



Salt
Whisky Bar & Dining Room

FOOD MENU

Developed from traditional North Indian recipes, and improved by our Chef's culinary skills, Salt's menu is rich in flavours and aroma. Specially ground spices, handpicked abroad, ensures a traditional taste to every dish.



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CHAAT

Chaat is a plate of savoury snacks typically served at the road-side tracks from stalls or carts in India and Pakistan. The chaat variants are all based on fried dough, with various ingredients.

DAHI PURI (V)£6.00

Puffed puris stuffed with potatoes, onions, tomatoes and chutneys topped with sev.

PANI PURI (V)£6.00

Puffed puris stuffed with chickpeas, onions, tomatoes and served with tangy spicy water.

BHEL PURI (V)£6.00

Mixture of rice puffs, onions, tomatoes, pomegranate seeds and chutneys with sev sprinkled on top.

ALOO TIKKI CHAT (V)£6.00

Traditionally made potato cake with Indian spices, served with mint sauce, tamarind sauce and sweet yogurt.

BUN TIKKI (V)£7.50

Traditionally made potato cake burger sandwiched in a bun with mint chutney and onions served with mint sauce.

PAV BHAJI (V)£7.50

Authentic vegetable bhaji (thick curry) with butter and homemade spices, served with garlic buttered toasted pav (bread).

PEANUT MASALA (V)£6.00

Traditional snack of fried peanuts mixed with onion, tomatoes, lemon and spices to munch with alcoholic drinks.

ENTREE

Entree-Bites are just made with perfection to match the pallet of drinks and to enhance the flavours which are made with handpicked ingredients. All the snacks are Salt Bar's signature dishes.

CHEESE & SPINACH BALLS (V)£9.00

Noodle crusted crispy cheese balls stuffed with cheese and spinach, served with sweet chili sauce.

PUNJABI VEG SAMOSA (V)£8.00

Traditional crisp flour patties filled with selection of vegetables, served with tamarind chutney.

LAMB SAMOSA£8.00

Deep fried filo pastry with a savoury spicy lamb filling served with tamarind chutney.

CHILLI PANEER (V) (V) (V)£10.00

A Chinese preparation of cottage cheese tossed with onions, peppers in soya sauce.

CHILLI CHICKEN (V) (V) (V)£11.00

A Chinese preparation of diced chicken tossed with onions, peppers in soya sauce.

TANDOORI CHICKEN WINGS.....£7.50

Chicken wings marinated with indian spices, ginger, garlic and thick yogurt, grilled in tandoor, served with mint sauce.

FRIED BUTTERFLY PRAWNS.....£12.00

Crispy crumbed prawns flavoured with lemon and fish stock, served with sweet chili sauce.

SALADS

Raw leafy green vegetables tossed with 5 pieces and other raw or cooked ingredients, vegetables, cheese, or other ingredients and served with a dressing. Many of the salads are Saltbar's signature dishes.

HUMMUS (V)£4.50

Arabic cold meeza made with chick peas, lemon, tahina sauce, olive oil and served chilled with pita bread.

CLASSIC GREEK SALAD (V)£8.00

Peppers, cherry tomatoes, cucumber, olives and cubes of feta cheese served on a bed of lettuce and dressed with mustard lemon dressing.

CHICKEN CAESAR SALAD.....£8.00

Juicy grilled chicken with parmesan shaves and croutons on the bed of Cos lettuce, dressed with caesar dressing.

FISH TIKKA SALAD.....£10.00

Traditional fish tikka cooked in tandoor then tossed with mint dressing, mixed lettuce ,tomato and cucumber.

TANDOOR

Selected classic Tandoor snacks made with rich ingredients and spices and which can only be found in the Salt Bar.

PANEER TIKKA (V)£9.50

Cottage cheese marinated in thick yogurt and Indian spices, grilled in tandoor and served with mint sauce.

TANDOORI JHINGA LASOONI.....£12.00

Prawns flavoured with garlic and handpicked spices, grilled in tandoor and served with mint sauce.

TANDOORI CHICKEN (Half) £9.50 - (Full) £18.00

Whole chicken marinated with Indian spices, ginger, garlic and thick yogurt, grilled in tandoor, served with mint sauce. Half is 2 pieces, full is 4 pieces.

MURGH MALAI KEBAB.....£9.50

Diced chicken breast flavoured with ginger, garlic, handpicked spices, marinated in thick yogurt, cashew nuts, cheese and cream then grilled in tandoor. Served with mint sauce.

CLASSIC CHICKEN TIKKA.....£9.50

Diced chicken breast marinated with Indian spices, ginger, garlic and thick yogurt, grilled in tandoor, served with mint sauce.

TANDOORI LAMB CHOPS.....£14.00

Lamb chops marinated with handpicked spices, ginger and garlic, grilled in tandoor and served with mint sauce.

LAMB SEEKH KEBAB.....£10.00

Minced lamb marinated with brown onion, mint, ginger, garlic and other handpicked spices, rolled on a tandoor skewer, grilled in tandoor and served with mint sauce.

AJWAINI FISH TIKKA.....£10.00

Fish marinated with special handpicked spices, caraway seeds, ginger, garlic and thick yogurt, grilled in tandoor and served with mint sauce.

TANDOORI PLATTER..... (Single) £9.50 (Double) £18.00

Tandoori Chicken , Murgh malai kebab, Tandoori Jhinga, Tandoori lamb chop and Lamb sheekh kebab, grilled in tandoor and served with mint sauce.

WRAPS

Selective dishes just made perfect for the fast eating foods,

All wraps are speciality and signature dishes of Saltbar.

(Change of bread from tortilla to naan for the wrap will be charged at £1.00 extra)

FALAFEL WRAP £5.50

Fried falafels rolled with lettuce and mint sauce in tortilla bread, served with mint sauce.

PANEER WRAP £6.00

Tandoor grilled paneer rolled with lettuce, onions and mint sauce in tortilla bread, served with mint sauce.

CHICKEN TIKKA WRAP.....£6.25

Tandoor grilled chicken tikka rolled with lettuce, onions and mint sauce in tortilla bread, served with mint sauce.

LAMB SEEKH KEBAB WRAP.....£6.25

Tandoor grilled seekh kebab rolled with lettuce and mint sauce in tortilla bread, served with mint sauce.

JAIN FOOD

Please allow our chefs plenty of time to prepare the Jain food

PANI PURI £6.00

Puffed puris stuffed with chickpeas, tomatoes and served with tangy spicy water.

PANEER MAKHANI £13.00

Cottage cheese cooked in a rich creamy tomato gravy and butter. Served with basmati rice or naan on your choices.

MAIN COURSES

perfectly selected dishes for the Bar to balance between starters and desserts. Each main course is served with an individual portion of basmati rice or naan.

(coriander/methi/garlic naan charged at 50pence extra, Tandoori roti charged at 25 pence extra, Pulao rice charged at £1.00 extra)

BHINDI DO PYAZA £11.00

Stir fried okra, onions in a thick tomato and onion gravy with handpicked spices.

ALOO JEERA £11.00

Potato cooked with cumin, onion gravy and handpicked spices.

BAINGAN BHARTA  £11.00

Aubergine cooked in tandoor then mashed cooked with handpicked spices.

VEGETABLE JALFREJI  £11.00

Vegetables cooked with mixed peppers, onion tomato gravy and handpicked spices.

PANEER MAKHANI £13.00

Authentically cooked cottage cheese in a rich creamy tomato gravy and butter.

YELLOW DAL TADAKA £11.00

Yellow lentil boiled and tempered with cumin seeds, garlic and curry leaves.

DAL MAKAHNI  £12.50

A delicacy of Indian cuisine made of boiled kidney beans and black lentil with tomatoes and butter.

CHICKEN TIKKA MASALA.....£14.00

England's National dish made with chicken tikkas cooked in tandoor and then in a rich creamy tomato gravy and butter.

CHICKEN KORMA.....£14.00

Chicken cooked in a rich traditional gravy made of cashews, cream and yogurt.

SAAG CHICKEN£14.00

Authentically cooked chicken with spinach and hand picked spices.

GOSHT ROGAN JOSH.....£15.00

Authentically cooked lamb with hand picked spices.

KADHAI GOSHT £15.00

Authentically cooked lamb with mixed peppers, onions, tomato gravy and hand picked spices.

GOAN FISH CURRY £14.00

Fish cooked in onion-tomato gravy and coconut milk, tempered with curry leave and mustard

PRAWN CURRY £16.00

Prawns cooked in a rich onion-tomato gravy and hand picked spices.

SALT SPECIALITIES

Special dishes of Saltbar are made with perfection to experience a great feast.

VEGETABLE BIRYANI £13.50

Hyderabadi dum biryani is a classic rice dish made in layers of rice and marinated vegetables, with onions, mints and handpicked spices. Served with Raita.

LAMB BIRYANI£15.00

Hyderabadi dum biryani is a classic rice dish made in layers of rice and marinated diced lamb with onions, mints and hand picked spices. Served with raita.

CHICKEN BIRYANI.....£14.00

Hyderabadi dum biryani is a classic rice dish made in layers of rice and marinated diced chicken with onions, mints and handpicked spices. Served with raita.

PRAWN BIRYANI.....£16.00

Hyderabadi dum biryani is a classic rice dish made in layers of rice and marinated prawns with onions, mints and handpicked spices. Served with raita.

SALT BEEF BURGER.....£12.00

Minced beef burger with herbs, grilled and sandwiched in a burger bread, tomato, lettuce and cheese, served with French fries.

FISH N CHIPS.....£11.50

Battered fillet of fish with lemon, mustard, fried and served with fries, mayonnaise, ketchup and tar tar sauce.

PEPPER STEAK.....£15.00

Grilled sirloin steak, cooked in perfection on your choice and served with fries, mayonnaise, ketchup and pepper sauce.

OREGANO, OLIVE & CHEESE NAAN £5.00

Tandoor flat bread stuffed with mozzarella cheese, olives and crusted with dry oregano. Served with garlic sauce.

CHICKEN TIKKA NAAN.....£5.00

Tandoor flat bread stuffed with minced chicken tikka. Served with raita.

THALIS

We do not do thalis take away.

Coriander /methi/ garlic naan charged at 50pence extra, Tandoori roti charged at 25 pence extra, Pulao rice charged at 50p extra.

VEGETARIAN THALI£15.00

Small portions of one chef choice of vegetarian curry except paneer, chef choice of dal, raita, salad, gulab jamun and served with rice and naan.

PANEER THALI£16.00

Small portions of one chef choice of paneer curry, chef choice of dal, raita, salad, gulab jamun and served with rice and naan.

CHICKEN THALI£16.00

Small portions of one chef choice of chicken curry, chef choice of dal, raita, salad, gulab jamun and served with rice and naan.

LAMB THALI£17.00

Small portions of one chef choice of lamb curry, chef choice of dal, raita, salad, gulab jamun and served with rice and naan.

FISH THALI£16.00

Small portions of one chef choice of fish curry, chef choice of dal, raita, salad, gulab jamun and served with rice and naan.

PRAWN THALI£17.00

Small portions of one chef choice of prawn curry, chef choice of Dal, raita, salad, gulab jamun and served with rice and naan.

ACCOMPANIMENTS / SIDES

FRENCH FRIES.....£4.00

Served with mayonnaise and ketchup.

RAITA.....(Small) £1.00 - (Large) £2.00

Chopped tomatoes and cucumber mixed with yogurt and served chilled.

GREEN SALAD.....£3.00

Sliced onions, tomatoes, cucumber, green chillies with a lemon wedge.

SLICED ONIONS.....£2.00

Sliced onions, green chillies with a lemon wedge.

PICKLE (ACHHAR).....£1.00

Varieties of vegetables and fruits are pickled finely chopped and marinated in brine and edible oils along with various Indian spices.

RICE

RICE BASMATI RICE.....£4.00

Plain boiled basmati rice.

PULAO RICE.....£5.00

Basmati rice with flavoured saffron.

BREADS

BREADS NAAN BASKET (2 naan).....£4.00

Flat bread roasted in a Tandoor pot. Ask for a choice of plain/ coriander/methi/garlic or butter naan.

(coriander/methi/garlic naan basket charged at £1.00 extra)

NAAN£2.50

Flat bread roasted in a Tandoor pot. Ask for a choice of plain/ coriander/methi/garlic or butter naan.

(coriander/methi/garlic naan charged at 50pence extra)

ROTIBASKET.....£4.50

Flat bread made with wheat flour and roasted in Tandoor pot.

ROTI£2.75

Flat bread made with wheat flour and roasted in Tandoor pot.

NIBBLES

PEANUTS.....£2.00

MARINATED GREEN OLIVES£3.00

DESSERTS

RICH CHOCOLATE BROWNIE£ 6.50

Classic warm chocolate brownie served with vanilla ice cream and chocolate sauce.

MATKA KULFI£ 7.50

Traditional Indian dessert made of sweetened dense milk, cardamom and garnished with pistachio flakes.

GULAB JAMUN.....£ 6.00

Traditional Indian dessert made of deep fried milk fudge balls soaked in sugar syrup, served warm in a pair with vanilla ice cream. (for take away order ice cream is not included instead one gulab jamun added)

BAKLAWA.....£6.00

Authentic assorted Turkish sweets made with dough, nuts, butter and sugar, baked and served in a platter.

HAZELNUT.....£7.00

A delicious chocolate hazelnut confection made up of layers of spongey cake.

MANGO PASSION FRUIT.....£7.00

A light and perfectly sweet mango and passion fruit purée that exudes exotic flavours sandwiched between layers of cake

ALLERGY

Please ask member of staff for an advice on meal choice.

Please speak to member of staff for the level of spiciness in your food, and the level of spiciness

There is a discretionary 12.5% service charge added to your bill.

There is a minimum spend of £4.00 on any debit or credit card payments.

All of the above prices are inclusive of VAT.