

SALERO NIBBLES TAPITAS

Manchego cheese	AED 40	Goat Cheese with tomato jam	AED 40
Marinated olives	AED 40	Pa amb tomaquet	AED 40

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SALERO®

Tapas & Bodega

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TAPAS FRIAS COLD TAPAS

Ensaladilla rusa	AED 60
Spanish potato salad with tuna	
Gazpacho andaluz	AED 60
Cold tomato soup, cucumber and pepper	
Ensalada de tomate mediterránea	AED 65
Heirloom tomato salad, with onion and black olives	
Ensalada de queso de cabra, con vinagreta de miel, fruta y nueces caramelizadas	AED 65
Caramelized goat cheese salad, honey-sherry dressing, fruit and caramelized walnuts	

SPECIAL COLD TAPAS

Cogollos con Cangrejo y Gamba	AED 85
Baby Gem Lettuce, Crab and Prawn's cream with herbs	
Boquerones en vinagre sobre tostas y pimientos asados	AED 75
Marinated anchovies on a toasted bread with roasted peppers	
Tartar de atún y aguacate a la gaditana	AED 75
Tuna, avocado, Dijon dressing	
Variado de quesos españoles	AED 155
Manchego, Mahón, Tetilla and Idiazábal cheeses served with quince jelly	
Montadito de Cecina	AED 65
Cecina de Leon, Hazelnut Romesco on a toasted bread	
Cecina de León	AED 175
Cured beef ham	

PORK DELICATESSEN

Chorizo y salchichón Ibérico (100 gr)	AED 165
Spanish cured Iberian cuts	
Lomo Ibérico (100 gr)	AED 175
Spanish cured Iberian loin	
Jamón de pata negra (100 gr)	AED 200
Spanish pata negra ham	
Variado de Ibérico (150 gr)	AED 275
Iberian platter: lomo, chorizo and salchichón	

TAPAS CALIENTES HOT TAPAS

Patatas bravas	AED 65
Traditional fried potatoes with spicy tomato sauce and alioli	
Berenjenas a la miel de caña	AED 65
Fried eggplant sprinkled with cane honey	
Tortilla de patatas española	AED 65
Traditional Spanish omelette	
Champiñones al ajillo	AED 65
Sautéed garlic mushrooms in white wine and fried peppers	
Pimientos de Padrón	AED 65
Padron peppers	

SPECIAL HOT TAPAS

Croquetas de pollo	AED 75
Homemade chicken croquettes	
Croquetas de setas y trufa	AED 80
Homemade wild mushroom and truffle croquettes	
Croquetas de Gamba	AED 80
Homemade prawns' croquettes with spicy Mayo	
Albóndigas de vaca joven	AED 80
Traditional veal meat balls with almond paste	
Gambas al ajillo	AED 85
Shrimps sauteed in white wine, with garlic and chili	
Calamares a la andaluza con alioli	AED 75
Fried squid, lemon and mint alioli	
Chipirones a la plancha con piperrada vasca	AED 95
Grilled baby squids "spicy basque style"	
Pulpo a la gallega	AED 75
Boiled octopus with potatoes and smoked paprika	
Pulpo a la parrilla con puré de patata trufada	AED 90
Grilled octopus with truffle mashed potato	

Fideos tostados con gambas, calamares y alioli picante	AED 70
Spanish vermicelli with squid, prawns and spicy alioli	
Pollo al ajillo con papas crujientes	AED 70
Crispy lemon garlic chicken wings with potato bites	
Lagrimitas de pollo	AED 70
Fried marinated Chicken strips with mint aioli	
Pinchos Morunos	AED 80
Chicken Skewers, Moorish spices and crispy potatoes	
Vieras a la gallega	AED 95
Half Shelf Scallops, Cecina sofrito and panko	

Carrillera de ternera con pure de patatas a la mostaza, coliflor y salsa Española	AED 90
Beef cheek with mustard mash, roasted cauliflower and Spanish sauce	
Bocadillo de rabo de toro con ajo negro y queso Manchego	AED 125
Oxtail Sandwich with black garlic dressing and Manchego cheese	

Brochetas de ternera con mojo verde	AED 130
Beef skewers marinated with mojo Verde	
Lubina a la Vizcaina y verduras en escabeche	AED 175
Seabass with Vizcaina sauce and vegetables escabeche	

Solomillo de ternera en costra de manchego	AED 130
Beef tenderloin with gratin manchego cheese	

Cordero confitado con patatas a la menta y aceituna	AED 85
Lamb confit with olives and mint with potato	

Costillas de cordero al grill	AED 145
Grilled lamb chops	

PAELLAS SMALL PAN . BIG PAN

Paella de marisco	250 375
Seafood paella	
Paella de bogavante	360 470
Lobster paella	
Paella negra	255 375
Black paella	
Paella de pollo	180 220
Chicken paella	
Paella vegetariana	160 210
Vegetarian paella	

GOLOSOS SWEET LOVERS AED 65

Crema catalana quemada	
Caramelized Catalan cream	
Pastel de queso	
Brunt cheesecake with mixed berries jam	
Churros con chocolate	
Churros with hot chocolate	
Arroz con leche andaluz	
Traditional cold rice pudding from Andalucía	
Tarta de chocolate	
Gluten free, olive oil chocolate cake served with mandarin sorbet	
Ice cream selection	
Chocolate with orange Raisins Roasted almond Meringue Milk	
Sorbets	
Lemon Mandarin	

LEGENDS

Vegetarian	Nuts	Alcohol	Dairy
Pork	Gluten	Signature	Seafood

All prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service charge and 5% VAT. *Discounts will not be combined with any promotions/deals.