



Salitre Meson Costero Menu

<https://menulist.menu>

Carretera 681 Km 3.8 Arecibo, PR 00612, ARECIBO, United States
(+1)7878162020,(+1)487878162020 - <http://www.salitre.com/>

The place from ARECIBO offers 248 different **menus and drinks on the menu** at an average price of \$26.4, and here you can find all the 248 dishes and drinks on their menu. The location provides a range of offers delectable **tasteful seafood dishes**, you can also relax at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. In Salitre Meson Costero, delicious barbecue is freshly grilled over an open flame and garnished with appetizing side dishes, Spanish dishes is a hit among the dining companions, partly thanks to its **tasty spicy sauces and spices**. The experience of various sports events is just as much a big draw when you're at this **sports bar**. The premises on-site are wheelchair-accessible and can be used by individuals with physical limitations, and you can pay the bill with usual credit cards. Reserve your table easily online so that you don't have to wait on site, or simply call there for a reservation, the telephone is [\(+1\)7878162020](tel:+17878162020),[\(+1\)487878162020](tel:+1487878162020). You can **order your food, meal** at Salitre Meson Costero and then drive by the restaurant for takeout, you might be able to directly order menus on the Website [salitre.com](http://www.salitre.com).

Salitre Meson Costero Menu



Desserts

APPLE

recipe pastry for an inch double crust pie | unsalted butter | all purpose flour | white sugar | packaged brown sugar | ...

Rice dishes

RICE

Soups

SOUP OF THE DAY \$4.0

Pizza

MISTA

Burgers

HAMBURGER

The Puff Pastry, | Gr Of Minced Meat | The following table summarizes the results of the study: | Other | Slices of Burger Cheese | ... \$12.0

Side dishes

POTATOES

barbecue seasoning | onion | red potatoes | vegetable oil

Fish dishes

FISH CROQUETTES

G Of White Fish (we Took Julienne) | G Flour (there Was Some Leftover) | Eggs | G Breadcrumbs | Olive Oil | ...

Sushi nigiri

CONCH \$23.0

Pizza

PRIMAVERA

G. Tomato Spaghetti | Other | aubergine | Other vegetables | Parmesan At 60 g | ...

Baguettes

SHRIMP BAGUETTE \$17.0

Fish

GALICIAN STYLE OCTOPUS \$17.0

Chicken dishes

CHICKEN FINGERS

Minced leaves | 3 Cups Of Ginger Ale (750 Milliliters) | Envelope Of Nestea Soluble black tea with lemon flavor | 3/4 Cup Of Mineral Water | Ice Cup

Beef dishes

FILET MIGNON

seasoned salt to taste | cracked black pepper to taste | extra virgin olive oil | balsamic vinegar | table spoon Dijon mustard | ...

Fingerfood

CALAMARI RINGS \$5.0

From the grill

SKIRT STEAK \$22.0

Cocktails

MOJITO

lime | lime juice | simple syrup | sparkling water | Other | ... \$7.0

Tapas

AHI-TUNA \$24.0

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Soup

FISH BROTH \$3.5

Fried rice

CRAB MEAT \$15.0

Salads small

PREMIUM \$6.0

Poultry

PARMESAN CHICKEN BREAST \$16.0

Pizza rolls

ROLLS

Duc tam specialities

CHICKEN BREAST \$15.0

WELTSPEISEN

BABY BACK RIBS \$19.0
pork baby back ribs | bottle of barbecue sauce

Beers

MEDALLA BUYE LIGHT \$3.5

Noodle

CRAB

Sushi - inside-out-maki

SOFT SHELL CRAB
Soft shell crabs, cleaned | cheryaki glaze | Table spoon Worcestershire sauce | table spoon of mirin | table spoon soy sauce

Inside-out - 8 stück

RED SNAPPER

Bread

BREAD

Pizza specials ø 22cm

ESPAÑOL \$42.0

Beverages

FOUNTAIN SODAS \$2.0

Pizzas gourmet

MARINA \$19.0

Seafood dishes

SEAFOOD \$32.0

Refreshments

HOUSE FRUIT PUNCH \$3.0

Entrees

SEAFOOD CASSEROLE \$32.0

Entree

NEW ZEALAND RACK OF LAMB \$34.0

Specialty

SHIPWRECK \$7.0

Our cuts - no shortcuts

PRIME RIB \$25.0

Salitre Meson Costero Menu



Italian specialties

RISOTTO

chicken broth, divided | olive oil, divided | pound of portobello mushrooms, thinly sliced | pound of white mushrooms, thinly sliced | Other, of a width of <= 10 mm | ...

Lunch entrées

SEAFOOD PAELLA

Hot dish

ESCABECHE \$33.0

Portugal

MEANDRO, DO VALE MEAO, DUORO, 2008 \$66.0

Australia

LINDERMANS BIN 50, SHIRAZ, 2010 \$24.0

Sushi or sashimi

OCTOPUS

small octopus, at room temperature | water to cover | red wine vinegar | whole wheat orzo pasta | can of chicken broth | ... \$21.0

Mixed drinks

SUNSET MIMOSA \$6.0

Other beers

OTHER BEERS \$5.0

Sprits

REGULARES NON PREMIUM \$4.5

Who you callin' shrimp?

COCONUT SHRIMP

egg | all purpose flour | beer | baking powder | coconut flakes | ... \$9.0

Beer in frosted mugs

NON ALCOHOLIC \$4.0

Starter salads

WEDGE

From the heart

CRAB CAKES

Champagne and sparkling wine

MOET CHANDON BRUT IMPERIAL, CHAMPAGNE \$60.0

Premium meats

COWBOY STEAK BONE IN RIBEYE

Butters & toppings

5 GRILLED SHRIMP \$8.0

Kalared xo menu (minimum 2 persons)

MAIN COURSE

Mccafé® coffees

DECAF COFFEE \$2.0

Salitre Meson Costero Menu



Dessert*

DESSERT

Boozy coffee

TOASTED ALMOND \$7.0

Halibut

HALIBUT \$26.0

Smart choices

FRUIT

Italian ice flavors

PASSION FRUIT

Empanadas rellenas

CHORIZO, CETI, ESPARRAGOS
CON QUESO CREMA, SPANISH
SAUSAGE, CETI, CREAM CHEESE
ASPARAGUS \$9.0

Premium protein

SEAFOOD MIX \$32.0

Bowls & bites

GRILLED SPANISH OCTOPUS \$17.0

Tozier's favorites

LOBSTER TAIL

tablespoon of sea salt | lobster tails | butter, melted

Kitchen entrees-tempura

LOBSTER

tablespoon of sea salt | lobster tails | butter, melted \$32.0

Lunch punches

CLASSIC MIMOSA \$6.0

Native shellfish

LANGOUSTINES \$30.0

Local fresh fish

RED SNAPPER, QUEEN RED SNAPPER,
YELLOWTAIL SNAPPER, VERMILION
SNAPPER, WAHOO, YELLOWFIN TUNA
AND MAKO SHARK

Surtidos - samplers

TERRESTRE \$16.0

Fetuccine pasta

FRESH AND FROZEN
VEGETABLES MIX \$16.0

Frappe - smoothies - colandas

ALCOHOLIC \$7.0

Dishes are prepared with these ingredients

CHICKEN

For garnish: | Chicken breasts (already
cooked, thickened) | Diced Carrots | Celery
(diced) | 1 Onion (or 2 Shallots) | ... \$14.0

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Salad

CAESAR SALAD

Other, of a thickness of not more than 10 mm | Oak Leaf Salad | Salad of mach | Parmesan Pieces | Garden Chives | ... **\$5.0**

SALAD WITH PECAN NUTS

Head leaf lettuce, torn into bite-sized pieces | pears - peeled, cored and chopped | Roquefort cheese, crumbled | Avocado - peeled, pitted and diced | green onions in thin slices | ...

Drinks

FRUIT JUICES **\$2.5**

DRINKS

Chicken

CHICKEN STRIPS **\$4.5**

IBERIC-CREOLE CHICKEN BREAST **\$18.0**

Coffee

CAPPUCCINO

chocolate cake crumbs | butter, softened | white sugar | ground cinnamon | packages of cream cheese, softened | ... **\$3.0**

TEA VARIETY **\$2.0**

Happy hour beverages

HOUSE WINE BY THE GLASS **\$6.0**

HOUSE MARGARITAS **\$7.0**

Ensaladas - salads

ENSALADAS CON PECHUGA A LA PARRILLA **\$11.0**

ENSALADAS CON CAMARONES **\$12.0**

Fritters

MAHI-MAHI TENDERS **\$8.0**

COMMEAL FRITTERS **\$4.0**

Stuffed mashed plantains

LOCAL DELICACY CETI **\$18.0**

VEGETABLES IN CREOLE SAUCE **\$16.0**

Sandwiches

MAHI-MAHI **\$18.0**

GRILLED CHICKEN BREAST **\$12.0**

GRILLED CHICKEN SANDWICH **\$12.0**

Chile

MARQUES CASA CONCHA, CABERNET SAUVIGNON **\$26.0**

VINA MAIPO GRAN DEVOCION, CAB. SAUV./SYRAH, 2009 **\$32.0**

DON MELCHOR, CABERNET SAUVIGNON, 2006 **\$85.0**

Francia

LES PENSEES DE PALLUS, CABERNET FRANC, 2007 **\$32.0**

MAUVAIS GARZON BAD BOY, BORDEAUX, 2009 **\$52.0**

PALLUS, CHINON, CABERNET FRANC, 2006 **\$52.0**

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White wine half bottles

OVEJA NEGRA, SAUVIGNON BLANC CARMENERE, RESERVA, 2011	\$12.0
LA CANA, ALBARINO, 2010, ESPANA	\$12.0
LAGAR DE CERVEZA, ALBARINO, 2010, ESPANA	\$14.0

Salads



SALAD

oil of canola | other vegetables | feta
cheese | garlic | ground pepper | ...

SIDE SALAD

Carrot (s) | Natural yogurt | olive oil |
Nuts | salt | ...

HOUSE SALAD

large head of lettuce- rinsed, dried and torn
into bite sized pieces | large iceberg head -
rinsed, dried and torn into bite-sized pieces |
can artichoke hearts, drained and quartered |
Red onion in slices | Dried peppers,
drenched | ...

\$4.0

SEAFOOD SALAD

Non alcoholic drinks

BOTTLED WATER

SAN PELLEGRINO

COCONUT

WATER

Appetizers

CHEESE CROQUETTES \$5.0

SHRIMP COCKTAIL

Liquid for poaching: | liters of cold water |
onion, sliced | lemon | cloves of garlic,
peeled and bruised | ...

\$10.0

APPETIZER

SPRING ROLLS

Rice Paste Sheets | Piece Of Cooked And
Shredded Chicken Breast | Carrot Pieces Cut Into
Thin Strips | Piece Of Cambray Onion With Tail |
Finely Chopped Ginger | ...

Sides

CARIBBEAN MASH

EXTRA SIDE \$3.0

SAUTEED VEGETABLES \$5.0

SAUTEED FRESH APARAGUS \$6.0

EXTRA GRILLED LOBSTER TAIL
6OZ. \$18.0

House drinks

SEASONAL SPARKLING GLASS
WINE BY THE GLASS \$6.0

SANGRIA SALITRE

SANGRIA SBINA

VODKA MANGO JAMBO \$7.0

ATLANTIC SUNSET \$7.0

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Italia

MATANE, PRIMITIVO, PUGLIA 2008	\$26.0
FANTI, SASSOMAGNO, ROSSO, 2009	\$26.0
ROSSO DI MONTALCINO BY FANTI, 2009	\$31.0
EDIZIONE, CINQUE AUTOCTONI BY FARNESE, BLEND	\$48.0
GUIDOLBERTO, TENUTA SAN GUIDO, TOSCANA, 2008	\$77.0

Specialty rice

LOBSTER LANGOUSTINE RICE	\$33.0
CHICKEN CREOLE RICE	\$14.0
CRAB MEAT CREOLE RICE	\$14.0
BEANS AND HAM CREOLE RICE	\$8.0
MOLLUSKS IN CALAMARI INK CREOLE RICE	\$25.0

Argentina

NORTON BARREL SELECT, MALBEC, 2007	\$24.0
PRIVADA POR NORTON, MALBEC, 2008	\$28.0
MARCHIORI BARRAUD, MALBEC, 2008	\$32.0
SALENTEIN RESERVA, MALBEC, 2006	\$36.0
BODEGAS DEL FIN DEL MUNDO, SPECIAL BLEND, RESERVA 2007	\$39.0
SOPHENIA SINTESIS BY MICHEL ROLLAND, MALBEC, 2008	\$40.0

Tapas calientes - hot small plates

FLAMBE MUSSELS	\$13.0
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LOBSTER AND SHRIMP CAKES	\$15.0
LOCAL DELICACY CETI STUFFED PIQUILLO PEPPER	\$11.0
CRAB STUFFED PIQUILLO PEPPER	\$10.0
FLAMBE BABY OCTOPUS	\$15.0
SPANISH SAUSAGE IN WINE SAUCE	\$12.0

Red wine half bottles

OVEJA NEGRA, CABERNET FRANC CARMENERE, RESERVA, 2011	\$14.0
CATENA, MALBEC, ARGENTINA, 208	\$16.0
MARQUES DE RISCAL, RESERVA, ESPANA, 2014	\$16.0
DRY GREEK VINEYARD, CABERNET SAUVIGNON, CALIFORNIA, 2006	\$18.0
MUGA, RIOJA, ESPANA, RESERVA, 2005	\$20.0
SCHUG, PINOT NOIR, CARNEROS, CALIFORNIA, 2008	\$24.0

Seafood

CRAB MEAT IN CREOLE SAUCE	\$14.0
LOCAL DELICACY CETI IN CREOLE SAUCE	\$17.0
LOCAL CARIBBEAN LOBSTER	
YELLOWFIN TUNA	\$19.0

SEAFOOD

other | fresh parsley | Cloves of garlic | other | other | ...

PRAWNS

SHRIMP

Acid cream | butter | Other | Other | Nutmeg | ...

Fish fillets

SALITRE MAHI-MAHI	\$26.0
QUEEN RED SNAPPER RED SNAPPER	\$22.0
SALITRE QUEEN RED SNAPPER	\$28.0
SALITRE RED SNAPPER	\$28.0
COUNTRY STYLE SALMON FILLET	\$22.0
FRESH IMPORTED SALMON	\$18.0
NEPTUNE'S SALMON	\$25.0

Tapas frias - cold small plates

MUSSELS SALPICON	
CONCH IN CREOLE VINAIGRETTE	\$13.0
OCTOPUS IN CREOLE VINAIGRETTE	\$16.0
WHITE ANCHOVIES FILLETS IN CREOLE VINAIGRETTE	\$14.0
SERRANO HAM MANCHEGO CHEESE	\$14.0
SURIMI ELVER EELS	\$13.0
CEVICHE DE DORADO MAHI MAHI CEVICHE	\$9.0

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Sparkling & champagne

GRAN CAMPO VIEJO CAVA BRUIT RESERVA, ESPANA	\$24.0
GLORIA FERRER, BLANC DE NOIRS, CARNEROS, CALIFORNIA	\$29.0
PROSECCO DI CONEGLIANO BY CANELLA, ITALIA	\$30.0
MIONETTO SERGIO ROSE, ITALIA	\$32.0
AYALA, BRUT MAJEUR, CHAMPAGNE (W.S. TOP 100)	\$45.0
TATtinger, BRUT, CHAMPAGNE	\$60.0
MOET CHANDON ROSE, IMPERIAL, CHAMPAGNE	\$65.0
BILLECART-SALMON, ROSE, CHAMPAGNE	\$95.0

Ports and dessert wine by the glass

BARROS TAWNY PORTO	\$5.0
CALEM FINE TAWNY PORTO	\$5.0
MALAMADO, MALBEC TARDIO TIPO PORTO, ARGENTINA	\$5.0
BARROS TAWNT PORTO 10 ANOS	\$6.0
SIX GRAPES, RUBY PORT	\$6.0
PORTO KOPKE 20 ANOS	\$8.0
ANAKENA, LATE HARVEST MUSCAT VIOGNIER, CHILE	\$5.0
SECUA, LATE HARVEST CHARDONNAY, ESPANA	\$5.0

Estados unidos

BLISS, PINOT NOIR, CALIFORNIA, 2009	\$26.0
CONCANNON, PINOT NOIR, CENTRAL COAST CALIFORNIA, 2009	\$31.0
CHATEAU STE, MICHELE, MERLOT, WASHINGTON STATE, 2008	\$32.0
GREG NORMAN, PINOT NOIR, SANTA BARABARA CALIFORNIA, 2009	\$32.0
ANGELINE, PINOT NOIR RESERVE, CALIFORNIA, 2009	\$41.0
DUTCHER CROSSING, PROPIETOR'S RESERVE, CABERNET SAUVIGNON, CALIFORNIA, 2008	\$41.0
SEGHEsIO SONOMA ZINFANDEL, CALIFORNIA, 2009	\$43.0
TAUREAU BY Y3 ZINFANDEL CAB, SAUVIGNON, NAPA, 2009	\$43.0
JUSTIN, CABERNET SAUVIGNON, CALIFORNIA, 2009	\$43.0
MORGAN, TWELVE CLONES, PINOT NOIR, OREGON, 2009	\$48.0
LEMELSON THEA'S SELECTION, PINOT NOIR, OREGON, 2009	\$51.0
STAGE LEAP ARTEMIS CABERNET SAUVIGNON, NAPA, 2007	\$67.0
LE MISTRAL BY JOSEPH PELPS, BLEND, CALIFORNIA 2007	\$69.0
PINE RIDGE, RUTHERFORD CAB, SAUVIGNON, NAPA, 2005	\$77.0
JOSEPH PHELPS, CABERNET SAUVIGNON, 2008	\$85.0
CAYMUS VINEYARDS, CABERNET SAUVIGNON, NAPA, 2010	\$99.0

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España

AVAN, NACIMIENTO, RIBERA DEL DUERO, 2008	\$24.0	CLOS MOGADOR, PRIORAT, 2006	\$77.0
CALIZA POR MARQUES DE GRINON, 2006, DOMINIO DE VALDEPUSA	\$26.0	PINTIA, COSECHA, 2006, TORO	\$77.0
SOLUM, CABERNET, SYRAH Y TEMPRANILLO, EXTREMADURA 2009	\$29.0	VEGA SICILIA VALBUENA COSECHA 2002, RIBERA DEL DUERO	\$145.0
TRIDENTE, TEMPRANILLO, CATILLA Y LEON 2009	\$31.0	PAGO DE CARRAOVEJAS, CRIANZA 2005 RIBERA DEL DUERO	\$100.0
DINASTIA, VIVANCO RIOJA, CRIANZA, 2008	\$31.0		
KREI RIBERA DEL DUERO, COSECHA, 2008	\$31.0		
TRES PICOS POR JORGE ORDONEZ GARNACHA, 2008, BORSAI	\$31.0		
CRUZ DE ALBA, CRIANZA 2007, RIBERA DEL DUERO	\$36.0		
MARQUES DE CACERES, GRAN RESERVA, RIOJA, 2004	\$39.0		
CILLAR D SILOS, RIBERA DEL DUERO, 2006	\$40.0		
MUGA, RESERVA, RIBERA DEL DUERO, 2006	\$40.0		
MONTE REAL, RESERVA, 2004, RIOJA	\$40.0		
ESTANCIA PIEDRA, CRIANZA 2001, TORO	\$44.0		
VIÑA LANCIANO POR BODEGAS LAN, RESERVA 2004, RIOJA	\$46.0		
VINA ARDANZA, RESERVA ESPECIAL, 2001 RIOJA	\$52.0		
PARADA DE ATAUTA, COSEICIAL, 2009, RIBERA DEL DUERO	\$52.0		
MUGA SELECCION ESPECIAL, 2005, RIOJA	\$55.0		
PAGE DE CARRAOVEJAS, RESERVA 2007, RIBERA DEL DUERO	\$68.0		

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Blancos white wine

EL QUINTANAL, VERDEJO, 2010, ESPANA	\$24.0	VAL DE SIL, GODELLO SOBRE LIAS, VALDERRAS, ESPANA, 2009	\$36.0
IL SELESE BY I STEFANINI, SOAVE, 2010, ITALIA	\$24.0	SANTO MARGHERITA, PINOT GRIGIO, 2009, ITALIA	\$37.0
BERINGER, CHARDONNAY, 2010, CALIFORNIA	\$24.0	PAZO DE BARRANTES, ALBARINO, 209, ESPANA	\$40.0
MUGA, ROSADO, RIOJA, ESPANA, 2010	\$24.0		
MUGA, BLANCO VIURA, ESPANA, 2010	\$24.0		
ERRAZURIZ ESTATE RESERVA, SAUVIGNON BLANC, 2010	\$24.0		
ALGAREIRO, ALBARIN 2009, ESPANA	\$26.0		
MARQUES CASSA CONCHA, CHARDONNAY, 2009 CHILE	\$26.0		
CHATEAU STE. MICHELLE, RIESLING, 2009, WASHINGTON	\$26.0		
CAPOSALDO, MOSCATO I.G.T. FRIZZANTE ITALIAN WINE	\$29.0		
MAR DE FRADES, ALBARINO, 2010 ESPANA	\$31.0		
TRIMBACH, PINOT BLANC, 2010, FRANCIA	\$31.0		
PACO LOLA, ALBARINO, 2010, ESPANA	\$32.0		
CALERA, CHARDONNAY, 2010, CALIFORNIA	\$32.0		
WITHER HILLS, SAUVIGNON BLANC, 2010, NEW ZEALAND	\$32.0		
MEZZACORONA, PINOT GRIGIO, 2011, ITALIA	\$32.0		
GROTH, SAUVIGNON BLANC, 2009, NAPA VALLEY	\$36.0		
EVOLUTION BY SOKOL BLOSSER, BLEND, 2009, WASHINGTON	\$36.0		
MIRAMAR ESTATE, DON MIGUEL VINEYARDS, ACERO, CHARDONNAY, CALIFORNIA, 2007	\$36.0		

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Opening Hours:

Monday 12:00-20:00

Wednesday 12:00-20:00

Thursday 12:00-20:00

Sunday 12:00-20:00

Friday 12:00-21:00

Saturday 12:00-21:00