

SALVADOR

GRILL, BISTRO, PINTXOS
KING'S ROAD



OCTOBER 2025 SAMPLE MENU

PINTXOS

Gildas	6
Wild Farmed Flour Focaccia, Olive Oil, Balsamic	6
Pan con Tomato, Raw Gambas, Amalfi Lemon	10
Creamed Artichoke, Hazelnut, Scottish Girolles	10
Potato Rösti, Otoro, Uni, Caviar	16
Baked Mussels, Garlic & Parmesan	12
Whipped Cod's Roe, Potato Crisps	10
Tristan's Oysters	MKT

SMALL PLATES

Beef Tartare, Barrel-aged Soy, Bone Marrow,	26
Game Pâté en Croûte, Date Chutney	22
Salt-Baked Beetroot, Goat's Cheese, Balsamic Glaze	22
Raw Tuna, Datterini Consommé, Momoya	26

GRAND PLATTERS

Ocean Harvest	90
<i>— 2 British & 2 Irish Oysters, Cold Spanish Prawns, Salmon Belly Sashimi, Pickled Herring, Steamed Clams & Mussels, Keta Caviar, Smoked Cod's Roe, Potato Crisps</i>	
Ocean Treasures	180
<i>— 2 British & 2 Irish Oysters, XL African Prawns, XL Carabineros, Half-Shell Scallop, Txangurro Crab, Icelandic Uni, Chutoro Sashimi, Pike & Keta Roe, 30g Caviar, Smoked Cod's Roe, Potato Crisps</i>	

WOOD-GRILL SPECIALTIES

Pork Pressa, Nduja Bean Stew, Charred Peppers	36
½ Corn Fed Chicken, Capsicum Marinade, Chicken Jus	30
Cantabric Octopus, Mojo Rojo, Lime Dressing	35

HAND-MADE PASTA

Strozzapreti, Crab, Bisque	26
Rigatoni, Tomato Vodka Pasta, 36 Month Parmesan	22

SIDES

Tomato Salad, Basil, EVOO, Vinegar	10
Caesar Salad, Crouton	12
Garlic Parmesan Roast Potatoes	10
Delica Pumpkin, Ricotta, Wild Flower Honey	12
Spinach & Leek Gratin, Gruyère Cheese	12

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.