







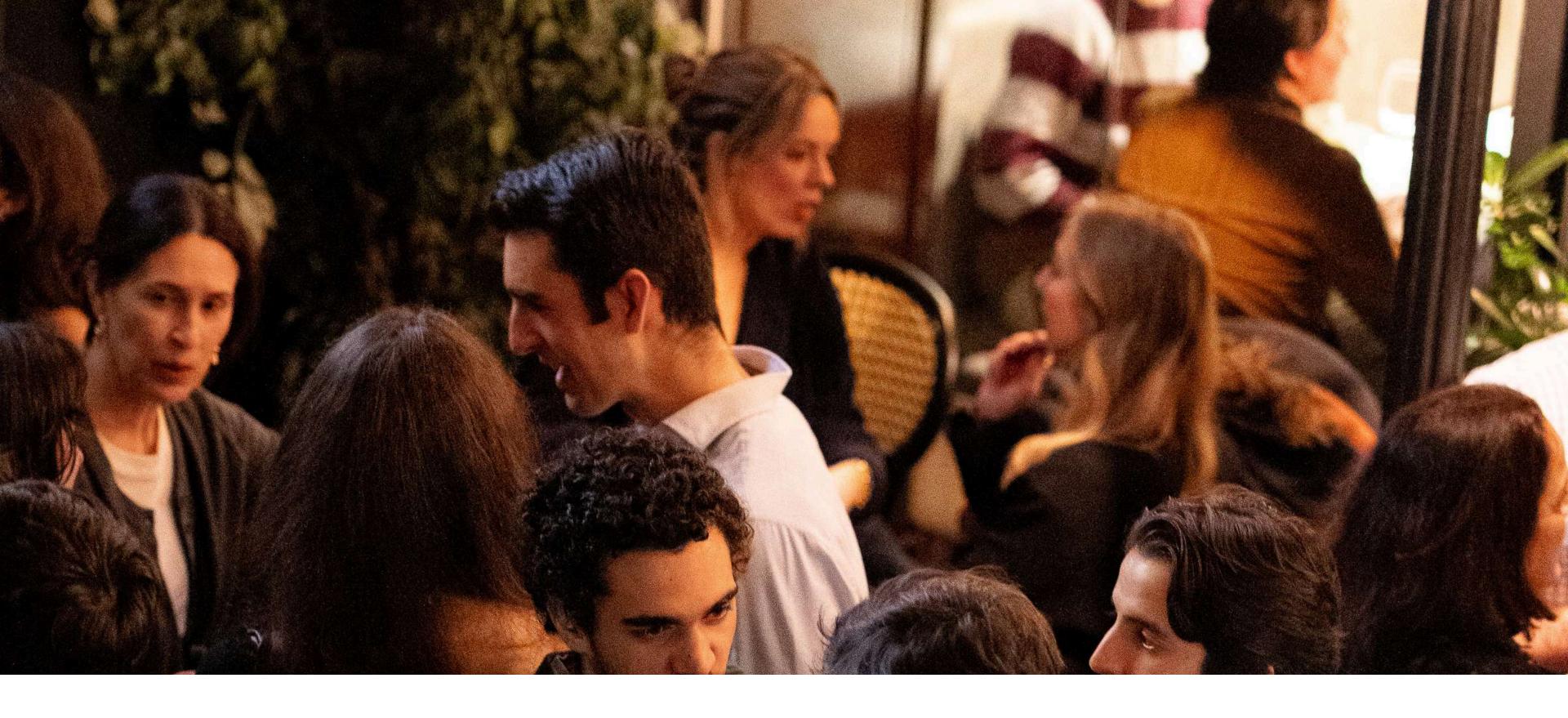




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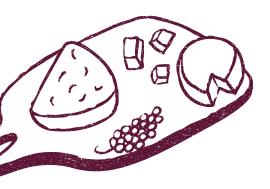
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1. COCKTAIL MENU

COCKTAIL MENU I



BITES

Salmorejo
Iberian pork tenderloin
Spanish cheeses with quince jelly and
walnuts
Tomato tartare with tuna belly
Russian salad with tuna belly
Spoonful of bluefin tuna tartare
Crab sandwich
Mollete with pork shoulder, havarti cheese
and paprika
Revolcona potatoes

DESSERT

Cheesecake cubes

DRINKS

Included during meal service [approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

White Verdejo - Vega de la Reina Red Rioja - Marqués de la Concordia

45 €





COCKTAIL MENU II

BITES

Zamburiña with Iberian pork jowl
Acorn-fed Iberian ham
Spanish cheeses with quince jelly and walnuts
Seafood salad
Tuna sam
Cantabrian anchovy brioche with smoked butter
Iberian sirloin tartare on toast
Chicken rice
Mortadella and truffle cheese sandwich

DESSERT

Mountain of brownie cubes

DRINKS

Included during meal service [approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

White Verdejo - Vega de la Reina Red Rioja - Marqués de la Concordia

55 €



2. SEATED MENU



MENU I

TO SHARE

Homemade pickled mussels
Platter of Tberian pork loin
Tomato salad with ventresca tuna
Russian salad
Cheese platter
Tberian pork tenderloin tartare
Octopus with aligot

DESSERT OR COFFEE

Brownie with ice cream

DRINKS

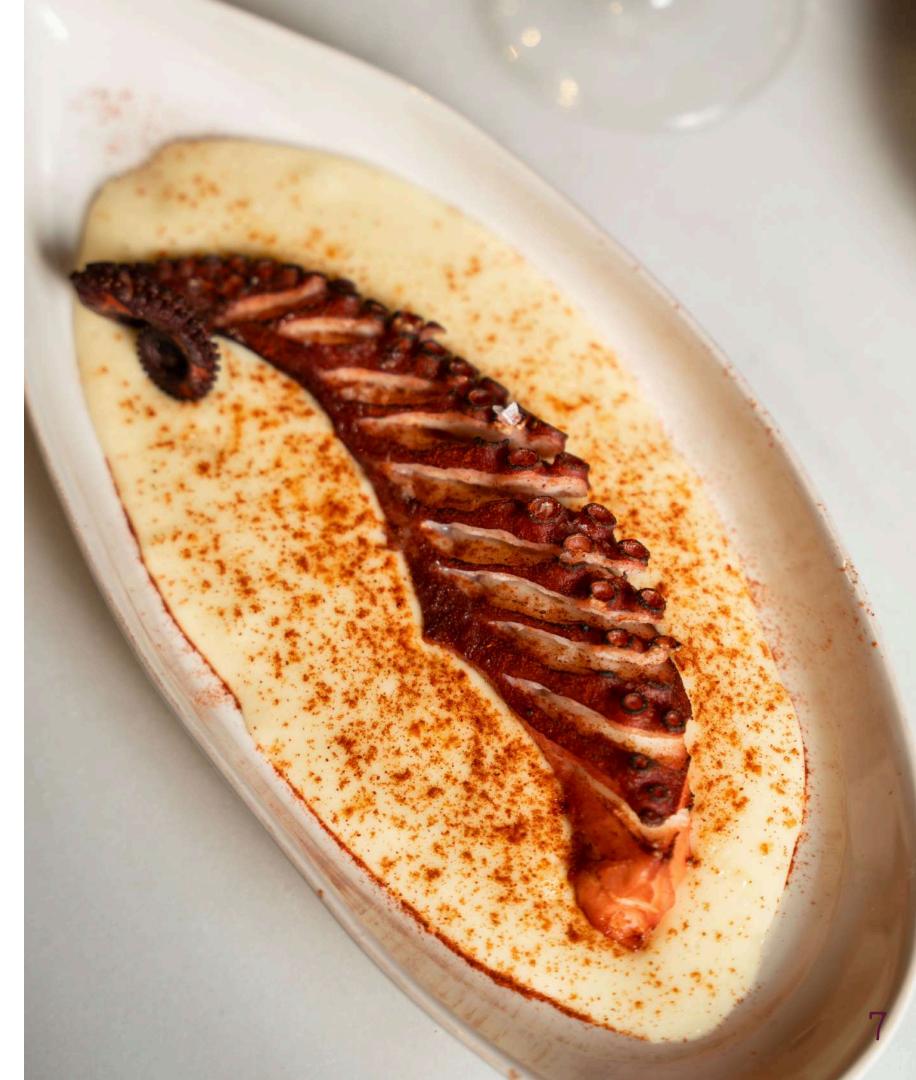
Included during meal service [approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

White Verdejo - Vega de la Reina Red Rioja- Marqués de la Concordia

50€







MENU II

TO SHARE

Homemade pickled mussels
Anchovies in vinegar
Acorn-fed Iberian ham
Spanish cheeses with quince jelly and walnuts
Artichoke with romesco sauce and pork jowl
Iberian sirloin tartare

Pork cheeks in port wine sauce with aligot

DESSERT OR COFFEE

Smoked cheese tart

DRINKS

Included during meal service [approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

White Verdejo - Vega de la Reina Red Rioja- Marqués de la Concordia

55 €

MENU III

TO SHARE

Acorn-fed Iberian ham
Spanish cheeses with quince jelly and walnuts
Scallops with Iberian pork jowl
Salmorejo with burrata cheese
Seafood salad
Tuna sam
Bluefin tuna tartare
Pork cheeks with baked potatoes

DESSERT OR COFFEE

Smoked cheese tart

BEBIDAS

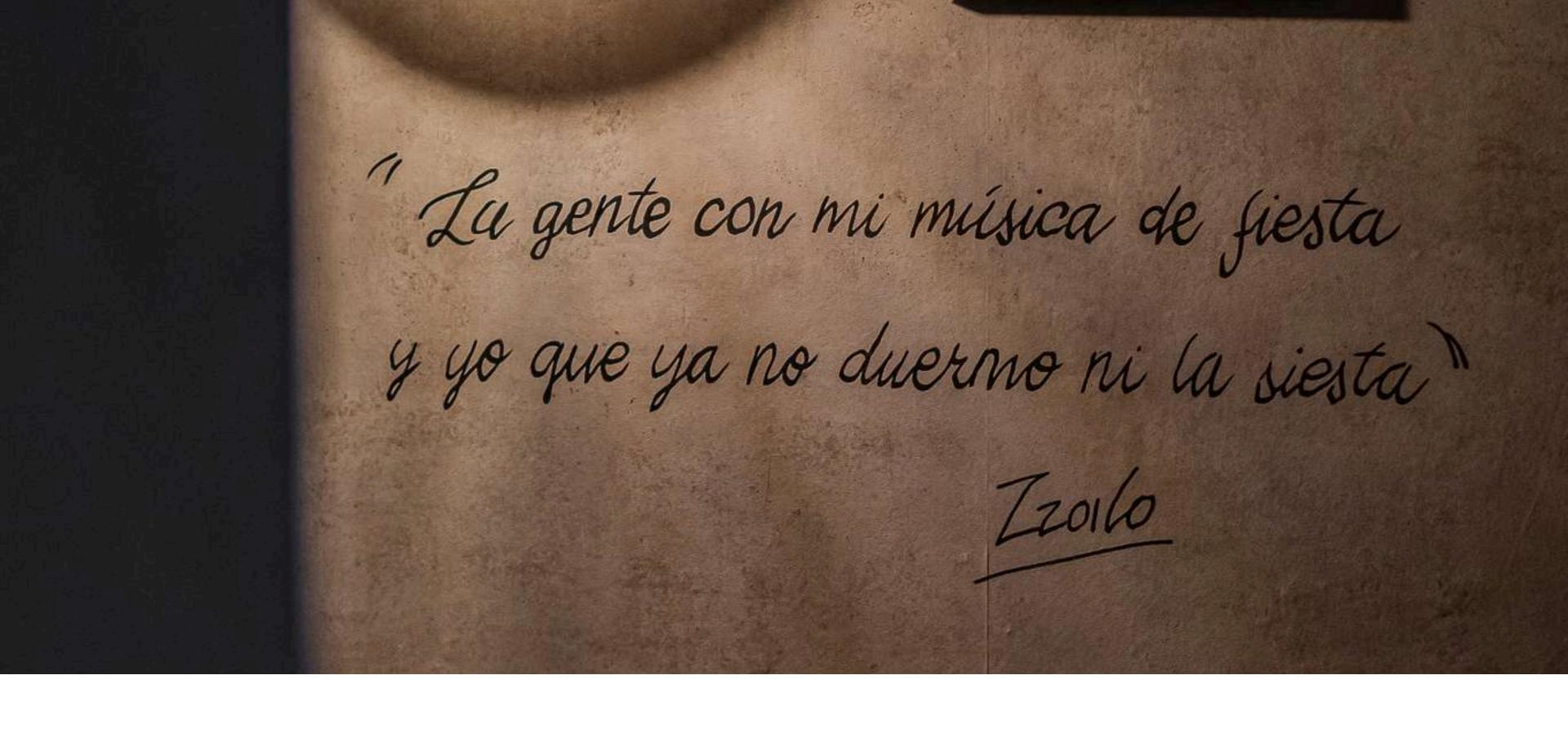
Included during meal service [approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

White Verdejo - Vega de la Reina Red Rioja- Marqués de la Concordia

60€





3. FOOD STATIONS

GILDAS

Anchovy
Pinckled anchovy
Bonito and tomato
Anchovy and pepper
Cod and anchovies

9 € | PERSON

CHEESE STATION

Assorted cheeses with grapes, walnuts and breadsticks

Consult price

IBERIAN HAM CARVING

100% acorn-fed ham, Extremadura 50% acorn-fed ham, Salamanca 50% Iberian free-range ham, Salamanca

Consult price

FRESH OYSTERS

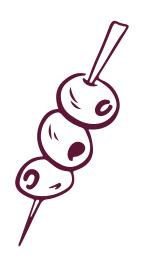
(Opened live by a professional shucker)

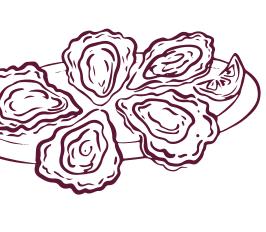
- Minimum 50 oysters | 4 € each (includes shucker service for 1 hour)

- From 100 oysters /3,10 € each (includes shucker service for 2 hours)
We recommend 3 oysters per person

CANDY BAR

Sweets | Chocolates 350 €









4. OPTIONAL EXTRAS FOR YOUR EVENT

WELCOME DRINK

[Until all the guests arrive]

Additional welcome drink before and/or after the menu

7 € | person [Wine | Beer | Soft drink]

Cocktail bar [Vermouth | Caipirinha | Mojito | Carajillo 43] 12 € | person/hour

> Glass of cava MM Selección Especial Brut 4,8 € | person

> > Glass of champagne Crémant d'Alsace 8 € | person

OPEN BAR

Spirits

Ron: Brugal - Barceló - Cacique Whisky: Johnnie Walker Red Label - DYC 8 Ginebra: Tanqueray - Seagrams - Beefeater Vodka: Absolut - Stoli

1 hour: 18 € | 2 hours: 27 € | 3 hours: 36 €

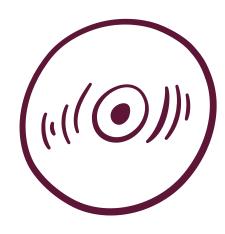
Ticket per glass

If you do not contract the open bar service, we offer the option of purchasing drinks by ticket.

9 € | glass







AUDIOVISUALS

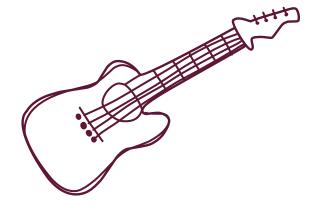
Screen, projector and sound 175 €

DJ

100 € | Hour

MUSIC GROUP

Prices and availability on request



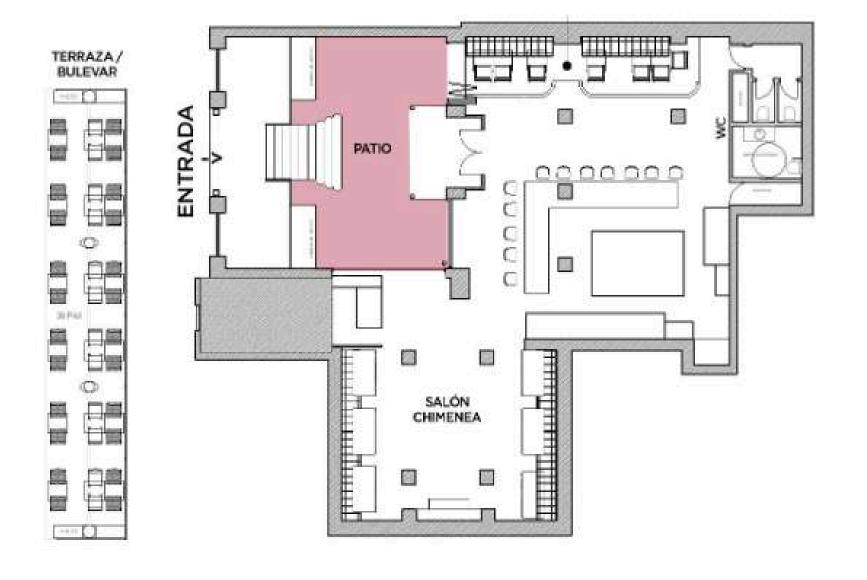


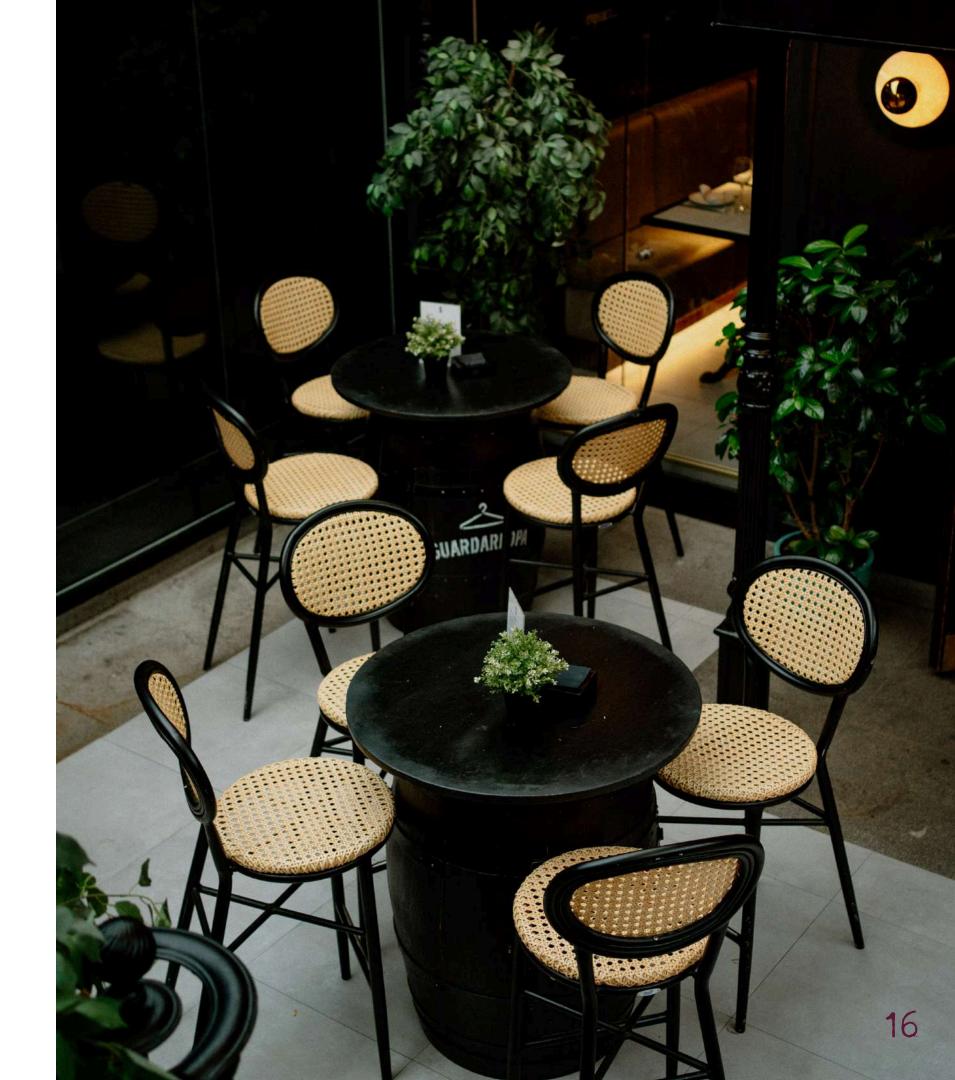


5. OUR SPACES

PATIO

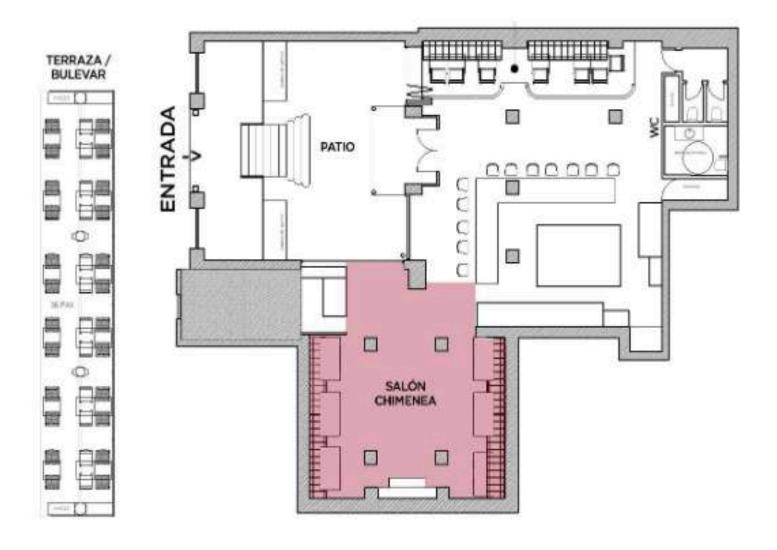
Capacity
Cocktail | 15 guests
Seated | 30 guests





FIREPLACE ROOM

Capacity
Cocktail | 60 guests
Seated | 54 guests

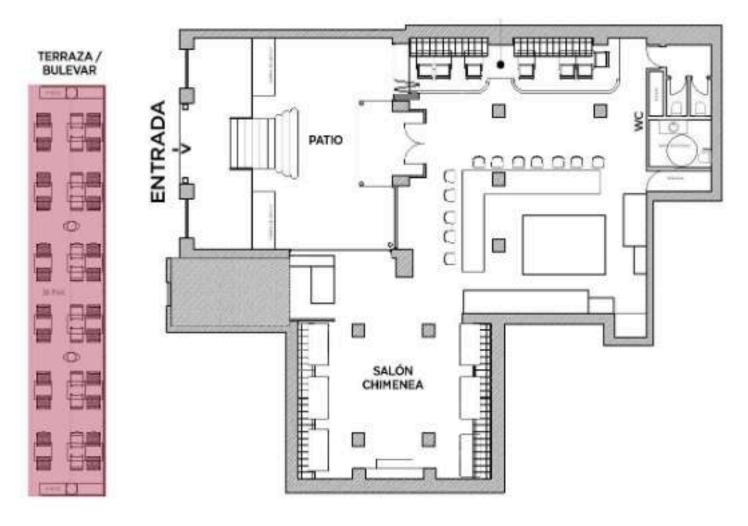


*If you would like exclusive use of the space, please consult with our team.



BULEVAR

Capacity
Cocktail | 50 guests
Seated | 36 guests



*If you would like exclusive use of the space, please consult with our team.





8. TERMS AND CONDITIONS

- 1. Reservation: To reserve the space, 50% of the total cost of the event must be paid.
- 2. <u>Confirmation:</u> 72 hours before the event, the final number of attendees will be confirmed. This number may be increased, subject to consultation with and approval by the restaurant, but may not be decreased.
- 3. Remaining 50%: To be paid before the event. IBAN: ES16 0049 5142 1723 1621 7975 (Búnker S.L)
- 4. Concept: "Date + Restaurant + Customer" (Ej: "14 september, Salitre, Rodrigo López)
- 5. Proof: Send bank proof in PDF format to reservas@tabernasalitre.com



CANCELLATION POLICY

- 1. If the event is cancelled 10 days or more in advance, there will be no charge.
- 2. If cancelled less than 10 days in advance, there will be a charge of 50% of the deposit paid.
- 3. If cancelled less than 72 hours in advance, there will be a charge of 100% of the deposit paid.













