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# COCKTAILS

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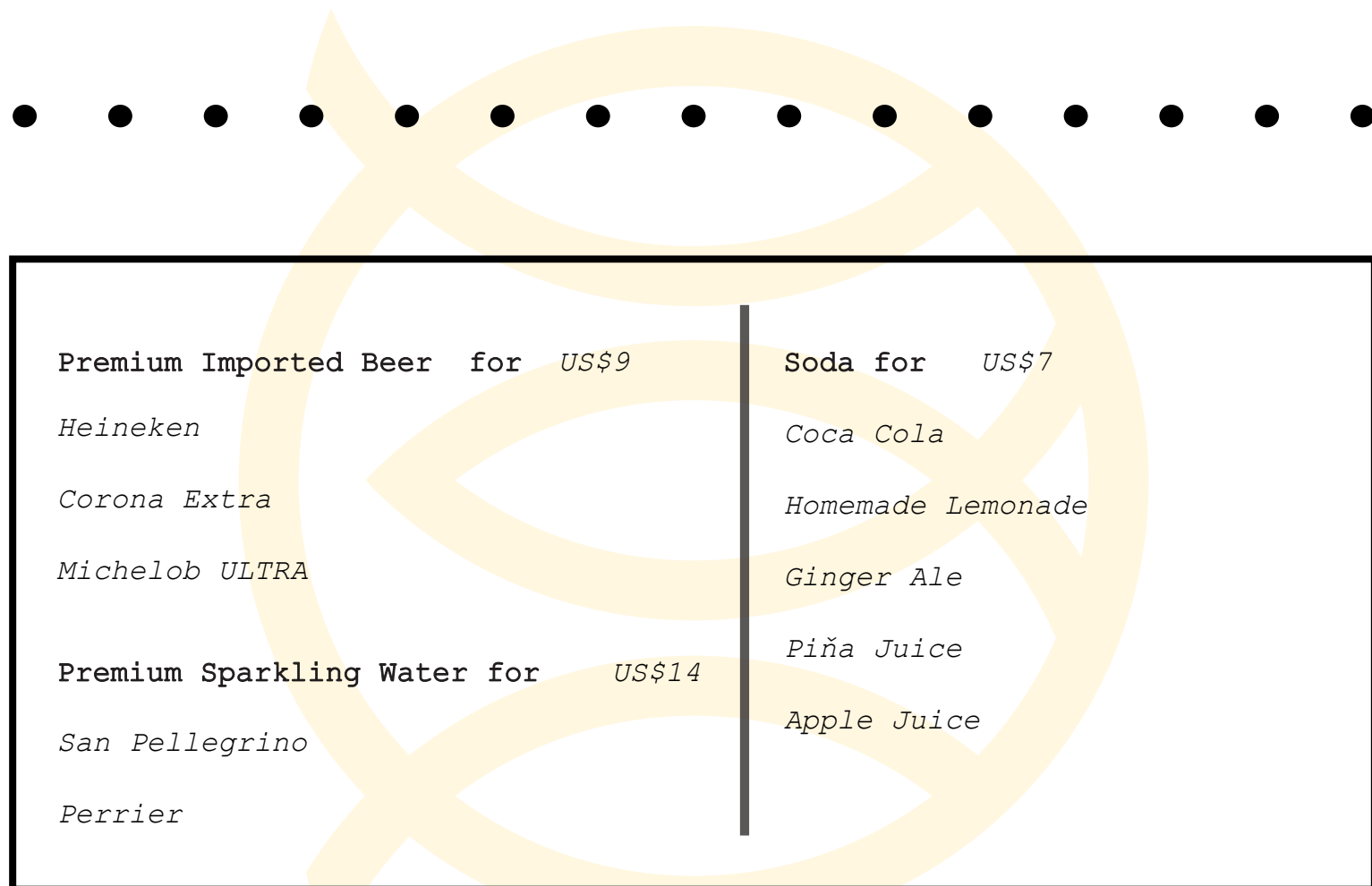
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**Sea Salt Signature**  
*Diced Piña, Rum, Cilantro US\$21*

**Signature Dirty Margarita**  
*Three parts tequila, two parts orange-flavored liqueur,  
and one part lime juice, agave US\$21*

**Cubano Mojito**  
*Rum, Mint, Lime, Sugar US\$21*

**Martini Cocktail**  
*This is the perfect Cosmopolitan drink very dry, and very smooth US\$21*



<b>Premium Imported Beer for US\$9</b>	<b>Soda for US\$7</b>
<i>Heineken</i>	<i>Coca Cola</i>
<i>Corona Extra</i>	<i>Homemade Lemonade</i>
<i>Michelob ULTRA</i>	<i>Ginger Ale</i>
<b>Premium Sparkling Water for US\$14</b>	<i>Piña Juice</i>
<i>San Pellegrino</i>	<i>Apple Juice</i>
<i>Perrier</i>	

**Taxes are not included.**  
**Service is not Included but Appreciated.**

THANK YOU FOR YOUR VISIT - Filip and Helenka ☺



# SEA SALT

FINE DINING BEACH BISTRO

Simplicity Authenticity Quality

## Creating Lifetime Memories

The Bistro's story is the story of 25 years experience our all food lovers, friends and families that have shared some of their most memorable life celebrations with us.

Our table is where family and friends can gather for love, laughter and spirited conversations.

It is also the story of an incredible team of culinary professionals that has worked hard together for decades.

Our ambition is to serve you one of the best and freshes meals that you have ever had.

We are guided by Filip's constant reminder that... "If you strive for perfection then you will achieve a high degree of excellence a good part of the time."

We know that if we pair the very best of Roatan's food bounty with the area's strongest team of pros that the outcomes will be exceptional.

The Sea Salt Bistro uses only the best of Roatan's fresh fishes, USDA Prime American Beef and much more...

The Bistro's Shrimp are truly best Honduran of our sea, and our caught fish are sourced directly from best island fishermen what we know.

Enjoy your time and your taste or simple be with us.

Filip and Helenka ☺

# MENU

## WEEKLY CARPACCIOS

- Favorite** Sea Salt YellowFin Tuna Carpaccio US\$29
- New** USDA Prime Beef Carpaccio US\$31
- King Shrimp Carpaccio US\$29

## SOMETHING

## DIFFERENT

**Favorite** YellowFin Tuna Tartare US\$33

**New** USDA Beef Tartare US\$32

**New** Vitello Tonnato US\$34

Sometimes Simply Called "Veal with Tuna Sauce" hails from northern Italy, according to Serious Eats. It traditionally consists of cooked, cold, thin slices of veal topped with a rich, creamy, assertive sauce containing capers, lemon, anchovies and grilled tuna

**Mixto Ceviche** US\$29

Freshly made from chilled shrimp, tuna and sliced red snapper marinated to perfection in fresh lime juice, tomatoes and garlic, cilantro and parsley

**Favorite** Grilled Octopus US\$45

Large butter beans with tomatoes and Feta cheese

Mixed Garden Salad US\$25 Bowl/ US\$13 Side

**Favorite** Horiatiki Greek Village Salad US\$25

Tomatoes, cucumbers, bell peppers, red onions, kalamata olives and creamy feta cheese

## CLASSIC ENTRÉES FROM THE SEA

**Grouper Filet, Black Pepper & Garlic** US\$52  
Best fresh cut of Grouper fast grilled, garlic parsley butter

**New Fritto Misto di Pesce** US\$49

All fried Seafood delight, homemade tartar sauce

**Favorite** Snapper Filet US\$52

Grilled with garlic butter

## OUR PASTA

**New** Ask for Today's Special Chef's Pasta US\$49

**Pasta Frutti di Mare** US\$51  
Vongole, Shrimp, Calamari, Snapper

**Our Classic Carbonara** US\$42  
+ Shrimp **US\$14** / Grilled Chicken **US\$11**

## ENTRÉES FROM THE LAND

**New** Veal Scallopini with Porcini and grilled Lobster pieces and parmiggiano US\$69

Grilled New Zeland Grassfed Rosemary Olive Oil Lamb Rack US\$65

## SIDES

- Mashed Potatoes With Parsley and Parmiggiano and Butter..... US\$8
- Broccolini Deep Fried in Parmiggiano Pyjamas..... US\$9
- Grilled Zucchini..... US\$8
- Green Beans with Bacon..... US\$8
- Green Asparagus..... US\$14
- Wild Mushrooms..... US\$14

## OUR GRILLED MEATS

Lava Stone Grilled CERTIFIED USDA ANGUS BEEF

**New** 12 oz Beef Tagliata with Arugula and grilled tomatoes US\$59

**Favorite** 8 oz FILET MIGNON US\$65

**New** 12 oz SKIRT STEAK With Arugula and shaved parmiggiano US\$61

**Favorite** 20 oz PRIME USDA RIB EYE US\$79

## LITTLE SWEET CORNER

Every day Something Special .....US\$26

HOMEMADE ICE CREAMS ...US\$9

Ask our staff for todays choice!

Is only Simplicity - Authenticity and Quality

\*Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed  
FOOD WARNING These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.