRINO</b>	16   24
<b>SOFT DRINKS</b>	12
<i>(Coke, Coke Light, Coke Zero, Sprite, Fanta, Ginger Ale, Soda Water)</i>	



*Curated for Generations...*

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## CLASSIC EGG SELECTIONS

### OUR EGGS ANY STYLE 45

Your choice of eggs with baby potatoes, mixed lettuce, and cherry tomatoes, finished with a zesty lemon dressing.

### CHORIZO EGGS 55

Slow-cooked chorizo with poached eggs, creamy labneh, avocado, and a sprinkle of mixed nuts.

### SHAKSHUKA 38

Poached eggs in a spiced cherry tomato sauce, topped with beef bacon, creamy feta mousse, and a sprinkle of mixed nuts.

## MORNING ADD-ONS

### CHEESE 15

### AVOCADO 20

### CREAMY SPINACH 20

### GRILLED ASPARAGUS 20

### SAUTÉED MUSHROOM 20

### TRADITIONAL LIGHT 35

### SMOKED SALMON

## MORNING INDULGENCE

### CHOCOLATE PANCAKES 40

Fluffy pancakes with chocolate mousse, berry jus compote, and drizzled with chocolate sauce.

### FRENCH TOAST 42

Banana brûlée, grilled peaches, salted caramel sauce, and a medley of fresh berries.

## FRESHLY BAKED CROISSANTS

### SMOKED SALMON 58

### PLAIN 20

### ZAATAR 20

### ALMOND 20

### PAIN AU CHOCOLAT 20

## TANTALIZING TOAST

### FRESH SEASONED AVOCADO TOAST 38

Sourdough toast layered with rich guacamole, topped with crisp pickled radish and crunchy mixed nuts, served with a vibrant arugula and spinach salad on the side.



### SMOKED SALMON & AVOCADO TOAST 65

Sourdough toast spread with creamy guacamole, crowned with delicate slices of lightly smoked salmon and a perfectly poached egg. Finished with a sprinkle of mixed nuts and accompanied by a crisp arugula and spinach salad.

## BENEDICT SPECIALTIES

### EGGS FLORENTINE 38

Poached eggs on an English muffin with sautéed kale and vine-ripened cherry tomatoes, finished with hollandaise sauce.

### EGGS ROYALE 68

Poached eggs on an English muffin with lightly smoked salmon and sautéed spinach, topped with hollandaise sauce, served with a side salad of arugula, cherry tomatoes, and asparagus.



### THE SALMONTINI BENEDICT 115

Poached eggs with a trio of wood-smoked, lightly smoked, and roasted salmon, served over creamy spinach and shaved fennel, topped with mustard hollandaise.

### WILD MUSHROOM BENEDICT 55

Poached eggs over sautéed wild mushrooms, topped with parmesan cheese, fried sage, and creamy hollandaise.



Salmontini Signatures



vegetarian



crustaceans



gluten



nuts



dairy


Prices are in AED and are inclusive of 5% VAT

*Your Neighbourhood Food Movement...*



**EXCLUSIVE SALMON SELECTION**

**SALMON RILLETTES** 🌿 🍷 68  
Our 20-year-old signature recipe.

 **HEART OF SMOKED SALMON** 🍷 138  
Experience a luxurious center-cut fillet of smoked salmon, paired with creamy cheese, zesty lime, vibrant red currants, and fresh chives.

**SALMON TARTARE** 🌿 🍷 96  
Exquisite, finely diced lightly smoked salmon, prepared using our 23-year-old recipe, delicately infused with fresh herbs and citrus.

**TRADITIONAL SALMON SALAD** 98  
Hand-sliced oak-smoked salmon, served over fresh lettuce, finished with a touch of balsamic elegance.

 **THE BISTRO PLATE** 🍷 129  
A curated selection for one, showcasing creamy rilette, hand-carved smoked salmon, tender salmon fillet, and delicately seasoned tartare.



**OUR SOUPS**

**MISO SOUP** 30  
Delicate Japanese miso soup with wakame seaweed and tofu.

**SHRIMP BISQUE** 🍷 🌿 🍷 45  
With poached shrimps, crème fraîche and chives.

**SALADS & STARTERS**

**EDAMAME** 🌿 30  
Tender Japanese soybeans, served with your choice of lightly salted or spiced.

**HEIRLOOM TOMATO & BURRATA SALAD** 🌿 🍷 95  
Creamy burrata served with heirloom tomatoes, fresh basil, and a touch of balsamic.


**LENTIL DU PUY & ROCCA SALAD** 🌿 58  
Earthy French lentils tossed with arugula, cherry tomatoes, and pickled onions, finished with a drizzle of balsamic vinaigrette.

**CAESAR SALAD** 🌿 🌿 🍷 65  
Crisp romaine, enveloped in our signature Caesar dressing, finished with shavings of aged Parmesan and toasted croutons. Add prawns (S) (+30) or grilled chicken (+20)

**“SALADE DE BOEUF”** 🍷 🍷 120  
Marinated grilled beef tenderloin, baby lettuce, fresh tomatoes, roquefort cheese, candied walnuts and pumpkin seeds.

**FRESH CRAB MEAT SALAD** 🍷 125  
Mixed lettuce, green apples, mango, Orange, lemon grass dressing.

**SEAWEED SALAD** 🌿 45  
A vibrant mix of fresh seaweed, avocado, green apple, and mixed lettuce, dressed in roasted sesame vinaigrette.

 **SPICY CRISPY SALMON SALAD** 🌿 🍷 90  
Diced salmon with crisp lettuce and crunchy tempura crumbs, finished with a bold spicy Japanese mayo.

**NIÇOISE SALAD (CHOICE OF SALMON OR TUNA)** 95  
paired with crisp green beans, baby potatoes, soft-boiled egg, and a luscious Niçoise dressing.

**SPICY CRISPY TUNA SALAD** 🌿 🍷 90  
Diced tuna, served on a bed of fresh greens, with crispy tempura crumbs and a kick of creamy, zesty Japanese mayo.



*Lovingly Sourced & Served...*

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## NIGIRI (2 pieces)

SHAKE - SALMON	28
MAGURO - TUNA	30
HAMACHI - YELLOW TAIL	28
EBI - SHRIMP 🦞	26
KANI - CRABSTICK 🦞 🌿	24
UNAGI - EEL	34
TAKO - OCTOPUS	28

## SASHIMI (3 pieces)

SHAKE - SALMON	38
MAGURO - TUNA	42
HAMACHI - YELLOW TAIL	42
EBI - SHRIMP 🦞	32
KANI - CRABSTICK 🦞 🌿	28
TAKO - OCTOPUS	38

## MAKI ROLLS

(8 pieces)

 CALIFORNIA CRISPY 🦞 🌿 54 <i>Avocado, cucumber, crab, and tempura crumbs.</i>
SHRIMP TEMPURA MAKI 🦞 🌿 56 <i>Tempura shrimp, cucumber, and crispy crumbs.</i>
CALIFORNIA MAKI 🦞 🌿 56 <i>Lettuce, avocado, crab, and tobiko.</i>
TUNA MAKI 🌿 64 <i>Plain or Spicy.</i>
SALMON MAKI 🌿 52 <i>Plain or Spicy.</i>
KATSUOBUSHI MAKI 🌿 🍶 58 <i>Mixed fish topped with shaved bonito flakes.</i>

SALMON SKIN MAKI 🌿 🍶 55 <i>Crispy salmon skin, spicy mayo, and chives.</i>
VOLCANO MAKI 🌿 🍶 62 <i>Cucumber, apple, mango, tobiko and spicy mixed fish.</i>
RAINBOW MAKI 🌿 🦞 62 <i>Cucumber, avocado, crab, grilled unagi, salmon, tuna, and hamachi.</i>
SALMON KORU HOSO MAKI 58 <i>Salmon, avocado, and black sesame.</i>
SMOKED SALMON MAKI 🍶 65 <i>Salmon, avocado, cream cheese and lightly smoked salmon wrap.</i>
SALMON KAWARE 🌿 🦞 62 <i>Salmon, crabsticks, avocado, sprinkled with salmon skin.</i>

## SIGNATURE SUSHI ROLLS

(8 pieces)

FRESH CRABMEAT MAKI 🦞 88 <i>Fresh crab meat, with japanese mayo, mango, avocado, cucumber, chives and tobiko.</i>
DRAGON MAKI 🦞 🌿 🍶 68 <i>Deep fried tiger prawn, lettuce, avocado wrap served with dragon sauce.</i>
FLAMING YELLOW 🌿 🍶 70 <i>Salmon, spicy japanese mayo and cucumber topped with seared yellow tail and teriyaki crumbs.</i>

 SALMON DELIGHT 🌿 🍶 66 <i>Salmon with spicy japanese mayo, Avocado wrap.</i>
TUNA DYNAMITE ROLL 🌿 🍶 68 <i>Cucumber and eel, wrapped in tuna with spicy Japanese mayo and tobiko.</i>
UMI UNAGI ROLL 🌿 64 <i>Eel and avocado topped with a sweet teriyaki sauce and brown sesame.</i>



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LUNCH & DINNER STARTERS & SUSHI BREAKFAST DRINKS

*A “Oui” Bit of Bistro. A whole Lotta Love...*

BOWLS & POKE

**ARCTIC SUNRISE POKE BOWL** 🌱 🍣 68

Salmon, crab sticks, edamame, mango, and avocado on sushi rice, topped with tobiko, sesame, and passion fruit olive sauce.

**MISO GLAZED SALMON BOWL** 🌱 65

Tender miso-marinated salmon on sushi rice, topped with avocado, edamame, cucumber, beansprouts and sweet corn.

**PONZU SALMON POKE BOWL** 🌱 65

Salmon, pomegranate, avocado, sweet potato, edamame, and seaweed on sushi rice, finished with zesty wasabi cream.

**SALMON, CRAB & SEAWEED POKE BOWL** 🍣 🌱 96

A refreshing blend of salmon, premium crab meat, and marinated seaweed atop sushi rice.

**SALMON TUNA POKE BOWL** 86

A vibrant mix of salmon, tuna, seaweed, mango, cucumber, edamame, and avocado on sushi rice, topped with tobiko.

**COASTAL CATCH POKE BOWL** 🌱 🍣 68

A coastal-inspired bowl with salmon, tuna, crab meat, red cabbage, avocado, radish, and seaweed on sushi rice, finished with coconut milk and sesame ginger sauce.

**VEGETERIAN POKE BOWL** 🌱 45

A vibrant mix of seasonal fresh vegetables served on a bed of sushi rice.

**KATSU CURRY BOWL** 🍣 🌱 55

Crispy chicken on sushi rice, topped with a rich Japanese curry sauce, accompanied by a soy-marinated egg, refreshing coleslaw, and golden crispy ratte potatoes.

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GOURMET SANDWICHES & BURGERS

**SALMON BURGER** 🌱 🍣 95

A juicy salmon patty topped with creamy guacamole, served with golden fries and fresh, crunchy coleslaw.

**CANADIAN LOBSTER & SHRIMP ROLL** 🍣 🌱 🌱 76

Canadian lobster and shrimp nestled in a buttery brioche roll, served with a side of fries and a refreshing salad.

**HOT SMOKED SALMON ROLL** 🌱 🍣 86

Baked Scottish hot-smoked salmon, topped with lightly spiced Japanese mayo, served in a soft brioche roll with fries and a fresh side salad.

**CRISPY SEABASS BRIOCHE** 🌱 🍣 79

Parmesan-crusted seabass paired with fresh baby spinach and creamy remoulade, served on a toasted brioche bun.

**ANGUS BEEF BURGER** 🌱 🍣 78

Classic Angus beef patty layered with Monterey Jack cheese, crisp lettuce, fresh tomato, and pickles, served with seasoned fries and creamy coleslaw.

**PRIME STEAK SANDWICH** 🌱 🍣 95

Tender sliced striploin with melted Raclette cheese, caramelized onions, and a zesty chimichurri sauce, served on a rustic bun alongside crispy fries.

**CHICKEN "SCHNITZEL" SANDWICH** 🌱 🍣 62

Crispy breaded chicken schnitzel topped with arugula, heirloom tomatoes, and a hint of grain mustard cream, served on soft focaccia with a side of pomme frites.

**SPICY KATSU BURGER** 🌱 🍣 60

Crispy chicken coated in a bold, spicy glaze, paired with pickled cucumber and drizzled with rich katsu sauce. Served alongside golden fries.

**KOREAN KATSU BURGER** 🌱 🍣 66

Crispy chicken layered with creamy Japanese mayo, spicy kimchi, and pickled cucumber, finished with a savory katsu sauce. Served with a side of golden fries.



*From the Highlands of St. Germain...*

PLATS PRINCIPAUX

<p><b>ALASKAN BLACK COD</b> 🍷 🌿 105 <i>Miso-honey glazed Alaskan black cod, served with king oyster mushrooms and finished with a soy glaze.</i></p> <p><b>CHICKEN ESCALOPINE</b> 🍷 🌿 92 <i>Crisp, golden-breaded chicken breast, paired with roasted baby potatoes, peppery arugula, and finished with a luscious tartar sauce.</i></p> <p> <b>ENTRECÔTE ST. GERMAIN DES PRÉS</b> 🍷 🌿 138 <i>Tender 200g Australian Angus beef tenderloin, grilled to your preference, served with velvety herb butter sauce and golden fries.</i></p> <p><b>MISO-MARINATED SALMON PAVÉ</b> 🍷 🌿 95 <i>Miso-glazed salmon, accompanied by crisp broccoli, fine green beans, and earthy oyster mushrooms.</i></p> <p><b>SALMON CAJUN</b> 🌿 95 <i>Oven-baked with bold Cajun spices, served with creamy mashed potatoes, flavorful Sicilian caponata, and grilled asparagus.</i></p>	<p><b>SALMON "EN CROUTE" (WELLINGTON)</b> 🍷 🌿 116 <i>Succulent salmon fillet and creamy rilette encased in golden puff pastry, served with creamed spinach and a velvety beurre blanc.</i></p> <p> <b>EPICUREAN SALMON FILET EXPERIENCE</b> 92 <i>Ask your waiter about this week's Chef-curated Salmon Pavé, featuring our premium salmon with a unique herb-infused twist. Experience a culinary delight crafted to showcase creativity and excellence.</i></p> <p> <b>SEABASS "EN PAPILOTE"</b> 🌿 92 <i>Delicately baked with fresh vegetables and infused with aromatic herb butter, capturing subtle flavors in parchment.</i></p> <p><b>TAGLIATELLE AL PESTO</b> 🍷 🌿 🥥 97 <i>Fresh tagliatelle, tossed in a rich, creamy pesto sauce, complemented by your choice of salmon or succulent shrimps (S).</i></p> <p><b>YELLOW CURRY SHRIMPS</b> 🍷 🌿 🥥 80 <i>Pan-fried shrimps, Thai peanut and yellow curry sauce, steamed rice.</i></p>
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SWEET TEMPTATIONS

<p><b>CARAMELIZED APPLE TART</b> 🍷 🌿 38 <i>Flaky puff pastry topped with caramelized apples, served warm with vanilla bean ice cream.</i></p> <p><b>BASQUE BURNT CHEESECAKE</b> 🍷 🌿 42 <i>A rich, caramelized cheesecake with chocolate ganache and a berry compote.</i></p> <p><b>MOLTEN CHOCOLATE FONDANT</b> 🍷 🌿 38 <i>A warm, rich chocolate cake with a molten center, served with fresh berries and vanilla bean ice cream.</i></p>	<p><b>CHOCOLATE MINI MOU</b> 🌿 25/35 <i>A rich chocolate ice cream layered with cream and chocolate sauce.</i></p> <p><b>CLASSIC CRÈME BRÛLÉE</b> 🌿 35 <i>Silky vanilla custard topped with a golden, caramelized sugar crust.</i></p> <p><b>CHOCOLATE TART</b> 🍷 🌿 35 <i>A rich chocolate tart with Chantilly cream, fresh strawberries, cocoa dust, and chocolate soil.</i></p>
<p><b>RASPBERRY MACARON</b> 🥥 🌿 35 <i>Delicate raspberry macaron filled with raspberry cream, paired with a mixed berry compote, a dusting of icing sugar, and garnished with fresh berries.</i></p>	



