

SALT & FIRE

AYIOS IOANNIS

Corporate & Group Events

Off-Site Catering

The Salt & Fire kitchen, brought to your office or venue anywhere in Cyprus, from intimate teams to full company gatherings of up to 500.

What's Included

One Menu

The same menu applies across all group sizes only the price per person changes with volume.

Drinks

Vlassides Oroman & Tsiakkas Sauvignon Blanc, Noam lager, water & soft drinks included. Wine package upgrades available upon request.

Full Team

Chefs & service staff included.

Equipment

All cooking & service equipment for food & drinks included.

Tables & Chairs

Available on request, at extra cost.

Coverage

Anywhere in Cyprus.

Booking Terms

Group size 10 guests minimum, 500 maximum

Lead Time 1 month required to confirm a booking

Deposit 50% required to secure your date

Cancellation Deposit refundable up to 1 month before the event



saltandfire.co



WiZ 50 Best Restaurants of Cyprus 2025, #3 in Cyprus
• Highest-ranked in Nicosia • Highest-ranked steakhouse on the island



Off-Site Catering — One Menu, All Group Sizes

Same menu regardless of headcount, only the price per person changes with volume.

Below is a sample menu, this can be altered according to your needs, price changes may apply.

COLD SECTION

- ◇ Focaccia with roasted tomatoes and rosemary
- ◇ Sourdough bread selection Olive oil Balsamic vinegar and butters
- ◇ Stracciatella and cherry tomatoes salad
- ◇ Rocket, peach, leafy greens salad
- ◇ Roast beef with mustard emulsion, artichoke, black olives
- ◇ Roasted beetroots with yogurt and fresh coriander
- ◇ Citrusy couscous with fresh herbs and goats cheese

MAIN & SIDES

- ◇ Boneless baby chicken, potato puree and aromatic jus
- ◇ Braised beef cheeks and sweet potatoes OR braised pork in red wine and spices
- ◇ Charred broccolini with tahini, lemon and roasted sesame
- ◇ Baked aubergine with garlic yogurt and herbs
- ◇ Ricotta and spinach lasagna
- ◇ Lemon roast potatoes

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CARVERY

- ◇ Porchetta with fresh herbs served with a selection of condiments

Extra carvery options additional to the above with extra cost:

- ◇ Whole sea bass baked in salt crust and lemon - olive oil emulsion €8pp
- ◇ Prime rib roast, mustard and jus selection €10pp
- ◇ Combined €15 pp

DESSERTS

- ◇ A selection of small tarts
- ◇ Chocolate and vanilla cups
- ◇ Seasonal fruits
- ◇ Panna Cotta
- ◇ Mastic cream and pistachio

Pricing

Less than 19 guests

Price on request +VAT

20-49 guests

€120 pp +VAT

50-99 guests

€110 pp +VAT

100-199 guests

€102 pp +VAT

More than 200 guests

€95 pp +VAT

Including equipment and drinks