

Breakfast

Salina breakfast bowls

Fresh fruit bowl \$ 12

mixed fresh fruit

Create your own bowl \$ 12

choose: banana, strawberry,
pineapple, melon, blue berries,
cereal, muesli, yogurt, milk, almond
milk and coconut shaves

Eggs

Boiled / scrambled / \$ 9

sunny side up

3 eggs, toast and butter

Caribbean omelet \$ 11

green yellow and bell peppers, onion,
sausage, cheese and toast

International omelet \$ 11

tomato, onion, bacon bits, cheese and
toast

Aruban omelet \$ 11

patato, onion, mushroom, peppers,
cheese and toast

Arepas \$ 6

stuffed cornmeal cakes with ham,
cheese. ham and cheese, fish, beef and
chicken

Aruban pastechi \$ 3

caribbean crescent-shaped pastry with
ham, cheese, ham and cheese, beef and
chicken

Coffee Tea & Juices

Tea \$ 3

Fresh mint tea \$ 4

Coffee / decaf / espresso \$ 4

Cappuccino / latte \$ 4.50

Double espresso \$ 5

Milk \$ 3

Orange / pineapple / \$ 3.50

cranberry juice / lemonade

Fruit punch / mango juice \$ 3.50

/passionfruit / apple

Ice tea lemon / ice tea peach \$ 3.50

Bottled water \$ 3

Mimosa \$ 7.50

Dutch pancakes

Try one of our chef's specials
or create your own pancake

Plain pancake \$ 6

powdered sugar

Saliña pancake \$ 9

ham cheese onion

Bacon delight \$ 9

bacon onion cheese

Tropical \$ 9

Fresh fruits powdered sugar and
whipped cream

Old school \$ 8

Butter cinnamon powdered sugar

Nutella & Banana \$ 9

Additional toppings \$ 2

Tomato / cheese / ham / bacon / green
or bell pepper / onion/
pineapple / fruits

Lunch

Starters

Ceviche	\$ 12
Calamari with cocktail sauce	\$ 10
Shrimp Cocktail with cocktail sauce	\$ 10
Shrimp on a skewer with garlic sauce	\$ 10
Bruschetta	\$ 6
Saliña crispy fish with tartar sauce	\$ 8
Funchi cu keshi	\$ 6
Fish cake with mango sauce	\$ 8
Saliña crispy chicken with honey mustard	\$ 8
Chicken tenders 5 tenders served with French fries	\$ 14
Chicken wings 8-10 wings served with French fries choose: Original / Buffalo / Spicy	\$ 14

Soups

Sopi di dia soup of the day	\$ 10
Chicken soup	\$ 9
Onion soup	\$ 9
Tomato soup	\$ 9
Aruban seafood soup	\$ 12

All soup served with pan bati

Salads

Caesar Salad	\$ 10
with chicken	\$ 14
with shrimp	\$ 18
with beef	\$ 15
Chef's Salad lettuce, tomato, onion, ham pineapple, grapes, mix nuts, peppers and cocktail dressing.	\$ 12
Saliña garden salad lettuce, cherry, tomato, olives, mix nut, corn and honey balsamic dressing	\$ 11
Chicken salad lettuce, tomato, onion, peppers, olives, grilled chicken breast and ranch dressing	\$ 12
Beef teriyaki salad lettuce, spring onion, mushroom, cucumber, grilled tenderloin and teriyaki soya dressing	\$ 15
Magic bean salad lettuce, black beans, chickpeas, tomato, sesame seeds, fried tofu and soya dressing	\$ 12
Home made dressings: •honey balsamic •ranch •teriyaki •cocktail •honey mustard •tartar •garlic •italian	

Lunch

Tasty sandwiches

choose white wheat bread or burger bun

Dushi shrimp sandwich \$ 15

lettuce, tomato, onion, cocktail sauce

Steak sandwich \$ 15

beef tips panfried with onions,
lettuce, mushroom sauce

Crispy chicken sandwich \$ 12

lettuce, tomato, onion, honey
mustard

Local fish sandwich \$ 15

lettuce, tomato, onion, tartar sauce

Tuna sandwich \$ 11

lettuce, tomato, onion, tuna salad,
mayonaise

Hot dog \$ 10

choose ketchup, mayonaise, mustard,
relish

Juicy burgers

Saliña burger \$ 13

homemade beef burger, pineapple,
carmalized onion, lettuce, honey
mustard, cocktail and garlic sauce

Cheese/Beef burger \$ 13

homemade beef burger, tomato, onion,
lettuce, honey mustard, cocktail and
garlic sauce

Black bean burger \$ 12

lettuce, tomato, onion, pickles, cocktail
sauce

Veggie burger \$ 12

veggie patty, tomato, onion, lettuce,
garlic sauce

Sandwiches and burgers
are served with French fries

Pastas

choose fettucine or penne

Spaghetti Bolognese \$ 15

Alfredo \$ 12

with chicken \$ 15

with shrimp \$ 20

Carbonara \$ 15

Tomato basil \$ 12

Pizza di Jesus

try one our chef's creations or
build your own medium sized pizza

Saliña pizza di chef \$ 18

cheese, tomato, bolognese sauce, peppers,
mushroom, onion

Margarita \$ 12

cheese, tomato sauce, basil

Pepperoni \$ 14

cheese, tomato sauce, pepperoni

Hawaii \$ 15

cheese, ham, pineapple, tomato sauce

BBQ chicken \$ 16

BBQ chicken, mushroom, cheese and
tomato sauce

Veggie special \$ 14

cheese, mixed vegetables, tomato sauce

Aruban seafood \$ 17

cheese, mixed seafood, tomato sauce

Special: choose 2 pizzas \$ 25

Extra toppings: \$ 2

pepperoni, ham, sausage, bacon,
veggies, mushroom, black or green
olive, jalapeño, tomato, capers,
broccoli, corn, anjovis, peppers

Appetizers

Starters

Ceviche	\$ 12
Calamari with cocktail sauce	\$ 10
Shrimp Cocktail with cocktail sauce	\$ 10
Shrimp on a skewer with garlic sauce	\$ 10
Bruschetta	\$ 6
Saliña crispy fish with tartar sauce	\$ 8
Funchi cu keshi	\$ 6
Fish cake with mango sauce	\$ 8
Saliña crispy chicken with honey mustard	\$ 8

Soups

Sopi di dia soup of the day	\$ 10
Chicken soup	\$ 9
Onion soup	\$ 9
Tomato soup	\$ 9
Aruban seafood soup	\$ 12

All soup served with pan bati

Salads

Caesar Salad	\$ 10
with chicken	\$ 14
with shrimp	\$ 18
with beef	\$ 15
Chef's Salad	\$ 12
lettuce, tomato, onion, ham pineapple, grapes, mix nuts, peppers and cocktail dressing.	
Saliña garden salad	\$ 11
lettuce, cherry, tomato, olives, mix nut, corn and honey balsamic dressing	
Chicken salad	\$ 12
lettuce, tomato, onion, peppers, olives, grilled chicken breast and ranch dressing	
Beef teriyaki salad	\$ 15
lettuce, spring onion, mushroom, cucumber, grilled tenderloin and teriyaki soya dressing	
Magic bean salad	\$ 12
lettuce, black beans, chickpeas, tomato, sesame seeds, fried tofu and soya dressing	
Home made dressings:	
•honey balsamic	
•ranch	
•teriyaki	
•cocktail	
•honey mustard	
•tartar	
•garlic	
•italian	

Main Courses

Churrasco steak

Rib eye steak served with white rice, mixed vegetable, corn on the cob and chimichurri sauce

\$ 32

Tenderloin steak

Tenderloin steak served with mashed potato, broccoli and mushroom sauce

\$ 32

Mixed Grill

Tenderloin, chicken and chorizo served with fried rice, side salad, corn on the cob and BBQ sauce

\$ 32

BBQ ribs

Ribs served with french fries, corn on the cob, side salad and BBQ sauce

\$ 24

Carni stoba

Aruba beef stew served with funchi, plantain and side salad

\$ 25

Asian chicken

Chicken breast served white rice, broccoli, plantain and teriyaki sauce

\$ 20

Caribbean Chicken

Boneless chicken in a crushed pineapple-grape-tomato sauce served with white rice, side salad and plantain

\$ 21

Home made sauces:

Black pepper, mushroom, chimichurri, BBQ, creole, cocktail, ranch, garlic, tartar, honey mustard

Saliña Sea Platter

Fish of the day, fish cake & shrimps, fried rice, plantain and side salad with mango & tartar sauce

\$ 30

La Mar I Terra

Shrimps and tenderloin served with mashed potato, mixed vegetables and chimichurri & cocktail sauce

\$ 32

Fish of the day

Fresh caught fish served with funchi, side salad, plantain and sauce of the day

\$ 30

Grouper

Grouper / pangasius fillet served with fried rice, side salad, plantain and tartar sauce

\$ 28

Red Snapper

Whole snapper served with plantain, funchi, side salad and creole sauce

\$ 30

Shrimps a la shashlic

Shrimps on skewer served with fried rice, broccoli and garlic sauce

\$ 30

Aruban seafood stew

Mix seafood stew served with white rice, pan bati, plantain

\$ 30

Saliña Zen dish

Mixed vegetables, couscous, fried tofu in teriyaki sauce, black beans, chick peas, broccoli and tomatoes (Vegan)

\$ 20

Extra side dishes:

Sweet potato fries, french fries, funchi, mashed potato, white rice, fried rice, salad, mixed vegetables, broccoli, corn on the cob, plantain, tofu

\$ 3



Pirate plate: \$5 extra for side dishes

Dessert & after dinner

Quesillo

homemade caramel flan

\$ 8

Brownie

homemade served with pistachio ice cream

\$ 8

Apple pie

homemade served with vanilla ice cream

\$ 9

Aruban pan boyo

homemade bread pudding with rum raisen ice cream

\$ 9

Ice cream

flavors: strawberry, chocolate, vanilla, pistachio

\$ 4

Special coffee

Topped with whipped cream

\$ 10

Saliña coffee – Frangeliko & Baileys

Aruban coffee – Ponche crema

Irish coffee – Irish whisky

Italian coffee – Amaretto

Spanish coffee – Tia Maria

Fresh Mint tea

\$ 4