

FOODTRUCKS OPENING HOURS

Cajun & Veggie bites

Mon – Sun
11.30 – 20.00

Byssa pizzeria

Wed – Fri 16.00 – 22.00
Sat – Sun 11.30 – 22.00

Check out the cultural program here at SALT:



Chips – 39,-
Salt, Salt & Pepper

Peanuts – 43,-

Waffles – 50,-
Norwegian waffles, freshly made with strawberry jam and brown cheese
(gluten (wheat), milk)

www.salted.no

Food at SALT

Order via the QR-code on your table or at the bar

Cajun

Grilled beef tacos – 165,-

Fresh tortillas, beef, arugula, pickled onion, white cheese, guacamole, cilantro. BBQ sauce and ranch dressing (red meat, gluten (wheat), onion, vinegar, celery, milk, egg, citrus, chili, soy)

Fried scampi bowl – 195,-

Fried crispy tempura, sushi rice, wakame, edamame beans, corn. Spicy mayo and teriyaki sauce (shellfish, gluten (wheat), soy)

Chicken North – 185,-

3 pcs grilled chicken skewers, vinegar sauce, bistro salad (chicken meat, sucrose, gluten, wheat, soy)

Extra chicken skewer – 65,-

Creamy fish soup – 179,-

Tasty, creamy and spicy fish soup with cod, salmon and shrimps. Served with bread and aioli (shellfish, gluten (wheat), milk)

Veggie bites

Spring rolls – 115,-

4 pcs vegan spring rolls with sweet and spicy yakiniku sauce (gluten (wheat), soy, sesame)

French fries - 69,-

A classic with an umami twist. With seaweed seasoning and ketchup

Fried crispy gyoza – 145,-

5 pcs vegan Japanese dumplings (gyoza). Served with a spicy and creamy sauce and teriyaki (chili, gluten (wheat), soy, sesame)

Byssa pizzeria

Smoked salmon – 205,-

White sauce, parmesan, cream cheese, smoked salmon, bonito flakes (seafood, dairy, milk, gluten, celery)

Margherita – 185,-

Tomato sauce, parmesan, fresh tomato, mozzarella, basil leaves (dairy, milk, gluten, sulphite, garlic)

Pepperoni – 195,-

Tomato sauce, parmesan, mozzarella, pepperoni, clarified butter (red meat, dairy, milk, gluten, garlic)

Four cheeses – 185,-

White sauce, parmesan, blue cheese, cheddar, mozzarella (dairy, milk, gluten)

Four cheeses with pepperoni – 195,-

White sauce, blue cheese, parmesan, cheddar, mozzarella and pepperoni (dairy, milk, gluten)

Reindeer special – 215,-

White sauce, parmesan, cheddar, red onion, red bell pepper, mushroom, marinated reindeer meat, clarified butter with a touch of spicy sriracha (red meat, dairy, milk, gluten, garlic, onion, chili)

Veggie lovers – 200,-

Tomato sauce, vegan cheese, marinated vegan meat, bell pepper, pineapple, mushroom (shea, sulphite, gluten, soy)

We offer gluten free dough.

Our pizza is inspired by the Roman pizza called pinsa. With it's oval shape, the pinsa is crunchy on the outside, soft on the inside and very light.

The dough is prepared with a mixture of wheat, soya and rice flour, combined with sourdough that rises for a minimum of 72 hours. The result is a hydrated dough, without fat and sugar, which gives an explosion of flavour!

A meal around the fire

During the winter season our outdoor serving area transforms into a social arena where our guests can spend an evening around an open fire. Yes, believe it or not, you can experience this in the middle of the city. Book a place and enjoy our Nordic/Sámi inspired menu.

Bålpanna grill menu

Per person – 315,-

Grill it yourself!

You get a ready-made basket with sausages og meat such as reindeer and moose, vegetables, sauces for dipping and marshmallows for dessert. All you have to do is grill it yourself over the fire.

BÅL - three-course menu

We present a three-course Nordic/Sámi inspired menu with fish, meat, berries and vegetables which lives and grows in the north.

You will, among other things, get a taste of dried fish, reindeer, moose and cloudberry. The meal is served outdoors, under a rain-protected “gapahuk” and around the fire.

Must be booked in advance.

More information and booking on our website:

www.salted.no