



To Start

Pan de Cristal with grated tomato and AOVE	6 €
Hand-carved acorn-fed Jamón ibérico	39 €
Anchovy and salt-Cured Amberjack Gilda	10 €
Rafa López anchovies "Serie Oro" Salitre edition	5,50 € / unit
Sea urchin croquettes	5,50 €
Jamón ibérico croquettes	3,90 €
Salitre Xanxullo (House potato chips with mussels and white anchovies)	18 €
"Serie Oro" Anchovy Toast with Sheep's Butter	9,50 € / ud.

With a touch of Caviar

Smoked butter brioche with bluefin tuna and Osetra caviar (2 pcs)	48 €
Grilled artichokes with clams, beurre blanc and caviar	55 €
Gillardeau oysters No. 2	
	With caviar 19 €
Scarlet Prawn Tartare with Caviar	130 €
Osetra caviar tin 30g, served with crème fraîche and brioche	130 €

VAT included in all prices.

We are committed to locally sourced produce. At Salitre, we use fresh vegetables and fish from local suppliers whenever possible and subject to market availability. Our establishment complies with Regulation (EU) No 1169/2011 on the provision of food allergen information.

Please inform your server of any allergies or intolerances.



Our Raw Selection

Gillardeau No. 2 Oysters	Natural	6,75 €
	Margarita	9 €
Bluefin tuna tartare prepared tableside with avocado and seaweed		45 €
Salitre Toast (Bluefin tuna, corvina, avocado, macha sauce and pico de gallo)		22 €
Mixed corvina ceviche with crispy moray eel		38 €
Raw amberjack with acevichado sauce, ginger and coconut		22 €
Aged Picanha with tonatto sauce and Mahón Cheese		29 €
Steak Tartare		29 €
Salitre-style Carabinero tartare		52 €

Cold Starters

Grilled avocado with our house-cured salmon and tartare sauce	27 €
Tomato salad with tomatoes preserved in seawater, burrata, "Peix sec" and samphire	24 €
Prawn salad with ají-lime mayonnaise	18 €
Garden salad	19,50 €
(baby greens, avocado, carrot, red onion, radishes and tomato)	
Seasoned tomato salad with spring onion	16 €
Lobster salpicón (with vegetable vinaigrette) / Pre-order	150 €/Kg

Salitre Homage

(min. 2 ppl) Seafood platter for two – 250 €

A Salitre-style selection of seafood and fish

4 Oysters with vinaigrette	4 Red prawn grilled or cooked in seaweed
2 Tuna tartares	4 Zamburiñas grilled
2 Carabinero tartares	2 langoustines with anchovy mayonnaise
2 Corvine ceviches	

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Warm Dishes Section

Grilled octopus, roasted potato and green mojo sauce	33 €
Grilled vegetable platter with romesco sauce	23 €
Squid, prepared in two ways	35 €
Fried sea bass, Mediterranean-style marinade	38 €
Chilli-Lobster	140 €/Kg
(Native lobster by weight, stewed in homemade red curry with egg, spring onion, fresh coriander, peanuts and white rice)	
Garlic prawns with fried egg and sobrasada	38 €

Boneless

Dry-aged beef tenderloin	32 €
Dry-aged T-bone steak (min. 1 kg)	105 €/Kg
Grilled artichokes with meat jus and foie gras	30 €
Ravioli of spiny lobster with its bisque	49 €

Rice / Fideuà

(min. 2 ppl)

"Senyoret" style	32,50 €
Fresh fish and seafood	38 €
Lobster	130 €/kg + 14 € rice portion
Spiny lobster	195 €/kg + 14 € rice portion
Lamb shank and vegetables	33 €
Black fideuà with scarlet prawns and spring garlic	52 €

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*Items subject to
availability

Fresh Fish & Seafood

We receive fresh produce daily. Choose your preferred cooking method: grilled, boiled, baked, fried or natural.

SEAFOOD

Red prawns (grilled or cooked in seaweed)	22 € / 100gr
XL langoustines (grilled)	21 € / 100gr
Carabineros	25 € / 100gr
XL clams (grilled, steamed or Thai-style)	30 € / Ration
Zamburiñas (grilled)	25 € / 5 unit
Razor clams (grilled)	28 € / 8 unit

SEAFOOD BY WEIGHT

Spiny lobster (grilled or fried with potatoes)	195 € / Kg
National lobster (grilled or fried with potatoes and eggs)	130 € / Kg

FISH

Wild fish (Rotja, Mero, Gallo San Pedro...) Oven - Grilled - With onions	120 € / Kg
Fresh fish (sea bass, turbot, sea bream...) Oven - Grilled - Salt - Pil-Pil - Bilbao-style	85 € / Kg
Catch of the day fish portion (please ask your server)	37 €

Sides

Grilled potatoes	8 €
Fresh leaves with Caesar dressing	7 €
French fries with Padrón peppers and garlic	7 €
Padrón peppers	7 €
Bread service with Formentera extra virgin olive oil, marinated olives and aioli	4,70 € p/p
Gluten-free bread	4,50 € p/p

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