

SALT & FIRE

AYIOS IOANNIS

Corporate & Group Events

Private Dining & Corporate Menus

Exclusive use of Salt & Fire for your company's Christmas party or corporate event, the whole restaurant, seated up to 60 guests.

What's Included

Full exclusivity

The entire restaurant reserved for your company only.

Drinks

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

Capacity

Minimum 15 and up to 60 seated guests.

Custom menus

Individual set menus can be arranged upon request, in addition to the three standard tiers.

Booking Terms

Deposit 50% required to secure your date

Cancellation Deposit refundable up to 2 weeks before the event

December dates Limited availability, early booking recommended

Minimum spend Applies for private room or whole restaurant. Contact us for details



saltandfire.co



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



Salt & Fire Selection

€72 Per Person, Net + Vat

- ◊ Sourdough bread, herb butter, EVOO by Salt & Fire
- ◊ Burrata with cherry tomatoes & fresh basil oil
- ◊ Grilled tomato & peaches, wild rocket, goats cheese & Jamon Iberico
- ◊ Wagyu carpaccio, shitake vinaigrette, pickled shimeji
- ◊ Cote de porc, caramelised mushroom pure, aromatic jus
- ◊ Ribeye, Creekstone Farms Prime USA
- ◊ Creamy spinach with slow roasted garlic
- ◊ Broccolini, wagyu fat and parmesan
- ◊ Signature tripled cooked potatoes and herb sauce
- ◊ Pistachio creme brulee
- ◊ Spiced dark chocolate with cardamom & chilli, miso caramel & hazelnut

Salt & Fire Signature

€94 Per Person, Net + Vat

- ◊ Sourdough bread, herb butter, EVOO by Salt & Fire
- ◊ Burrata with cherry tomatoes & fresh basil oil
- ◊ Grilled tomato & peaches, wild rocket, goats cheese & Jamon Iberico
- ◊ Wagyu carpaccio, shitake vinaigrette, pickled shimeji
- ◊ Charcoal baked Gillardeau oysters & garlic butter
- ◊ Fillet, Creekstone Farms Prime USA
- ◊ Ribeye, Creekstone Farms Prime USA
- ◊ Creamy spinach with slow roasted garlic
- ◊ Broccolini, wagyu fat and parmesan
- ◊ House jus
- ◊ Green peppercorns sauce
- ◊ Signature tripled cooked potatoes and herb sauce
- ◊ Pistachio creme brulee
- ◊ Spiced dark chocolate with cardamom & chilli, miso caramel & hazelnut

Salt & Fire Reserve

€112 Per Person, Net + Vat

- ◊ Gambero prawn on brioche, citrus cream & Oscietra caviar
- ◊ Smoked tarama, chive oil and turmeric-infused sourdough bread
- ◊ Sourdough bread, herb butter, EVOO by Salt & Fire
- ◊ Burrata with cherry tomatoes & fresh basil oil
- ◊ Beef tartare, smoked spiced oil & egg yolk confit
- ◊ Foie gras on brioche & fig chutney
- ◊ Fillet, Creekstone Farms Prime USA
- ◊ Ribeye, Creekstone Farms Prime USA
- ◊ Creamy spinach with slow roasted garlic
- ◊ Broccolini, wagyu fat and parmesan
- ◊ House jus
- ◊ Green peppercorns sauce
- ◊ Signature tripled cooked potatoes and herb sauce
- ◊ Basque cheesecake, seasonal ice cream and almond crumble
- ◊ Spiced dark chocolate with cardamom & chilli, miso caramel & hazelnut