



salitre



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@salitreMadrid



Calle Juan Bravo, 25, 28006 Madrid

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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.]

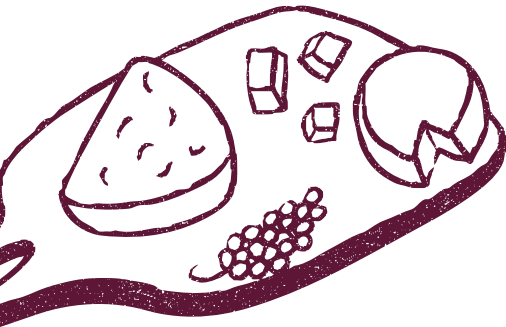
Glass of wine | Beer | Soft drink | Water

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

CARAJILLO 43 - HOUSE INVITATION

45 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived

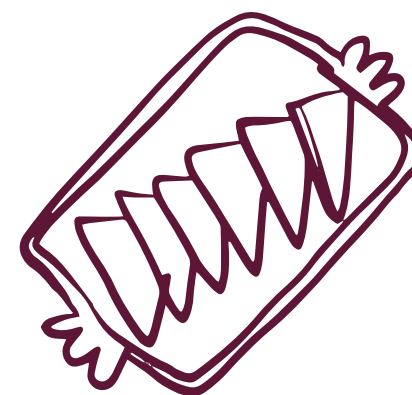




COCKTAIL MENU II

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-Reina
Red Rioja: Marqués de la Concordia

CARAJILLO 43 - HOUSE INVITATION

55 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived



2. SEATED MENU



MENU I

TO SHARE

Homemade pickled mussels
Platter of Iberian pork loin
Tomato salad with ventresca tuna
Russian salad
Cheese platter
Iberian 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-Reina
Red Rioja: Marqués de la Concordia

CARAJILLO 43 - HOUSE INVITATION

50 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived





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.]

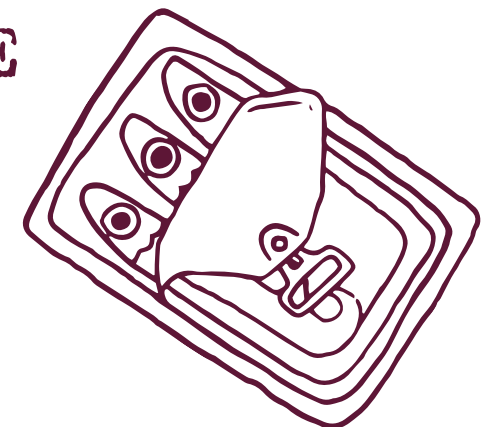
Glass of wine | Beer | Soft drink | Water

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

CARAJILLO 43 - HOUSE INVITATION

55 €

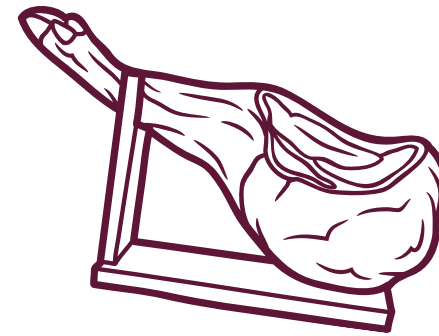
Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived



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

DRINKS

Included during meal service
[approx. 90 min.]

Glass of wine | Beer | Soft drink | Water

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

CARAJILLO 43 - HOUSE INVITATION

60 €

Price per person | VAT included.
Menu available for groups of 20 or more
Beverage service begins once all guests have arrived



"La gente con mi música de fiesta
y yo que ya no dormo ni la siesta"

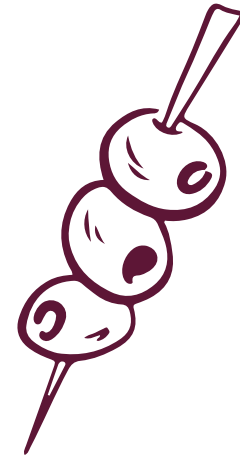
Izolo

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



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

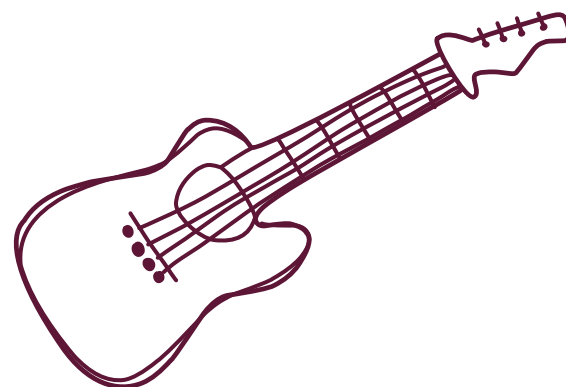
Screen, projector and sound
175 €

DJ

100 € | hora

MUSIC GROUP

Prices and availability on request

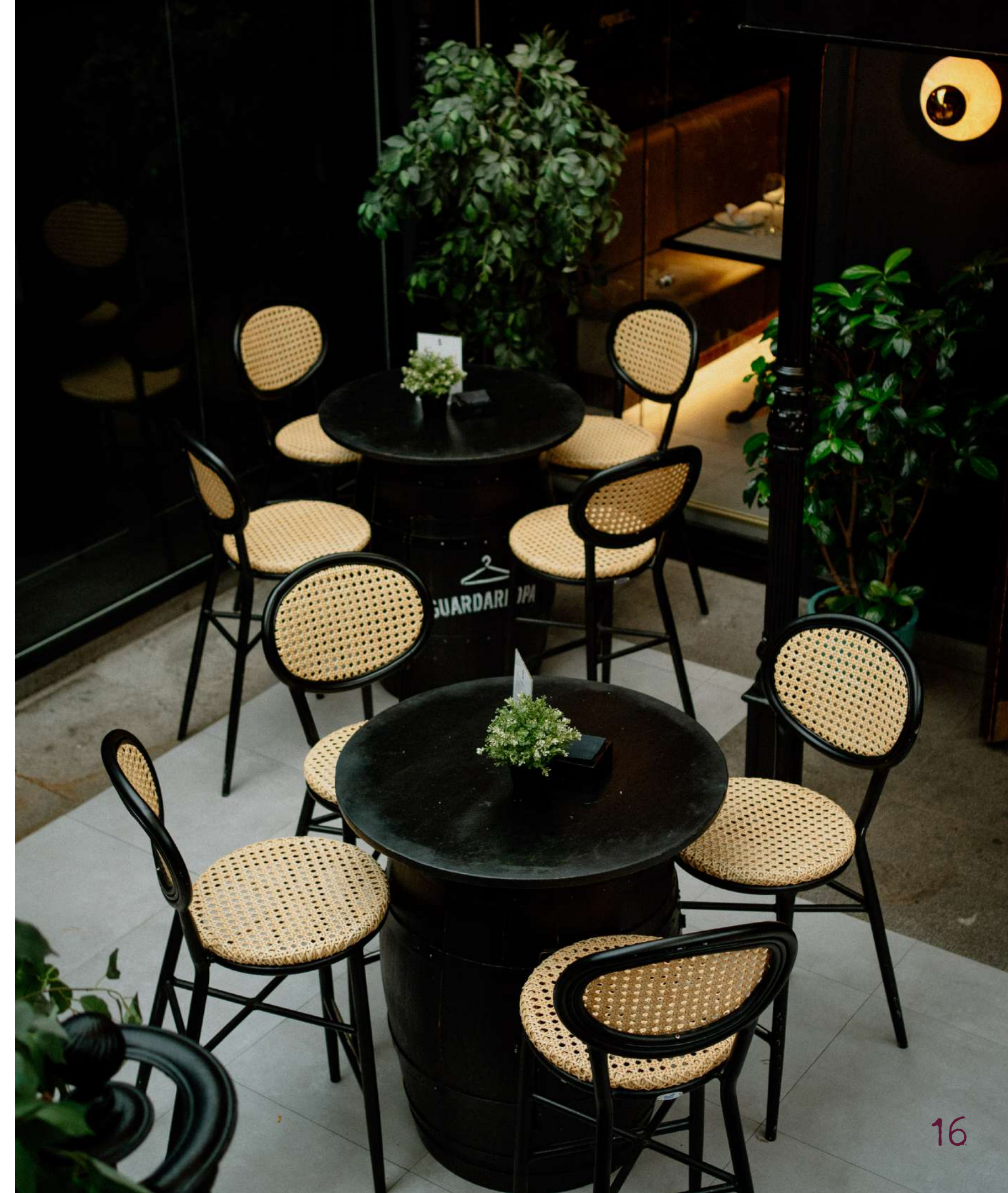
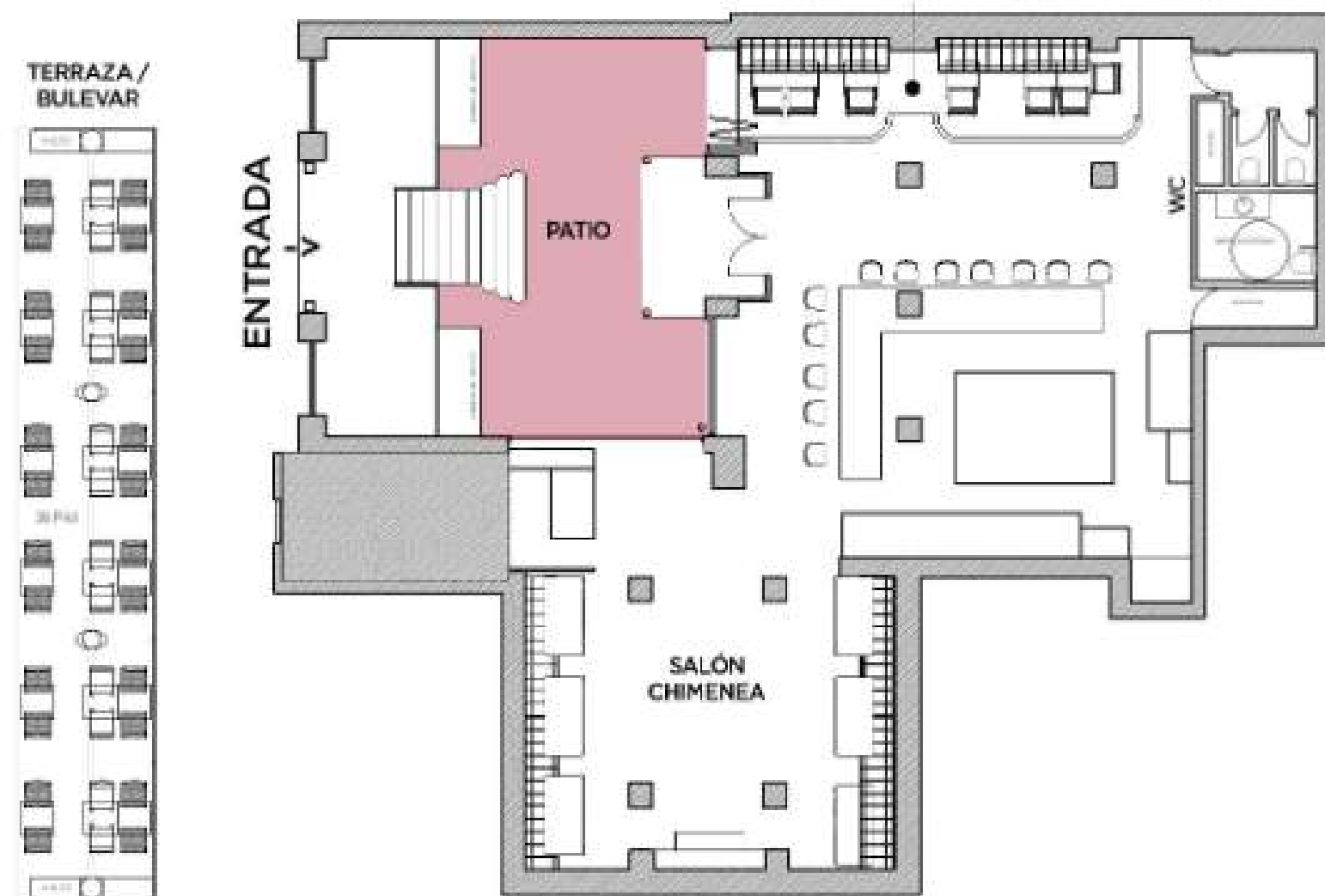




5. OUR SPACES

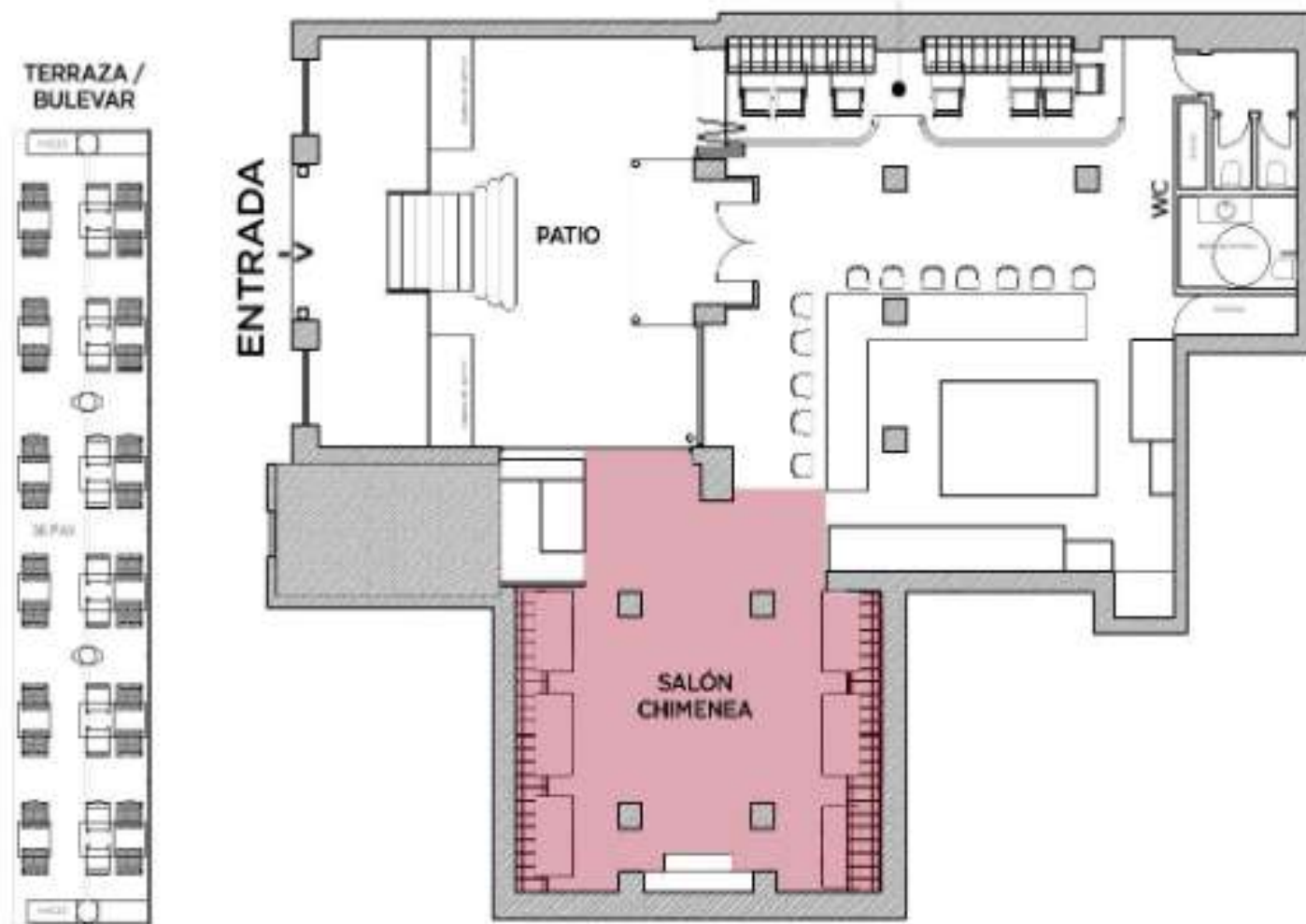
PATIO

Capacity
Cocktail | 50 guests
Seated | 30 guests



FIREPLACE ROOM

Capacity
Cocktail | 60 guests
Seated | 54 guests

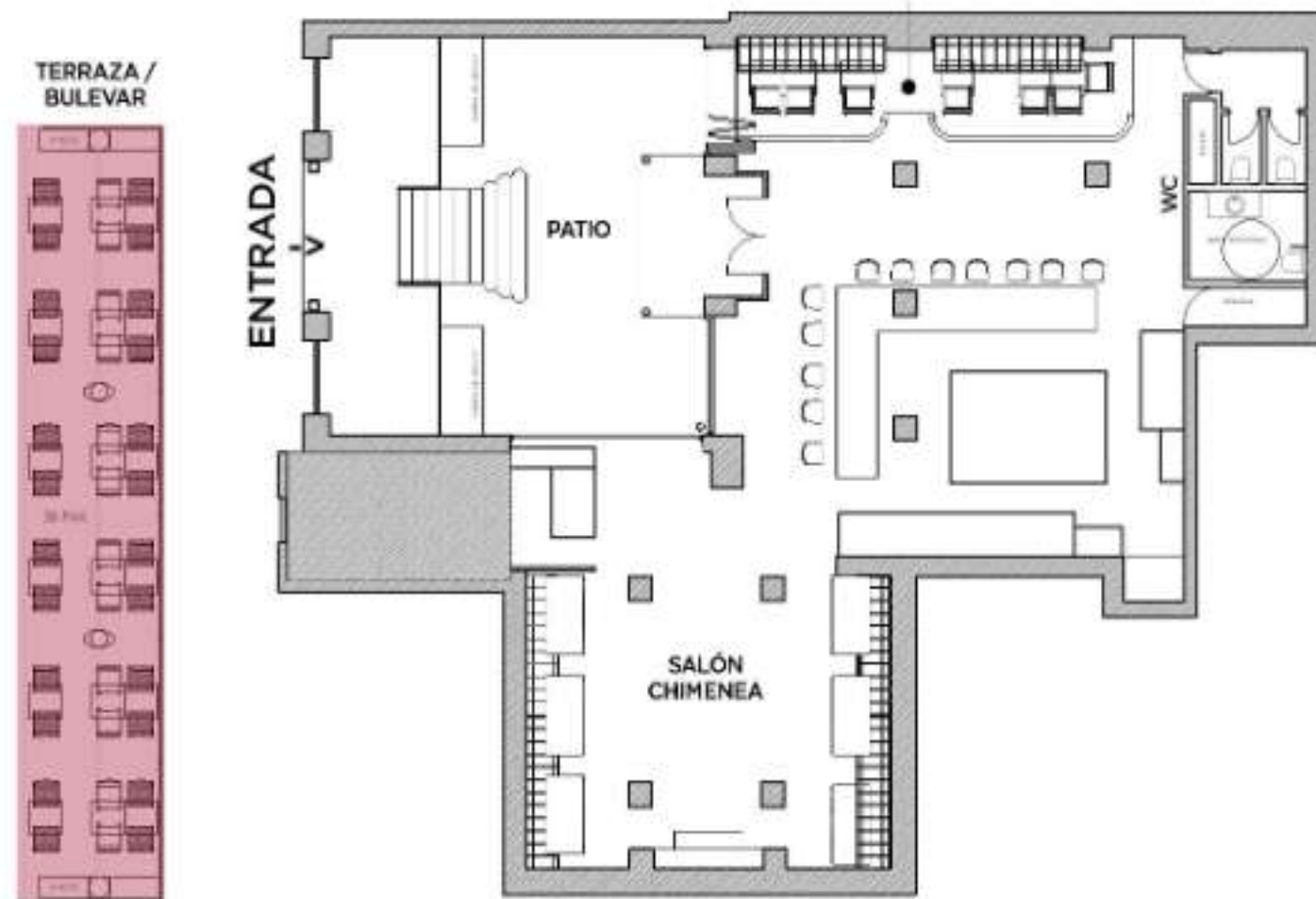


*If you would like exclusive use of the space,
please consult with our team.



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. Confirmation: 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 15 days or more in advance, there will be no charge.
2. If cancelled 15 days or less in advance, there will be a charge of 50% of the deposit paid.
3. If cancelled one week or less in advance, there will be a charge of 100% of the deposit paid.



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