



SALT

RESTAURANT

A LA CARTE MENU



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BREAKFAST

Beefy Eggs Benedict **N\$110**

Toasted Brioche, topped with savoury mince, two poached eggs and hollandaise sauce

Classic Eggs Benedict **N\$125**

Toasted Brioche, topped with a slice of ham, two poached eggs and hollandaise sauce

Flapjack Stack **N\$100**

Homemade pancakes, drizzled in golden syrup and topped with seasonal fruits and nuts

English Breakfast **N\$160**

Two eggs served to your liking, crispy fried bacon, beef sausage, tomato, a pork rasher, hashbrowns, baked beans and toast

The B.L.T **N\$70**

Toasted homemade bread topped with two bacon rashers, slices of tomato and lettuce and drizzled with Sweet Chilli Mayo

Add an egg **N\$9**

Add Avocado **N\$20**

Namibian Omelette **N\$130**

3 Egg omelette stuffed with Namibian beef strips, red pepper, green peppers, cocktail tomatoes and siracha sauce, topped with avocado slices and spicy mayo

Build your Omelette N\$60

3 Egg omelet base filled with cheese.

Optional fillings:

Ham **N\$28**

Salami **N\$24**

Bacon **N\$28**

Savoury Mince **N\$28**

Onions **N\$18**

Mushrooms **N\$23**

Bell Peppers **N\$10**

Tomatoes **N\$15**

Feta **N\$21**

Cheese **N\$18**

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BREAKFAST

Quick & Easy

N\$50

2 Eggs cooked to your liking served with 2 rashers of Bacon and a grilled Tomato.

Salts Breakfast Wrap

N\$100

Tortilla wrap filled with Scrambled Egg, Crispy Bacon, Cheese, Tomato, Rocket and drizzled with Siracha Mayo

Salts Oyster & Champagne Breakfast

3 or 6 Oysters served with a glass of Robertson Brut.

3 Oysters

N\$130

6 Oysters

N\$250

Extras

Add any of the below items as an extra to your Breakfast

Beef Sausage	N\$32	Hashbrown	N\$18
Pork Sausage	N\$22	Tomato	N\$15
Bacon	N\$28	Mushrooms	N\$23
		Egg	N\$9

BARISTA CORNER

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

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

APPETIZER

Soup of the day Ask your waitron what delicious soup is available)	N\$ 90
Atlantic Calamari Deep fried calamari rings served with tartare sauce	N\$85
Garlic Bathed Snails Snails bathed in a home-made creamy garlic sauce, served with toasted bruschetta slices	N\$95
Sizzling Chicken Wings 225g Chicken wings served spicy or BBQ	N\$85
Jalapeno Poppers (V) (S) Deep-fried jalapenos, served with sweet chili mayo	N\$95
Deep-Fried Camembert (V) Crispy fried Camembert in panko crumbs, served with mixed nuts, toast, and cranberry jam	N\$145
Balsamic Bruschetta (V) Toasted bruschetta with cocktail tomatoes, basil pesto, feta, and balsamic reduction	N\$95
Fresh Oysters 3 Fresh Atlantic Oysters served with tobacco, lemon and black pepper	N\$80
Baked Oysters 3 Fresh Atlantic Oysters oven baked with garlic butter and mozzarella.	N\$85

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CHEF SPECIALITIES

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

Slow Braised Lamb Shank	N\$320
Slow braised lamb shank served with a red wine sauce, creamy mashed potato and broccoli florets	
Crayfish Delight (Seasonal)	N\$350
400g 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.	
Atlantic Galjoen (Seasonal)	N\$250
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	
Plate-size Kabeljou (Seasonal)	N\$200
Freshly caught Kabeljou grilled to perfection. Served with a luscious lemon butter sauce and your choice of any side	
Kabeljou Fillet	N\$220
Freshly caught Kabeljou fillet grilled to perfection. Served with a luscious lemon butter sauce and your choice of any side	
Kalahari Game	N\$255
300g 28 Day-Matured game steak, grilled to your liking and served with 1 of our in-house sauces and a choice of side.	

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MAIN MEALS

Atlantic Calamari N\$150

250g Calamari rings, deep-fried,
served with tartare sauce

Grilled Sole N\$180

Atlantic caught sole

Butter Chicken Curry N\$180

Creamy butter curry with
aromatic chicken fillet pieces served
with basmati rice & a garlic naan

Patagonian Squid N\$140

Crispy deep-fried squid paired with
zesty lemon and garlic aioli

28 Day Matured T-Bone N\$280

500g T-Bone steak, grilled to your liking

Panko Chicken Fillet N\$120

Succulent chicken breast coated in
panko crumbs, deep-fried until golden
and tender

Prime Fillet Mignon N\$290

300g A grade Namibian beef fillet
basted in our homemade BBQ sauce

Beef Rump Steak N\$200

300g A grade Namibian beef rump
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\$50 / N\$90

Lettuce, cherry tomatoes, cucumbers,
feta, olives, and sliced onions

Steamed Vegetables N\$60

Steamed seasonal vegetables

Creamy Mash Potatoes N\$40

A side of creamy mashed potatoes

Sweet Potato Fries N\$50

Salted sweet potato fries

Prawn Pops N\$155

160g Prawns, dipped in beer
batter and fried till golden

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

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BURGERS

- Mediterranean Chicken** N\$160
Chicken fillet on a toasted bun, garnished with sundried tomato, basil pesto, olives and cream cheese and a choice of fries
- SALT Signature** N\$220
2 patties served on a toasted bun, melted cheddar, grilled bacon, lettuce, tomato, gherkins, mayo, avocado slices, cheese sauce and a choice of fries
- Cheddar Melt** N\$160
Patty covered with melted cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes and gherkins, served with a choice of fries
- Juicy Lucy** N\$160
Patty stuffed with cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes, crispy onions, pickled slaw and served with a choice of fries

PASTAS

- Cajun Chicken Pasta (S)** N\$160
Creamy Cajun style chicken pasta, penne or tagliatelle with feta and sundried tomatoes
- Seafood Pasta** N\$200
Tagliatelle or penne pasta served with parcels of squid, mussels and shrimp in a creamy white wine sauce
- Butcher's Tagliatelle** N\$250
200g Rump steak on top of tagliatelle served with a creamy mushroom and garlic pasta sauce

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PIZZA

Hawaiian Ham, pineapple & mozzarella	N\$170
Margherita (V) Tomato pizza base topped with cheese	N\$140
The BAY VIEW Ham, salami, bacon, green preppers, mushroom and mozzarella	N\$265
Bacon & Avo (Seasonal) Bacon bits, feta, avocado slices, diced peppadews and mozzarella	N\$190
Meat Lovers BBQ pizza sauce, steak strips, bacon, salami, ham and mozzarella	N\$270
BBQ Chicken BBQ pizza sauce, chicken strips, red onions, paprika, red peppers and mozzarella	N\$170
Greek Pizza (V) Red onions, oregano, olives, feta, sundried tomato and mozzarella	N\$200

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VEGETARIAN

Veggie Burger (V)	N\$150
Veggie patty on a toasted bun, garnished with lettuce, tomatoes, cheddar cheese and served with a choice of fries	
Cauliflower Steak (V)	N\$160
Grilled cauliflower steak, served on our creamy mashed potato and accompanied by a red chimichurri	
Asian Style Rice Bowl (V)	N\$90
Basmati rice, pickled and stir-fried vegetables and pickled ginger	
Veggie Curry (V)	N\$110
Served with basmati rice and a naan bread	

KIDS MENU

Chicken Pops & Fries	N\$100
Mac & Cheese	N\$90
Mini Hawaiian Pizza	N\$95
Mini Margherita Pizza	N\$70
Cheesy Beef Burger & Fries	N\$105
Chicken Burger & Fries	N\$95

DESSERT

Crème Brule	N\$95	Chocolate Mousse	N\$85
Traditional crème Brule		Homemade Chocolate Mousse served with a tuille	
Cake of the day	N\$105	Malva Pudding	N\$105
(Please ask your waitron for the flavour)		Served with our home-made custard	
Apple Crumble Tartlet	N\$105		
Served with a scoop of ice cream			

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\$140

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\$170

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\$110

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\$90
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\$150
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
golden syrup

SOFT DRINKS

Coca-Cola	N\$35
Coce-Zero	N\$40
Fanta Orange	N\$40
Cream Soda	N\$35
Stoney	N\$30
Sparberry	N\$35
Appeltizer	N\$60
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

Mixers 200ml

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

BEERS

Draught on Tap	N\$65
Ladies Draught on Tap	N\$40
Tafel Lager	N\$45
Windhoek Lager	N\$45
Windhoek Draught	N\$45
Castle Lite	N\$35
Heineken	N\$50

CIDERS

Hunters Gold / Dry	N\$45
Savanna Dry / Lite	N\$50
Clausthaler Lemon	N\$45

WHISKEY

Bells	N\$30
J&B	N\$25
Scottish Leader	N\$25
Jack Daniels	N\$40
Jameson	N\$50
Jameson Select	N\$65
Glenfiddich 12 Yrs	N\$80
Glenfiddich 15 Yrs	N\$150
Johnnie Walker	
Black Label	N\$55
Red Label	N\$35
Blue Label	N\$285

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\$30
Captain Morgan	
Spiced Gold	N\$25
Captain Morgan Dark	N\$30

BRANDY

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

SHOOTERS

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



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WINE MENU



SAUVIGNON BLANC

CAPE OF GOOD HOPE ALTIMA

N\$415

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

CEDERBERG

N\$400

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

GUARDIAN PEAK

N\$280

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

FAIRVIEW

N\$290

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

VILJOENSDRIFT RIVER

GRANDUER

N\$320

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\$460

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

CHENIN BLANC

PROTEA

N\$260

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\$340

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\$460

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\$410

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\$470

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\$260

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

DEWETSHOF LILYA ROSE

N\$330

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

SPARKLING

GRAHAM BECK NECTAR BLISS

N\$460

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\$310

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

L'ORMARINS BRUT NV

N\$550

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\$550

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

ALTO

N\$520

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\$280

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

MERLOT

PROTEA

N\$260

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.

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\$270

Brimming with black current & raspberries, complimented with spice.

DE GRENDAL

N\$440

Aromas of violets, glazed gammon & pepper.

TOKARA

N\$380

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

ALTIMA SYRAH

N\$420

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

PINOTAGE

DE GRENDAL

N\$590

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

DIEMERSDAL

N\$420

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

BEYERSKLOOF

N\$370

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\$275 per Bottle | N\$70 per Glass

NEIL ELLIS WEST COAST SAUVIGNON BLANC

N\$275 per Bottle | N\$70 per Glass

NEIL ELLIS ROSE

N\$275 per Bottle | N\$70 per Glass

DARLING CELLARS SWEET WHITE

N\$220 per Bottle | N\$60 per Glass

DARLING CELLARS SWEET RED

N\$220 per Bottle | N\$60 per Glass

DARLING CELLARS SWEET ROSE

N\$220 per Bottle | N\$60 per Glass