

Welcome
to

SALTZ[®]



fine seafood!

H # 23 A. Road # 99. Gulshan - 2.
Dhaka - 1212

Mobile: 017 111 9692 // 019 7233 6688

www.saltzbd.com



WELCOME TO **SALTZ**[®] -- DHAKA'S
ONE & ONLY
FINE SEAFOOD RESTAURANT!

SALTZ[®] PRESENTS SCINTILLATING
CONTINENTAL & ASIAN RECIPES
THAT WILL STIMULATE THE PALATE
OF THE FUSSIEST OF GASTRONOMES.

SALTZ[®] BASKS IN PRIDE ON THE
FRESHNESS OF ITS PRODUCTS,
EACH, PREPARED WITH CHOICE
SEAFOOD, FRESH VEGETABLES
AND ACCOMPANYING INGREDIENTS.

H 23-A. R 99. GULSHAN-2. DHAKA - 1212
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SOUPS ✓

- Chef Special Soup** - Sliced Norwegian Salmon*, crunchy prawns, carrots, shitake mushrooms, simmered in herbs create this classy soup Tk. 490
- Seafood Chowder** - Potatoes, carrots, white fish chunks, crab and shrimp in a very light broth – a wholesome treat! Tk. 470
- Prawn Bisque Soup** - Tomato-base with poached prawns Tk. 430
- Cream of Seafood Soup** - Creamy soup with mixed seafood Tk. 430
- Kakavia** - A Greek favourite – poached prawns, diced potatoes, tomatoes, parsley and more Tk. 390
- Lobster Consomme** - Julienne vegetables & lobster medallions Tk. 590
- Tom Yam Kung** - A must-have sour & tangy Thai soup with mushrooms, lemon-grass, galangal and onions Tk. 470
- Saltz® Special Soup** - Cuttle fish, crab legs, prawns, boiled potatoes & carrots in a creamy tomatoey fish broth Tk. 490
- Mixed Vegetable Soup** - Italian-style! Seasonal vegetables & pasta Tk. 370
- Cream of Asparagus Soup** - Tk. 390
- Cream of Mushroom Soup** - Tk. 390
- Cream of Tomato Soup** - Tk. 370
- French Onion Soup** - a classic rendition! loads of mozzarella cheese! Tk. 430
- Cajun Chowder** - Scallops Tk. 690
- Shrimp Tk. 670

SOUP IN A BREAD-BOWL ✓

- Cream of Broccoli** - Tk. 490
- Creamy Peachy Pumpkin Soup** - Tk. 430

* Imported! SUBJECT TO AVAILABILITY

APPETIZERS

Cold Starters & Salads

- Shrimp Cocktail** - .. a classic tale! Tk. 590
- Seafood Cocktail** - on a bed of crunchy Iceberg lettuce*, shrimp, cuttle fish, & white fish Tk. 570
- Prawn & Avocado*** - served with herbed cocktail sauce Tk. 730
- Canapes Galore** - cheese, smoked salmon, prawn, egg with caviar*, & tuna Tk. 490
- Tuna Salad Nicoise** - tuna, onion, black olives, tomato, cucumber, & potato with herbed olive oil dressing Tk. 590
- Tomato with Mozzarella Cheese** - comes with herb dressing & balsamic reduction Tk. 470
- Rosti Stack** - smoked salmon* trapped between crispy potato mesh served with creamy lemon-dill sauce & capers Tk. 970
- Saltz® Smokey Salad** - smoked salmon* with capers, onion, cradled on iceberg lettuce and topped with lemon-creamy horse radish sauce Tk. 930
- Iceberg Lettuce** - tossed with red & yellow capsicum*, 1000 Island dressing & avocado Tk. 690
- Tossed Salad** - tomato, capsicum, cucumber, beetroot, iceberg lettuce with French dressing Tk. 390
- Ensalada Di Calamari** - calamari, shrimp, julienned mixed peppers, capers, olives, cherry tomatoes, parsley-olive oil, and lemon wedge on a bed of pickled cabbage & onion Tk. 790

Hot Starters

- Prawn Toast** - with honey-mustard sauce Tk. 670
- Batter-fried or Grilled Cuttle fish** Tk. 790
- Saltz® Tempura Feast** - real crunchy feast - veggies, cuttle fish, prawn, white fish served with honey-mustard sauce Tk. 790
- Fried Tiger Prawn** - with tartar sauce Tk. 780

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APPETIZERS

Hot Starters contd...

- Seafood Teriyaki** - grilled prawn, cuttle fish, white fish, vegetables, & Teriyaki sauce Tk.790
- White Fish Sticks** - with tartar sauce Tk.670
- Grilled or Steamed Crab** - with lemon-butter sauce Tk.490
- Stuffed Crab(s)** - creamy! cheesy! Tk.690
- Fish Cake** - with honey-mustard sauce Tk.890
- Seafood Crepe Roll-ups** - with tuna sauce Tk.670
- Pronto Prawns** - sole fillet & spinach wrapped prawns with creamy dill sauce Tk.650
- Deep-fried Mushrooms** - with tartar sauce Tk.530
- Squid's Day Out** - skewered baby squid seared on the grill; pickled cabbage garnish & soya-sesame dipping sauce Tk.640
- Curly Calamari*** - crumbed, golden-brown calamari rings, served with a garlicky sauce Tk.1190
- Frito Misto** - calamari, fish chunks, & vegetables dusted in our seasoned tempura mix and flash-fried to a light golden brown - served with mayo-wasabi Tk.970
- Grilled Calamari & Crab Meat Salad** - grilled calamari, crab meat julienned mixed peppers, olives, cherry tomatoes, parsley, olive oil, and lemon wedge served on a bed of pickled cabbage & onion. caramelized onion garnish and dipping sauce on side Tk.990

Bacon (beef) - Wrapped Shrimps

- | | |
|----------------|---------|
| Fried | Tk.830 |
| Chilli-grilled | Tk.870 |
| Crumbed | Tk.890 |
| Buffalo Shrimp | Tk.1090 |

SIZZLERS



Prawn with vegetables & mushrooms	Tk. 690
Cuttle Fish with vegetables	Tk. 670
Bangkok Duck* Breast with vegetables	Tk. 990
Sizzling Chicken, Prawn & Vegetables	Tk. 690
Sizzling Beef	Tk. 650

SALTZ PASTA & PIZZA

Seafood Tagliatelle - cuttle fish strips, bass chunks, & prawns in creamy white sauce and tagliatelle	Tk. 1190
Spinach & Seafood Lasagna -	Tk. 970
Chef Special Pasta - home-made pasta with pesto, prawn, white fish, cuttle fish & vegetables	Tk. 990
Curried Seafood Pasta - yellow curry pasta with mixed seafood	Tk. 970
Seafood Pizza	Tk. 1190
Tuna Pizza	Tk. 1190

KEBAB & KOFTA

Grilled Fish Ball - skewered along with egg-plant and ladled with tomato sauce; baked potato & sour cream on the side	Tk. 970
Skewered King Fish - with mint-yogurt dressing & peas pilaf	Tk. 990
Shrimp Kebabs - with pesto sauce, and vegetable pilaf on the side	Tk. 1190
Seafood Kofta with Raita - king fish, prawn, white fish kofta, served with ratatouille & buttered rice	Tk. 990

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CATCH-OF-THE-DAY

(WHOLE FISH)

Tk. 1590

CHOOSE ANY FROM LIST

BASS/MACKEREL**/POMPHRET/RED SNAPPER

COOKING STYLE

PAN-FRIED//POACHED OR STEAMED//DEEP-FRIED//GRILLED//BBQD

SAUCE OPTIONS : Thai ginger; pesto; lemon-butter; garlic-butter;
creamy red curry; yellow curry; barbecue; mushroom-mustard

SERVED WITH STEAMED RICE, ROASTED POTATOES,
AND SEASONAL VEGETABLES

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FRESH WATER CATCH

Pesto-Pangash! - Pangash fillets stuffed with a prawn-pesto filling and baked just right, for your taste-buds. Steamed rice and stuffed egg-plant accompaniment

Tk. 990

Pangasius! High-five! - Grilled Pangash fillets covered in parmesan cheese and topped with garlic; mashed potato and vegetable ratatouille, rounds off this entre

Tk. 970

Totally Tilapia! - Stacked, steamed Tilapia fillets & vegetables topped with hollandaise sauce; avocado-iceberg salad and garlic bread on the side

Tk. 890

VEGETARIAN SPECIALS

Stir-fry Vegetables - with buttered rice

Tk. 670

Sauteed Vegetables - with creamy mushroom sauce & pasta

Tk. 790

Vegetables in Coconut-curry Sauce - with steamed rice, papadum & mango pickle

Tk. 760

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SALTZY SENSATIONS

Lobster

Lobster Thermidor - with buttered rice and seasonal sauteed vegetables

Tk. 2390

Lobster Au Gratin - with skewered grilled vegetables and garlic bread accompaniment

Tk. 2290

Grilled Lobster - with lemon-butter sauce, boiled potato & sauteed vegetables

Tk. 2190

Steamed Lobster - with hollandaise sauce & steamed vegetable sticks

Tk. 2230

Lobster Royale -

Grilled per 100gms
Thermidor per 100gms

Tk. 740

Tk. 790

Indian Salmon

Crispy Indian Salmon Fillet - with lemongrass pesto, boiled potato, & vegetables

Tk. 1390

Grilled Indian Salmon Steak - with lemon-butter sauce, boiled potato, & vegetables

Tk. 1370

Salmon Santorini - grilled Indian Salmon steak ladled with a tomato-olive and pine nut sauce; comes with egg-plant on the side

Tk. 1390

King Crab

Louisiana Peppered King Crab - king crab (spicy), rubbed with cajun seasoning and crushed black pepper, and grilled to delectable flakiness - side of rice to ease the spiciness!

Tk. 1290

King Crab Live! - served with lemon-butter sauce & vegetable rice

Grilled / Steamed
Yellow-curry style

Tk. 1090

Tk. 1190

Shrimp

Grilled Tiger Prawns - with honey-mustard sauce, potatoes \$
sauteed vegetables Tk. 1290

Grilled Jumbo Prawns - with garlicky lemon-butter sauce, served
along with sauteed seasonal vegetables and fried rice Tk. 1390

Coco Shrimp - shrimps in coconut milk sauce, buttered rice,
papadum, & mango pickle Tk. 1230

IMPORTS

Crispy Norwegian Salmon* Fillet - with lemongrass pesto, roasted
potato, & sauteed vegetables Tk. 2190

Grilled Norwegian Salmon* Steak - with bearnaise sauce, served
with baked potato & vegetables Tk. 2170

Steamed Norwegian Salmon* Fillet - with hollandaise sauce, &
steamed vegetables accompaniment Tk. 2170

Stir-fried Squid - with seasonal vegetables & teriyaki sauce
& garlic bread on the side Tk. 1390

Scallops* & Prawns - in creamy pesto sauce, & garlic-butter
tagliatelle Tk. 1970

Scallops* & Shrimp Lagniappe - stir-fried with some spicy, smoky
extas!!! Fried rice accompaniment Tk. 2090

Stuffed Squid* & Pasta Tagliatelle - tuna and herb-filled squid
draped in tomato sauce and parked on tagliatelle. Mixed vegetable
medley and garlic bread accompaniment Tk. 1280

Pepper-rubbed Squid Carboni - spicy herbs, spices and pepper
rubbed grilled squid with ensalada di calamari & dipping sauce Tk. 1890

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IMPORTS

Wasabi Scallops - pan-seared scallops on garlicky mashed potato drizzled with wasabi sauce

Tk. 1390

Pan-seared Dory* Fillet (gangnam-style) - marinated in balsamic vinegar, citrus juices & herbs; these fillets are pan-seared to a buttery texture and served over crushed parsley potato, ensalada di calamari & **SALTZ**[®] 'gangnam sauce', capers, cherry tomato & olives garnish

Tk. 1490

John Dory* & Vegetable Au Gratin - john dory fillet on a bed of spinach & mushrooms, served with fried calamari, garlic bread and **SALTZ**[®] special garlicky tartar sauce

Tk. 1390

Herb-crusted John Dory* Fillet - herb-crusted, baked dory fillets, parsleyed vegetable medley, pickled cabbage and onions, lemon wedges, capers & a dollop of our creamy balsamic vinegar sauce & lime zest

Tk. 1570

SURF & TURF (IMPORTS)

T-Bone Steak - served with seared scallops, asparagus, & jacket potato, mushroom or pepper sauce option

Tk. 4490

Grilled Lamb Chops - grilled imported lamb chops with roasted vegetables and peppers, and fish & prawn terrine with creamy dill sauce

Tk. 4290

Rib-eye Steak - grilled imported rib-eye steaks with roasted vegetables and peppers, paired with spicy bacon-wrapped prawns

Tk. 3590

Sirloin Steak - grilled imported rib-eye steaks with roasted vegetables and peppers, and stuffed, fried prawns

Tk. 4490

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TREASURES FROM THE UNDERWORLD

- Zubaidi Mutabak** - a Middle Eastern pomphret recipe with seasonal veggies, onion-raisin sauce, & vegetable rice Tk. 1590
- Pan-fried Black Pomphret Muniere** - served with parsley-potato & ratatouille Tk. 1540
- Fish-in-a-suitcase!** - seafood filling suitcased inside scrumptious, baked bass fillet, covered with a hint of cream & parmesan. Served with sauted vegetables & grilled prawns Tk. 1590
- Cajun-style Bass Fillet with Salsa Fresca** - garnished with roasted potatoes & vegetables Tk. 1490
- White Fish Parmesana** - white fish fillet coated with parmesan cheese, and served with chick-pea salsa and pasta on the side Tk. 1430
- 'Hurry Curry'** - pan-fried white fish fillet topped with a creamy curry sauce, accompanied by vegetable rice, papadum, & mango pickle Tk. 1470
- Cuttle Fish Platter** - with vegetables & garlic bread Tk. 1190
- Breaded Deep-fried Tuna** - with tartar sauce served with country-fried potatoes & egg-plant Tk. 990
- Seafood Paella** - a delectable rice & seafood (crab, prawns, white fish, cuttle fish, long beans, red & yellow capsicum) treat from the Basque Tk. 1280
- Grilled Seafood Platter** - straight from the grill .. jumbo prawns, white fish, crab legs, Norwegian salmon steak, tiger prawns .. potato in jacket & stir-fried vegetables accompaniment Tk. 1790
- Grouper Fillet BBQ-style** - served with baked potato & sour cream & stuffed egg-plant Tk. 1450
- Dapper Snapper!** - grilled, whole snapper decked with roasted potatoes, & stir-fry baby corn and mushrooms Tk. 1590
- Kingston Crazel** - grilled, blackened white fish fillet coated with cajun spices; charred; and served with avocado salsa, mashed potato, & vegetables Tk. 1370
- Breaded Deep-fried Sole Fillet** - with tartar sauce, country fries, & vegetable tempura Tk. 1090

SURF & TURE

Beef Fillet Steak & Grilled Prawn - served with jacket potato & vegetables. Mushroom or pepper sauce option	Tk. 1970
Grilled Chicken with Seafood Salsa - with steak fries & veggies	Tk. 1090
T-Bone Steak - served with scallops, asparagus, & jacket potato, mushroom or pepper sauce option	Tk. 2490
Grilled Lamb Chops - with grilled prawn, steak fries, veggies & mint sauce	Tk. 2190

KID'S BOOTY

Long John Silver's Platter batter-fried shrimps / french fries / tartar sauce	Tk. 690
Black Beard Ghost's Platter crispy fish burger / french fries / coleslaw	Tk. 590
Peter Pan's Platter batter-fried shrimps / fish sticks / french fries	Tk. 770
Fish & Chips batter-fried white fish filet with tartar sauce & french fries	Tk. 990

SIDE DISHES

Fried Rice -	Vegetable	Tk. 490
	Mixed Seafood	Tk. 590
Steamed Rice in Bowl		Tk. 290
Dill Rice		Tk. 330
Capsicum-Mushroom Rice		Tk. 430
Sauce on Wh-reels (Tartar / Honey-mustard / Soy / Cocktail / Pesto / Teriyaki / etc.)		Tk. 140
Pasta with Garlic & Tomato Sauce		Tk. 670
Onion Rings		Tk. 360
Baked Potato & Sour Cream		Tk. 190
French Fries		Tk. 390
Garlic Bread		Tk. 330
Bread Boat		Tk. 290

BAKED LOBSTER TAIL

(ALL LOBSTER TAIL ENTRES INCLUDE
BUTTER-SAUTED BROCCOLI, ASPARAGUS,
RED BELL PEPPER & GRILLED LEMON RINGS)

Buttery baked lobster tail - lemon, parsley,
paprika, garlic, pepper, sea salt Tk. 2190

Pepper-rubbed baked lobster tail - lemon,
cajun seasoning, mustard, garlic, pepper,
sea salt Tk. 2170

San Remo baked lobster tail - balsamic
vinegar, italian herb mix, paprika, sun-dried
pickled tomato, garlic, pepper, sea salt Tk. 2190

Lobster tail Tango - lobster tail for two!

(pair your plate with any two(2) of the
above three baked options)

Tk. 3990



quality

freshness

great taste

DESSERTS

Mudd Pie	Tk. 590
Apple Pie	Tk. 370
Cheese Cake Flan	Tk. 560
Fudge Brownie	Tk. 390
Cream Caramel	Tk. 290
Fresh Fruit (sliced) Platter	Tk. 390

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FRESH JUICE(s)

Orange	Tk. 330
Water Melon	Tk. 290
Pineapple	Tk. 270
Mango	Tk. 310
Papaya	Tk. 290
Kiwi	Tk. 390
Lime Juice	Tk. 160
Mixed Fruit Juice	Tk. 390

BEVERAGES(s)

Local Soda (Coke/Fanta/Sprite/etc.)	Tk. 70
Canned Soda (Coke/Fanta/Sprite/etc.)	Tk. 330
Diet Canned Soda	Tk. 360
Canned Fresh Lime Soda	Tk. 290
Tonic Water	Tk. 360
Coffee - Regular	Tk. 190
Coffee - Espresso	Tk. 240
Coffee - Capuccino	Tk. 290
Coffee - Mocha	Tk. 390
Tea	Tk. 130
Iced Tea	Tk. 160
Jasmine/Mint/Green Tea	Tk. 130
Mineral Water - Sm	Tk. 15
Mineral Water - Lge	Tk. 30



SALTZ[®] Mocktails

Strawberries & Cream - strawberries, vanilla ice-cream, sweet & sour mix served smoothie-like Tk 360

Banana Break! - bananas, vanilla ice-cream, sweet & sour mix, also served smoothie-like Tk 270

Strawberry Tang - strawberries, crushed ice, sweet & sour, and citric juices create this icy treat Tk 330

Pink Panther - strawberries, bananas, ice-cream, orange juice, sweet & sour mix blended to a creamy texture Tk 370

Blueberry Magic! - blueberries, vanilla ice-cream, sweet & sour mix, and the sleight of SALTZ[®] Tk 360

Melon Burst - sweet & sour explosion of melon & ice-cream Tk 290

Ananas - tic - a fantastic blend of pineapples, vanilla ice-cream & coconut milk Tk 330

Kiwi Frosty - sleety kiwi fruit & citric juices Tk 540

Peaches & Cerise - peach halves, bananas, vanilla ice-cream, sweet & sour mix, and a dash of grenadine Tk 360

Choco Mania! - cookies, cream, chocolate ice-cream, caramel syrup stir up a riot at SALTZ[®] Tk 390

Sun Tonic - mixed fruit juices, sweet & sour mix, dash of grenadine and tonic water Tk 330

Berry-go-Round - strawberries, blue berries & raspberry spin round and round with vanilla ice-cream, coconut milk and sweet & sour mix Tk 390

**CONSUMPTION OF ALCOHOLIC BEVERAGES STRICTLY
PROHIBITED FOR BANGLADESHI NATIONALS**



A 5% VAT & 10% SERVICE CHARGE
ADDED TO TOTAL BILL

DON'T MISS OUT ON THE
'LARGEST' CRUSTACEAN IN TOWN!
ASK YOUR SERVER FOR GUIDANCE

SALTZ[®] ALSO SERVE LIGHT, HEALTHY FOOD

WE ACCEPT AMERICAN EXPRESS,
VISA, & MASTERCARD

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BUSINESS HOURS
11:30AM - 10:30PM

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