

S
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KITCHEN
& BAR

D R I N K S

CLASSIC COCKTAILS

cosmopolitan | 95k

vodka, triple sec, cranberry & lime juice

espresso martini | 95k

vodka, kahlua, sugar gomme & espresso shot

classic margarita | 95k

tequila, triple sec & lime juice

cucumber gimlet | 95k

vodka or gin, cucumber, sugar gomme & lime juice

pina colada | 95k

rum, pineapple, coconut & coconut liqueur

bloody mary | 95k

vodka, tomato juice, tabasco, salt, pepper, parsley, L&P sauce

classic mojito | 95k

rum, mint leaf, sugar gomme, fresh lime & soda

strawberry daiquiri | 95k

rum, fresh strawberries, sugar gomme, lime & ice

long island iced tea | 95k

vodka, gin, rum, tequila, triple sec & coke

sangria cooler | 95k

red wine, vodka, spicy syrup, cranberry juice, lime juice & fruit

tequila sunrise | 95k

tequila, orange juice & grenadine

SIGNATURE COCKTAILS

ginger gin fizz | 95k

gin, ginger, sugar gomme & lime juice

passionfruit mojito | 95k

rum, mint leaf, sugar gomme, fresh lime & passionfruit

mango madness | 95k

rum, mango & lime juice

lychee margarita | 95k

tequila, lychee syrup, lime juice & grenadine

salt breeze | 95k

vodka, peach schnapps, orange juice, midori, lime & cranberry juice

lemon drop martini | 95k

vodka, lemon juice & spicy syrup

whisky smash | 95k

whisky, lemon juice, sugar gomme & mint

watermelon margarita | 95k

tequila, triple sec, frozen watermelon & lime juice

salt x pepper | 95k

vodka, chili, cucumber, apple juice, lime juice, sugar gomme & tabasco

frose | 95k

frozen rose, strawberry puree & honey

All items subject to 10% tax and 5% service charge. Please let us know if you have any dietary requirements. We have gluten free bread, gluten free pasta and plant based milk available and can tailor any dish to suit your needs. Wifi password: saltbali

DRINKS

CLASSIC COCKTAILS

caipiroska | 95k

vodka, sugar gomme, lime, brown sugar, soda

coconut daquiri | 95k

rum, coconut cream, sugar gomme, lime & ice

mimosa | 95k

sparkling wine & fresh orange juice

PREMIUM COCKTAILS

aperol spritz | 120k

aperol, prosecco, soda & sliced orange

pornstar martini | 110k

vanilla vodka, passionfruit luqor, passionfruit puree,
lime juice, sugar gomme & a shot of prosecco

SHARING COCKTAILS

sangria jug | 235k

red wine, vodka, spicy syrup, cranberry juice, lime juice
& fruit

watermelon slushie | 235k

watermelon juice, vodka, triple sec, spicy syrup, lime
juice & soda, served in a whole watermelon

SHOTS & SPIRITS

peach schnapps 75k | baileys 75k

jagermeister 80k | jagerbomb 95k

tequila 70k | sambuca 60k

house vodka 60k | smirnoff vodka 70k

house gin 60k | gordons gin 75k

gordons pink gin 75k | jack daniels 75k

captain morgan 70k | bacardi 75k

+ mixer | 15k

SOFT DRINKS

coke | coke zero | sprite

soda | tonic | fanta 25k

SIGNATURE COCKTAILS

salted caramel martini | 95k

vodka, kahlua, sugar gomme, salt, coconut cream & espresso
shot

purple haze | 95k

light rum, fresh dragonfruit, sugar gomme, lime juice

watermelon spritz | 95k

vodka, watermelon juice, sparkling wine & sugar gomme

tokyo iced tea | 95k

gin, midori, rum, tequila, triple sec, vodka, lime juice & soda

MOCKTAILS

mango mule | 55k

mango, cucumber, honey, lime and ginger ale

shirley ginger | 55k

strawberries, soda, lime, sugar gomme, grenadine

nojito | 55k

mint leaf, sugar gomme, fresh lime & soda

tropical cooler | 55k

coconut, cucumber, lime, sugar gomme, honey & mint

lemongrass & lychee tea | 55k

lemongrass, lemon, sugar gomme, lychee, tea

BEER

bintang | small 35k | large 55k

bintang radler 35k

prost | small 35k | large 55k

singaraja | small 35k | large 55k

san miguel light | 55k

bucket of 5 small bintang/prost/singaraja | 145k

WINE & PROSECCO

house rose | red | white 70k gl | 285k btl

two islands pinot grigio | sauvignon blanc | pinot
noir | cabernet merlot | rose

85k gl | 360k btl

cape discovery sparkling wine | 90k | 385k btl

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DRINKS

FRESH JUICES

watermelon | banana | orange
avocado (seasonal) | mango (seasonal) | pineapple
dragonfruit | lime | melon | 35k
mixed juice | 40k

SMOOTHIES

banana | 50k
dragonfruit | 50k
mango (seasonal) | 50k
avocado (seasonal) | 50k

WELLNESS DRINKS

balian water 330ml - still | 35k sparkling | 37k
whole coconut | 40k
jamu | 35k
kombucha | 45k
ask for available flavours, served per glass.
golden turmeric milk | 45k
choose from cow's milk, soy milk or almond milk

DETOX JUICES

abc | 55k
apple, beetroot, carrot, ginger & lime
green machine | 55k
kale, apple, celery, cucumber & lime
charcoal | 55k
activated charcoal, coconut water, lemon & honey

OTHER DRINKS

hot chocolate | 25k
matcha latte | 30k
chai masala | 30k

MILKSHAKES

Served with whipped cream and sprinkled with
choc chips

vanilla | 55k
strawberry | 55k
chocolate | 55k
banana | 55k
caramel | 55k
matcha | 55k



COFFEE

bali coffee | 20k
espresso | 25k
flat white | 30k
cappucino | 30k
long black/americano | 30k
macchiato | 30k
latte | 30k
mochacino | 30k
original iced latte | 35k
biscoff iced latte | 60k
baileys iced latte | 90k
caramel iced latte | 40k

TEA

english breakfast tea | 20k
green tea | 25k
chamomile tea | 25k
ginger tea | 25k
rosella tea | 25k
earl grey | 25k
original iced tea | 25k
peach iced tea | 30k
ginger iced tea | 30k
lemon iced tea | 30k

BREAKFAST & BRUNCH

fluffy pancakes | 55k (v)

banana pancakes, topped with seasonal fruit & drizzled with honey

smashed avocado | 85k

smashed avocado, feta cheese, cherry tomatoes, 2 poached eggs, bacon, sourdough, grilled tomato, sauteed spinach, mushrooms, salad garnish

all day breakfast | 80k

eggs your way, grilled tomato, bacon, sauteed spinach, sliced avocado, mushrooms, sourdough toast

eggs benedict

english muffins served with 2 poached eggs,, hollandaise sauce, grilled tomato, mushrooms, salad garnish
spinach 65k (v) | bacon 80k | salmon 105k

bacon-wrapped omelette | 75k

cheesy omelette wrapped in bacon and served with sourdough, grilled tomato, sauteed spinach, mushrooms, salad garnish

eggs on toast | 50k (v)

eggs your way served on sourdough

smoked salmon & cream cheese bagel | 105k

smoked salmon, dill, cracked black pepper & cream cheese bagel served with sauteed spinach, mushrooms & salad garnish

egg & bacon breakfast roll | 75k

fried egg, bacon in a bun served with sauteed spinach, mushrooms. salad garnish and a side of brown sauce

vegan breakfast burrito | 65k (v) (ve)

scrambled tofu, avocado, black beans, mixed veggies & coriander served in a tortilla wrap with grilled tomato, sauteed spinach, mushrooms, salad garnish

vegan breakfast | 65k (v) (ve)

tempe & mushroom patty served on sourdough with grilled tomato, sauteed spinach, guacamole and salad garnish

salmon tartine | 120k

sourdough topped with cream cheese, avocado, cherry tomatoes, cucumber, smoked salmon & poached egg garnished with dill and capers

vegan chia pudding | 80k (v) (ve)

oats, chia seeds, vegan coconut yoghurt, soy milk topped with fresh seasonal fruit, granola & maple syrup

make it a breakfast set - add a tea or coffee, fresh juice and fruit salad to your main for 40k

SMOOTHIE BOWLS

green bowl | 80k (v) (ve option)

blended spinach, avocado, banana & yogurt topped with granola , chia seeds and seasonal fruit

coco bowl | 80k (v) (ve option)

blended banana, yogurt and coconut milk, topped with granola, chia seeds, coconut flakes and seasonal fruit

purple bowl | 75k (v) (ve option)

blended dragon fruit, banana and yogurt topped with granola , chia seeds and seasonal fruit

yellow bowl | (seasonal) 75k (v) (ve option)

blended mango, pineapple and yogurt topped with granola, chia seeds and seasonal fruit

BOTTOMLESS BRUNCH

bottomless brunch | 335k pp

one brunch main plus 2 hours of bottomless mimosas floating pool tray +50k

BRUNCH COCKTAILS

all buy one get one free with any brunch main until 2pm

bloody mary | 95k

vodka, tomato juice, tabasco, salt, pepper, parsley, L&P sauce

mimosa | 95k

sparkling wine & fresh orange juice

aperol spritz | 120k

aperol, prosecco, soda & sliced orange

watermelon spritz | 120k

vodka, watermelon juice, sparkling wine & sugar gomme

STARTERS & SMALL PLATES

chicken dippers | 45k
breaded chicken & chipotle mayo

cheesy garlic bread | 45k (v)
ciabatta topped with garlic butter & cheese

nachos | 65k (gf)
tortilla chips, beef, cheese sauce, guacamole & sour cream

chicken spring rolls | 45k
served with sweet chilli sauce

prawn tempura | 55k
breaded prawns served with sweet chilli sauce

mozzarella sticks | 70k
breaded mozzarella sticks served with chipotle mayo

gyoza | 55k
dumplings filled with chicken & vegetables with soy sauce

quesadillas | 55k
tortilla filled with mango, chicken, cheese, guacamole & sour cream served with chipotle mayo

bitterballen | 60k
deep fried beef, gravy & potato balls

loaded fries | 65k
french fries, cheese sauce, sour cream, bacon, parsley

potato wedges | 35k (v) (ve option) (gf)
with chipotle mayo

vegetable spring rolls | 35k (v) (ve)
served with sweet chilli sauce

veggie samosas | 40k (v) (ve)
stuffed with pumpkin, potato, green peas, cumin

crispy tempe | 35k (v) (ve)
breaded tempe & sweet chili sauce

veggie bites | 35k (v) (ve)
battered eggplant, carrot and spinach & sweet chilli sauce

vegan nachos | 60k (v) (ve) (gf)

sweet potato chips served with quinoa, red beans, pico de gallo, avocado, cherry tomatoes, coriander topped with vegan cheese

onion rings | 40k (v) (ve)
beer battered onion rings

summer rolls | 50k (v) (ve) (gf option)
vietnamese rice paper rolls stuffed with veggies (+add chicken 12k)

bruschetta | 35k (v)
fresh bread topped with chipotle salsa

calamari | 55k
breaded fresh baby calamari rings with chipotle mayo

chicken wings | 40k
sweet chilli glazed chicken wings

fish fingers | 40k
breaded catch of the day served with tartare sauce

edamame beans | 30k (v) (ve) (gf)
steamed and lightly salted edamame beans

hummus & pitta bread | 45k (v) (ve)
hummus served with warm pitta bread

grilled halloumi | 70k (v)
grilled halloumi strips

SHARING IS CARING

sharing board
create your own sharing platter, choose 5 small plates & get the cheapest one free

grazing board | 410k | serves 2
brie, halloumi, cheddar, smoked ham, salami, hummus, pitta bread, sourdough, crackers, olives, chutney, garnished with seasonal fruit served on a beautiful grazing board
+ floating pool tray 50k

whole oven baked camembert | 160k
garnished with garlic & rosemary and served with toasted sourdough

SALADS

superfood salad | 60k (v) (ve) (gf)

curly kale, spinach, broccoli, red cabbage, quinoa, pepper, green apple, chia seeds & sunflower seeds served with an apple cider vinaigrette

SALT caesar salad | 65k (v)

baby romaine lettuce served with boiled egg, crispy bacon, garlic croutons, shaved parmesan and SALT caesar dressing

watermelon & feta salad | 55k (v) (gf)

watermelon, cucumber, red onion, fresh mint, crumbled feta, and balsamic vinegar

falafel & tabouleh salad | 60k (v) (ve) (gf)

kale, cherry tomatoes, quinoa, falafel, sweet potato, tabouleh, avocado & edamame hummus

halloumi, eggplant & beet salad | 85k (v) (gf)

mixed greens, grilled eggplant, grilled halloumi, beets, caramelized onion, cherry tomatoes and a pesto dressing

jerk jackfruit & mango salsa salad | 55k (v) (ve) (gf)

marinated jackfruit, iceberg lettuce, mango, cucumber, avocado, coriander, spring onion & lime

add extra protein:

chicken | 15k | prawn 23k | bacon 15k | beef 25k | tuna | 20k | tofu 8k | tempe 8k

PASTA

prawn aglio olio | 75k

sauteed spaghetti tossed with garlic, chilli, olive oil and topped with fresh prawns, parmesan & parsley

chicken alfredo | 85k

spaghetti tossed with sauteed chicken in a mushroom & garlic cream sauce, topped with parmesan

spaghetti carbonara | 85k

spaghetti tossed with sauteed bacon & garlic in a creamy parmesan sauce, topped with parmesan

penne pomodoro | 70k (v) (ve option)

penne pasta tossed in an Italian pomodoro sauce, topped with basil and parmesan

spaghetti bolognese | 85k

spaghetti tossed with minced beef, garlic and mushrooms in our homemade pomodoro sauce, topped with parmesan & parsley

chicken pesto penne | 75k

penne pasta tossed with sauteed chicken in our homemade basil pesto sauce, topped with oregano and parmesan shavings

seafood linguine | 95k

linguine tossed with fresh fish, prawns and clams in a white wine sauce topped with parsley

vegan eggplant puttanesca | 75k (v) (ve)

penne pasta tossed with eggplant, garlic, onion, olives and capers in a marinara sauce, topped with oregano and vegan parmesan

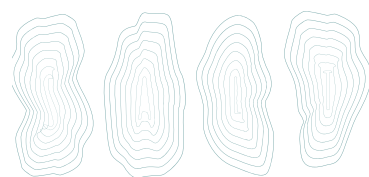
SALT POKE BOWLS

rice, avocado, spring onions, carrots, cucumber, sesame seeds, edamame, pickled ginger, nori

seared tuna & spicy mayo | 85k

chicken teriyaki | 80k

golden tofu & soy sauce | 60k (v) (ve)



WRAPS & FLATBREAD

falafel & tzatziki | 75k (v) (ve option)

homemade falafel, tzatziki and salad in a lightly toasted tortilla or pitta bread served with salad, fries and chipotle mayo

grilled chicken & roast pepper | 80k

grilled chicken, onion and bell peppers in a lightly toasted tortilla or pitta bread served with salad, fries and chipotle mayo

halloumi & sweet chilli | 95k

grilled halloumi, sweet chilli sauce and salad in a lightly toasted tortilla or pitta bread served with salad, fries and chipotle mayo

SANDWICHES & BURGERS

SALT burger | 95k

homemade 150g beef patty, topped with a fried egg, melted cheese and salad garnish served in a toasted bun with a side of fries and chipotle mayo

chicken burger | 85k

slow fried breaded chicken topped with melted cheddar cheese and salad garnish served in a toasted bun with a side of fries and chipotle mayo

tempe burger | 70k (v) (ve)

tempe, potato, eggplant & mushroom patty topped with teriyaki sauce served in a toasted bun with a side of fries and vegan mayo

pulled jackfruit sandwich | 70k (v) (ve)

pulled jackfruit topped with bbq sauce & salad served in a toasted ciabatta with salad, fries and vegan mayo

steak sandwich | 95k

toasted ciabatta topped with steak strips, cheese and grilled mushrooms served with salad, fries and chipotle mayo

fish burger | 80k

toasted bun topped with a fresh catch of the day patty, salad, with salad, fries and tartare sauce

PANINIS

classic ham, cheese & tomato | 75k

smoked ham, melted mozzarella, & tomato in a ciabatta roll, served with salad, fries and chipotle mayo

chicken pesto & avocado | 75k

pesto chicken and avocado in a ciabatta roll, served with salad, fries and chipotle mayo

avocado & marinated tofu | 70k (v) (ve)

tofu, balsamic marinade, avocado, sauteed onions and mushrooms in a ciabatta roll, served with salad, fries and vegan mayo

brie, bacon & cranberry | 95k

creamy brie, bacon, rocket & cranberry sauce in a ciabatta roll, served with salad, fries and chipotle mayo

grilled caprese panini | 75k (v)

fresh mozzarella, tomato, pesto and fresh basil in a ciabatta roll, served with salad, fries and chipotle mayo

eggplant & roasted pepper panini | 70k (v) (ve)

grilled eggplant, roasted red pepper, salad, & balsamic glaze in a ciabatta roll, served with salad, fries and vegan mayo



SIDES

side salad | 25k (ve) (gf)

steamed rice | 10k (gf)

garlic bread | 30k (v)

french fries 30k (v)

sweet potato fries | 30k (ve)

SALT KITCHEN SPECIALS

LAND

grilled chicken breast | 80k (gf option)

grilled chicken, sauteed vegetables served with creamy mash or fries & mushroom sauce

salt & pepper ribs | 99k (gf option)

chinese style salt & pepper pork ribs served with sauteed vegetables and creamy mash or fries

roast beef | 99k (gf option)

roasted beef, tenderloin sauteed vegetables and creamy mash served with gravy

surf & turf | 135k (gf option)

roasted tenderloin beef & king prawns, sauteed vegetables and creamy mash served with lemon butter sauce

sausage & mash | 120k

two juicy homemade pork sausages served with creamy mash, garden peas and bisto gravy

chicken cordon bleu | 85k

breaded chicken breast stuffed with smoked ham, mozzarella cheese and topped with cheese sauce served with fries and chipotle mayo

crispy pork belly | 90k

slow cooked crispy pork belly served with creamy mash, sauteed vegetables and gravy

GARDEN

chili con jackfruit | 65k (v) (ve) (gf)

slow cooked young jackfruit in a tomato sauce with kidney beans, eggplant and onion seasoned with cumin and herbs served with steamed rice

tempe kebab | 75k (v) (ve) (gf)

marinated tempe, grilled peppers & grilled eggplant skewers served with fries and sauteed vegetables

chickpea, eggplant & tofu curry | 75k (v) (ve) (gf option)

madras style curry with chickpea, eggplant, tofu, potato, tomato and onions served with pitta bread or rice

OCEAN

grilled fish fillet | 75k (gf option)

grilled catch of the day, sauteed vegetables served with creamy mash or fries and lemon butter sauce or rice and sambal matah

seafood platter | 140k (gf option)

grilled prawns, grilled catch of the day & grilled squid served with creamy mash or fries and lemon butter sauce or rice and sambal matah

fish & chips | 80k

beer battered fish served with french fries, side salad and tartare sauce

grilled prawns in garlic butter sauce | 90k (gf option)

grilled prawns in garlic butter sauce, sauteed vegetables served with creamy mash or fries or rice and sambal matah

grilled squid in garlic butter sauce | 80k (gf option)

grilled squid in garlic butter sauce, sauteed vegetables served with creamy mash or fries or rice and sambal matah

grilled whole snapper | price by weight
order 1 day before

grilled whole snapper, sauteed vegetables served with creamy mash or fries or rice and sambal matah

SEAFOOD BBQ

235k per person | minimum 2 people

whole grilled fish, calamari, prawns, sate lilit, balinese urab, mashed potato, fries, rice, salad, garlic butter sauce, sambal matah & peanut sauce

please order one day in advance

INDONESIAN FARE

nasi goreng | mie goreng (gf option)

fried rice or noodles, topped with a fried egg & a side of prawn crackers

chicken 65k | seafood 80k

indonesian chicken sate | 65k (gf)

grilled chicken sate served with peanut dipping sauce, sauteed vegetables and steamed rice

ayam betutu | 75k (gf)

chicken leg marinated in balinese spices - galangal, kafir & lemongrass served with urab and steamed rice

ikan bakar sere lemo | 75k (gf)

grilled catch of the day marinated in Balinese sere lemo spice, served with sauteed spinach, sambal and steamed rice

sate lilit | 65k (gf)

minced chicken or fish skewers seasoned and mixed with coconut, coconut milk served with rice & sambal matah.

cap cay | 35k (v) (ve)

vegetables sauteed in soy sauce served with steamed rice

gado gado | 60k (v) (ve option) (gf)

steamed cabbage, potato, beansprouts, spinach, carrots & cucumber served with fried tempe, tofu, boiled egg & peanut sauce

pepes ikan kelapa | 70k (gf)

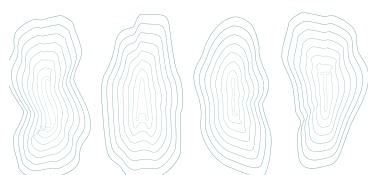
steamed fish, holy basil, coconut milk, red spice wrapped in banana leaf with sauteed spinach and steamed rice

soto ayam | 60k (gf)

chicken soup seasoned with yellow spice & kafir leaf, tomato, cabbage, glass noodles, fried shallots, celery & rice

vegetable curry | 55k (v) (ve) (gf)

yellow coconut curry served with rice
add chicken 12k



KIDS MENU

i'm not hungry | 45k

chicken dippers served with fries & peas

i don't care | 65k

simple sausage & mash served with peas

i don't want anything | 45k

fish fingers served with fries & peas

whatever | 45k (v) (ve) (gf option)

spaghetti pomodoro - spaghetti in our homemade tomato sauce

i don't know | 45k (v) (ve) (gf)

rainbow buddha bowl - quinoa, sweet potato, red cabbage, roasted veggies, chickpeas, cherry tomatoes, cucumber, avocado dressing

really | 50k (gf option)

ham & cheddar cheese sandwich served with fries

DESSERTS

lemon oreo cheesecake | 75k (v)

homemade cheesecake with an oreo base served with lemon sauce and sliced strawberries

apple pie | 70k (v)

served with whipped cream

caramelised banana | 60k (v) (ve option)

slow cooked banana, brown sugar, cinnamon, vanilla ice cream

fruit sundae | 50k (v) (ve option) (gf)

seasonal fruit with mango sauce & ice cream

vanilla and chocolate gelato | 50k (v) (gf)

two scoops of ice cream with sliced strawberry

fresh pineapple boat | 65k (v) (gf)

fresh pineapple, caramel sauce served with vanilla ice cream

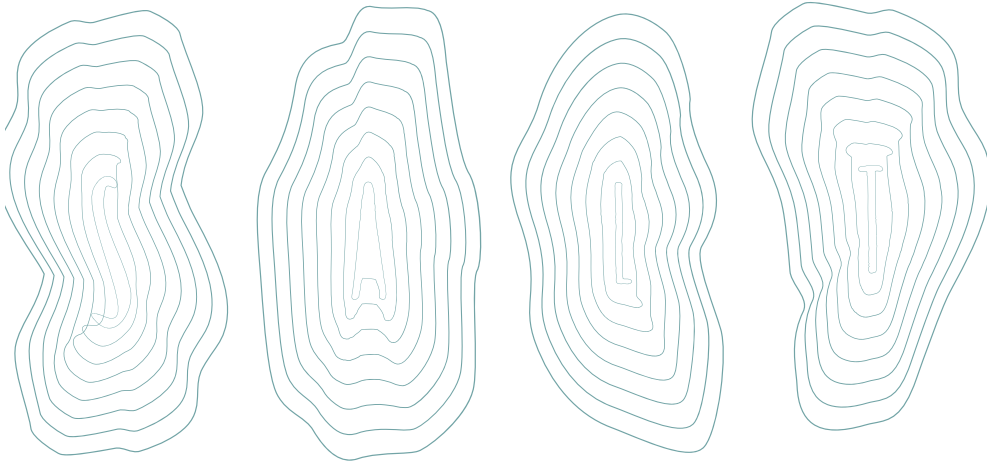
caramel cake | 60k (v)

warm caramel cake served with vanilla ice cream

brownies | 70k (v)

warm fudge brownies served with vanilla ice cream

tiramisu | 75k (v)



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KITCHEN
& BAR

B R E A K F A S T M E N U

choose from:

unlimited english breakfast tea or bali coffee

one fresh fruit juice:

watermelon | banana | orange
avocado (seasonal) | mango (seasonal)
pineapple | dragonfruit | lime | melon

choice of one breakfast main:

fluffy pancakes (v)

banana pancakes, topped with seasonal fruit & drizzled with honey

all day breakfast (gf option)

eggs your way, grilled tomato, bacon, sauteed spinach, sliced avocado, mushrooms, sourdough toast

bacon-wrapped omelette (gf option)

cheesy omelette wrapped in bacon and served with sourdough toast, grilled tomato, sauteed spinach, mushrooms, salad garnish

egg & bacon breakfast roll

fried egg, & bacon in a bun served with sauteed spinach, mushrooms. salad garnish

toast & jam (v)

sourdough toast served with proper butter and your choice of strawberry or marmalade preserve (or both!)

purple smoothie bowl (v) (ve & gf option)

blended dragon fruit, banana and yogurt (or vegan yoghurt) topped with granola, chia seeds and seasonal fruit

eggs benedict

english muffins served with 2 poached eggs, hollandaise sauce, bacon, grilled tomato, mushrooms, salad garnish

eggs florentine (v)

english muffins served with 2 poached eggs, sauteed spinach, hollandaise sauce,, grilled tomato, mushrooms, salad garnish

eggs on toast (v)

eggs your way served on sourdough toast

vegan breakfast burrito (v) (ve)

scrambled tofu, avocado, black beans, mixed veggies & coriander served in a tortilla wrap with grilled tomato, sauteed spinach, mushrooms, salad garnish

vegan breakfast (v) (ve) (gf option)

tempe & mushroom patty served on sourdough toast with grilled tomato, sauteed spinach, guacamole and salad garnish

nasi goreng | mie goreng (v & gf option)

chicken fried rice or noodles, topped with a fried egg

served with a seasonal fruit platter

