



eventosrestaurantes@vespok360.com

+34 680 75 23 30

@SalitreMadrid

Calle Juan Bravo, 25. 28006. Madrid



STANDING MENU No1

TO SHARE

Salmorejo
Iberian pork loin
National cheeses with quince jelly and walnuts
Tomato tartare with tuna belly
Russian salad with tuna belly
Tuna tartare toast
Crab sandwich
Mollete (bread) with roasted pork, Havarti and smoked paprika

DESSERT

Cheesecake

DRINKS

Wine | Beer | Soft drinks | Water
Included during meal service
(approx. 90 min)

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

40€

Price per person - VAT included

” Minimum 20 people ”

STANDING MENU Nº2



TO SHARE

Scallop with Iberian pork jowl
Acorn-fed Iberian ham
National cheeses with quince jelly and walnuts
Seafood salad
Tuna sam
Cantabrian anchovy brioche with smoked butter
Iberian sirloin tartare toast
Octopus with aligot (creamy mashed potatoes)
Truffled mortadella & cheese "bikini" sandwich

DESSERT

Brownie with ice cream

DRINKS

Wine | Beer | Soft drinks | Water
Included during the meal service
(approx. 90 min)

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

50€

Price per person - VAT included

" Minimum 20 people "





SEATED MENU NO1

TO SHARE

Homemade marinated mussels
Iberian pork loin platter
Tomato and tuna belly salad
Russian salad
Oven-baked cheese with cherry tomatoes
Iberian sirloin tartare
Octopus with aligot (creamy mashed potatoes)

DESSERT

Brownie with ice cream

DRINKS

Wine | Beer | Soft drinks | Water
Included during the meal service
(approx. 90 min)

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

50€

Price per person - VAT included

" Minimum 20 people "



SEATED MENU Nº2

TO SHARE



Homemade marinated mussels

Anchovies in vinegar

Acorn-fed Iberian ham

National cheeses with quince jelly and walnuts

Artichokes with romesco sauce and pork jowl

Iberian sirloin tartare

Oporto-braised beef cheeks with aligot

DESSERT

Smoked cheesecake

DRINKS

Wine | Beer | Soft drinks | Water

Included during the meal service

(approx. 90 min)

White wine: Verdejo - Vega de la Reina

Red wine: Rioja - Marqués de la Concordia

50€

Price per person - VAT included

" Minimum 20 people "





SEATED MENU N°3

TO SHARE

Acorn-fed Iberian ham
National cheeses with quince jelly and walnuts
Scallop with Iberian pork jowl
Salmorejo with burrata
Seafood salad
Tuna sam
Red tuna tartare
Braised beef cheeks with roasted potatoes

DESSERT

Smoked cheesecake

DRINKS

Wine | Beer | Soft drinks | Water
Included during the meal service
(approx. 90 min)

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

55€

Price per person - VAT included

" Minimum 20 people "

A photograph of a cafe at night. The cafe has large glass windows and a dark awning. Inside, several people are seated at tables, and a menu is visible on the wall. The word "salitre" is overlaid in a white, stylized script font across the center of the image. The background shows a brick building and trees.

salitre

FOOD STATIONS

GILDAS

- Anchovy
- Pickled anchovy
- Tuna & tomato
- Anchovy & roasted pepper
- Salted cod & anchovy

9€ |Person



CHEESE STATION

Assorted cheeses with grapes, walnuts and breadsticks

10€ |Person

HAM CARVING STATION

- 100% acorn-fed Iberian ham, Extremadura - 600€
- 50% acorn-fed Iberian ham, Salamanca - 480€
- 50% grain-fed Iberian ham, Salamanca - 410€

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

250€





OPTIONAL ADD-ONS FOR YOUR EVENT

WELCOME DRINK

Before and/or after the menu
(Wine | Beer | Soft drinks)
7€ | person



COCKTAIL BAR

(Vermouth | Caipirinha | Mojito |
Carajillo 43)
12€ | person/hour

GLASS OF CAVA

MM Selección Especial Brutt
4,8€ | person

GLASS OF CHAMPAGNE

Crémant d'Alsace
8€ | person

AV EQUIPMENT

*Prices upon request

DJ

100€ | hour

LIVE MUSIC

*Prices and availability
upon request

DRINK TICKETS

8€ | drink

OPEN BAR

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

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



salitre

MARI
EMP
...P
CERV

CARNES
TOSTAS
...OS...
VINOS

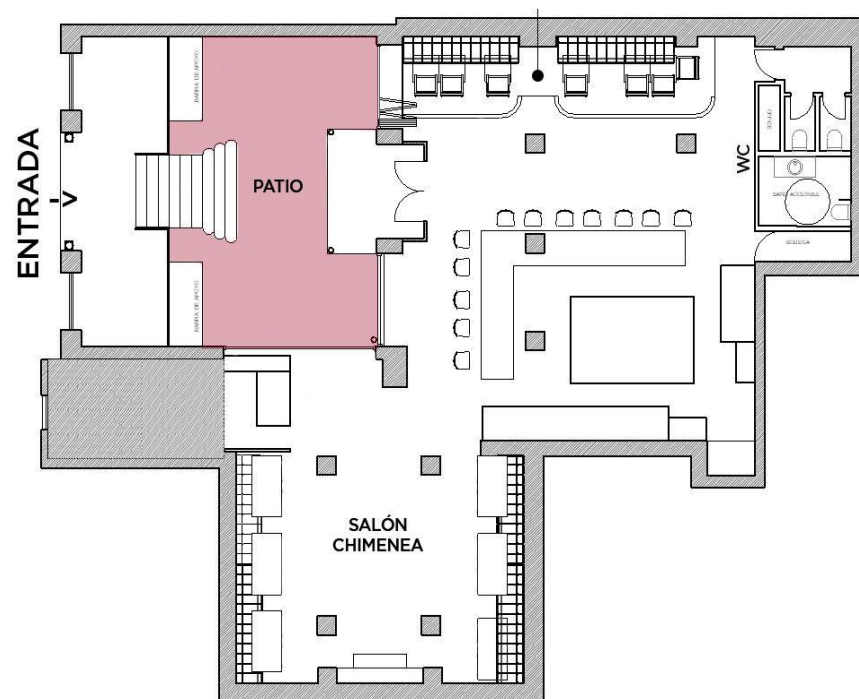
PATIO

Capacity

Standing cocktail | 15 guests

Seated | 30 guests

TERRAZA /
BULEVAR



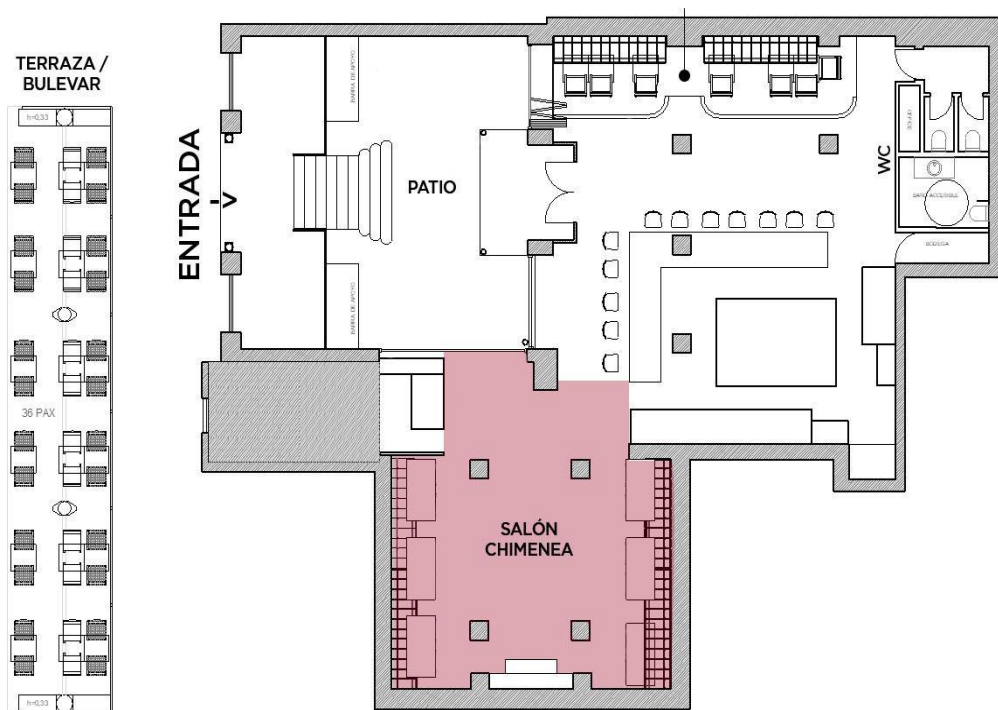
FIREPLACE ROOM

Capacity

Standing cocktail | 60 guests

Seated | 54 guests

*For exclusive use of the space, please
consult our team.



BULEVAR

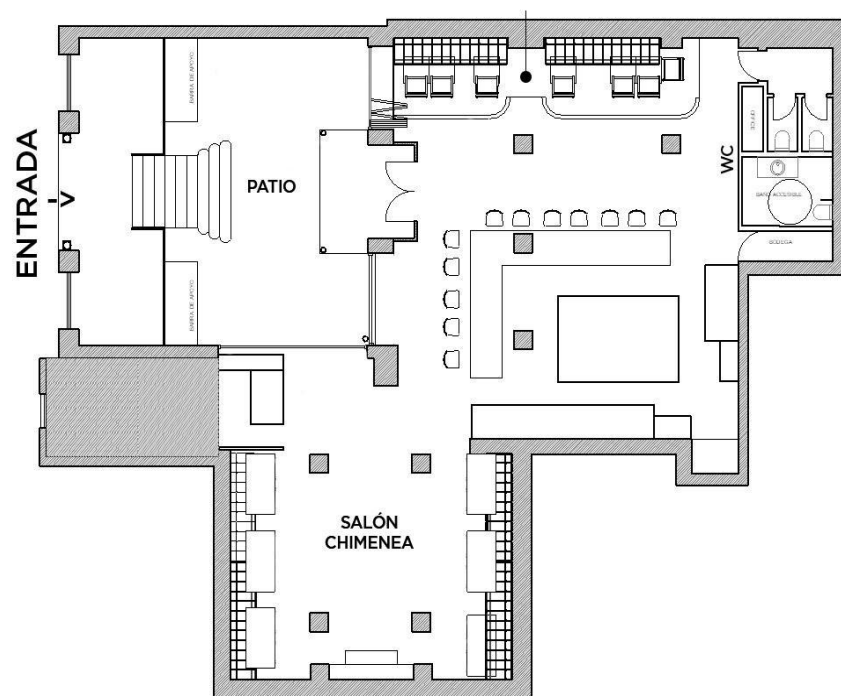
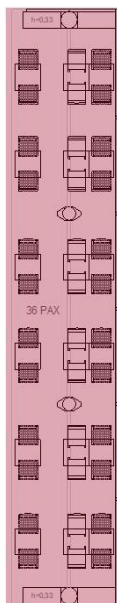
Capacity

Standing cocktail | 50 guests

Seated | 36 guests

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consult our team.

TERRAZA /
BULEVAR



BOOKING TERMS

1. **Reservation:** To reserve the space, a deposit of 50% of the total event cost is required.
2. Final guest count must be confirmed 72 hours prior to the event. The number of guests may increase (subject to approval by the restaurant) but cannot be reduced.
3. The remaining 50% must be paid before the event. IBAN: ES16 0049 5142 1723 1821 7975 (Bunker 25, S.L.)
4. Please include as payment reference: "Date + Restaurant + Client" (e.g., "14 September, Salitre, Rodrigo Lopez")
5. Payment confirmation must be sent in PDF format to: eventosrestaurantes@vespok360.com



CANCELLATION POLICY

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



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