



SALT YARD GROUP

Our Story

Salt Yard Group was established in 2007 by founders Sanja Moll & Simon Mullins, following the opening of their first restaurant - Salt Yard in Fitzrovia. Their shared love of eating & drinking throughout Spain & Italy led them to open another three sites in the years that followed, bound by the same values of authentic seasonal food served in a relaxed atmosphere.

SALT YARD

EMBER YARD

DEHESA

OPERA TAVERN

Salt Yard Group is now part of the Urban Pubs & Bars family. We celebrate & showcase all things Spanish & Italian with our food & wine lists, but most importantly aim to create memorable experiences with a generous splash of warm hospitality. Our restaurants are places to stop by for a glass of fizz or share a bottle of wine over a board of hand-carved jamón .

We run engaging culinary events throughout the year & host private events. From casual dining to exclusive private hire for up to 100 guests, we've got the perfect space to meet your needs.





A detailed botanical illustration in a muted, dusty blue-grey color serves as the background for the entire page. It features various plant parts, including long, slender seed pods or fruits, some with intricate internal structures visible, and several leaves with prominent veins. The style is reminiscent of 19th-century scientific illustrations.

THE RESTAURANTS



SALT YARD

SALT YARD IS A TAPAS BAR & RESTAURANT SERVING SMALL PLATES THAT BRING THE BEST OF SPAIN & ITALY UNDER ONE ROOF.

Salt Yard opened in 2005, & under the creative watch of our kitchen team serves dishes celebrating both the intricate & the beautifully simple – always evolving whilst staying close to our roots.

A short walk from Goodge Street & Oxford Circus, Salt Yard is perfect for work lunches, celebrations or simply a glass of cold sherry at the bar.





OPERA TAVERN

OPERA TAVERN IS A BEAUTIFUL
TWO-STOREY BAR & RESTAURANT
IN THE HEART OF COVENT GARDEN

Located on Catherine Street - opposite the Drury Lane Theatre & seconds from the Opera House - the Opera Tavern specialises in Italian & Spanish-influenced tapas, charcuterie & small plates.





DEHESA

DEHESA IS A TAPAS BAR & RESTAURANT INSPIRED BY THE CUISINES OF SPAIN & ITALY.

Opened in 2008, Dehesa offers a seasonally changing & delightfully simple menu. With the largest terrace in Soho, it's also the perfect place to enjoy our impressive wine list while watching the world go by.





EMBER YARD

EMBER YARD SPECIALISES IN SHARING PLATES INSPIRED BY THE WOOD-FIRED GRILLS OF SPAIN & ITALY; NO FUSS & FANFARE, JUST FLAVOUR.

Located in the heart of Soho over two floors, Ember Yard is the perfect place for client lunches, pre-theatre dinners, or simply a few cocktails at our basement bar counter. end up staying for dinner.



The background of the page is a detailed, light blue-grey illustration of various fish species. The fish are depicted in a scientific, almost anatomical style, with some showing internal structures like scales and fins. The fish are scattered across the page, with some larger fish in the center and smaller ones towards the edges. The overall tone is muted and professional.

PRIVATE HIRE

THE SALT YARD GROUP OFFERS A VARIETY OF INTIMATE DINING SPACES, WHETHER IT IS FOR A BUSINESS MEETING, FAMILY GATHERING OR CORPORATE EVENT.



DEHESA

WINE CELLAR ROOM

Accommodates 8-14 guests seated (16 standing reception)

The Wine Cellar Room at Dehesa is a stunning & memorable space, perfect for intimate business meetings or private lunches & dinners. The room is set behind the closed doors to the restaurant kitchen, where the team create Spanish & Italian-inspired dishes to suits all tastes & budgets. The thick oak table, authentic Murano glass lights & glass doors opening onto the wine cellar create a unique atmosphere & truly special experiences. Our sommelier is also on hand to match the perfect wine to suit your menu.



EMBER YARD

SEMI-PRIVATE ROOM

Accommodates 14-24 guests seated

With great wine & food in relaxed surroundings, the semi-private room at Ember Yard is the perfect space to hold business meetings or more informal get-togethers. Set in the downstairs area of the restaurant, a waiter or waitress is dedicated to the room for your entire meal. This amazing space allows you to play your own personal music & has a screen/projector available upon request.



OPERA TAVERN

PRIVATE AREA

Accommodates 20-45 guests seated (50 standing reception)

The beautiful upstairs area of Opera Tavern with stunning interiors, exposed brickwork, bold artwork & flattering low lighting creates the perfect atmosphere for an exclusive event or a business meeting. The room can accommodate up to 45 seated guests with its own exclusive restrooms.

(T&Cs)

- All parties of 8+ require set menu to be chosen (this can be flexible - please enquire with our events team)
- Menus can cater for all dietary requirements. Please notify minimum 24 hours in advance
- Final guest numbers to be confirmed 24 hours before reservation
- PA system available upon request (extra charge may apply)
- Minimum spend may be required at peak times (please check with events team)

The background of the page is a detailed botanical illustration in a muted, dusty blue-grey color. It features various plant parts, including long, slender seed pods or fruits, some with intricate patterns of lines and dots. There are also clusters of small, rounded seed pods, some with long, thin, feathery appendages. The overall style is reminiscent of 19th-century scientific illustrations, with fine lines and a sense of organic texture. The text "EXCLUSIVE HIRE" is centered over this background in a white, serif font.

EXCLUSIVE HIRE

WE OFFER
EXCLUSIVE HIRE
OF ALL SALT
YARD GROUP
RESTAURANTS.

Larger groups can be comfortably accommodated in an entire section of our restaurants, or seated over a number of smaller tables with banquet-style seating. Our flexible approach enables us to create unique & personalised experiences, & our team are happy to assist with any additional requirements (flowers, name cards, personalised menus, wine selection).



SALT YARD

<i>Capacity</i>	<i>Service Charge</i>	<i>Minimum Deposit</i>	<i>Minimum Spend</i>
<ul style="list-style-type: none">• Maximum 44 seated guests	<ul style="list-style-type: none">• 12.5%	<ul style="list-style-type: none">• 20% of minimum spend	<ul style="list-style-type: none">• Differs according to the day of the week & time
<ul style="list-style-type: none">• Final numbers have to be confirmed 72 hours before the reservation• Not available for standing reception			



EMBER YARD

<i>Capacity</i>	<i>Service Charge</i>	<i>Minimum Deposit</i>	<i>Minimum Spend</i>
<ul style="list-style-type: none"> • Maximum 100 guests split between two floors & allocated on separate tables • Downstairs area allocates maximum 43 seated guests or 60 standing reception (canapé style menu) 	<ul style="list-style-type: none"> • 12.5% 	<ul style="list-style-type: none"> • 50% of minimum spend 	<ul style="list-style-type: none"> • Differs according to the day of the week & time
<ul style="list-style-type: none"> • Final numbers have to be confirmed 72 hours before the reservation 			



DEHESA

<i>Capacity</i>	<i>Service Charge</i>	<i>Minimum Deposit</i>	<i>Minimum Spend</i>
<ul style="list-style-type: none"> • Maximum 45 seated guests on ground floor 	<ul style="list-style-type: none"> • 12.5% 	<ul style="list-style-type: none"> • 50% of minimum spend 	<ul style="list-style-type: none"> • N/A
<ul style="list-style-type: none"> • Final numbers have to be confirmed 72 hours before the reservation 			



OPERA TAVERN

<i>Capacity</i>	<i>Service Charge</i>	<i>Minimum Deposit</i>	<i>Minimum Spend</i>
<ul style="list-style-type: none"> • Maximum 60 guests split between two floors 	<ul style="list-style-type: none"> • 12.5% 	<ul style="list-style-type: none"> • 50% of minimum spend 	<ul style="list-style-type: none"> • Differs according to the day of the week & time
<ul style="list-style-type: none"> • Final numbers have to be confirmed 72 hours before the reservation 			



FOOD

SALT YARD GROUP DISHES TAKE INFLUENCE FROM EARTH, LAND & SEA, & ARE INSPIRED BY THE AMAZING WOOD-FIRED GRILLS OF SPAIN & ITALY.

Using the finest quality ingredients, we work closely with our suppliers to ensure a true field-to-fork offering, handpicking ingredients to create innovative flavour combinations & delicious seasonal dishes.



SAMPLE MENU

£35 PP

TO START

gordal olives
chargrilled flatbread
thyme, smoked butter
speck del trentino

TAPAS TO SHARE

salt cod croquetas, squid ink aioli
seabass crudo, mojo verde & crispy capers
confit hake, jospier baked cauliflower

jamón, leek & manchego croquetas
bravas sauce & aioli
gloucester old spot belly
celeriac purée, tenderstem broccoli & crackling
pedro ximénez glazed chorizo,
panizze, apple purée, chickpeas & sorrel cress

patatas bravas
chargrilled romanesco
bulgar wheat & pistachio sauce
burrata, smoked chilli, olive oil & oregano

DESSERTS

churros, cinnamon sugar,
warm chocolate sauce & chantilly
white chocolate cheesecake
smoked caramel, cranberry & crumble

Allergen menu available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.





SAMPLE MENU

£45 PP

TO START

Gordal olives

Jamón ibérico de bellota

Cheese selection

*maxorata majorero, toma
genziana riserva, aged manchego*

Chargrilled flatbread,
thyme, smoked butter

TAPAS TO SHARE

Salt cod croquetas & squid ink aioli

Harissa octopus carpaccio, saffron aioli & dill

Beetroot cured salmon, dill aioli, fennel, golden
beetroot & squid ink crackers

Josper roasted duck, turnip, calçot &
pork rillons, patatas bravas

Jamón, leek & manchego croquetas with
bravas sauce & aioli

Smoked flat iron, potato gratin,
herb aioli & baby carrots

Braised jerusalem artichoke, mushroom duxelle,
pickled champignon & hazelnuts

Burrata, smoky semi dried tomatoes & oregano

DESSERTS

churros, cinnamon sugar,
warm chocolate sauce & chantilly

white chocolate cheesecake
smoked caramel, cranberry & crumble

Allergen menu available upon request.

A discretionary 12.5% service charge will be added to your bill.

This is shared amongst all our staff.





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