SALERO NIBBLES TAPITAS

Manchego cheese	AED 35	Goat Cheese with tomato jam	AED 35
Marinated olives	AED 35	Pa amb tomaquet	AED 35

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TAPAS FRIAS
COLD TAPAS

Ensaladilla rusa AED 55
Spanish potato salad with tuna

Gazpacho andaluz AED 55
Cold tomato soup, cucumber and pepper

Ensalada de tomate mediterránea AED 55
Heirloom tomato salad, with onion and black olives

Ensalada de queso de cabra, con vinagreta de miel, fruta y nueces caramelizadas AED 60
Caramelized goat cheese salad, honey-sherry dressing, fruit and caramelized walnuts

SPECIAL COLD TAPAS

Anchoas del Cantábrico con cogollos de lechuga y vinagreta de Jérez AED 70
Cantabrian anchovies, baby lettuce and sherry vinaigrette

Boquerones en vinagre sobre tostas y pimientos asados AED 70
Marinated anchovies on a toasted bread with roasted peppers

Tartar de atún y aguacate a la gaditana AED 70
Tuna, avocado, Dijon dressing

Variado de quesos españoles AED 150
Manchego, Mahón, Tetilla and Idiazábal cheeses served with quince jelly

Cecina y melón AED 70
Compress melon, cucumber, honey and Sherry dressing, and Cecina in two ways

Cecina de León AED 170
Cured beef ham

PORK DELICATESSEN

Chorizo y salchichón Ibérico (100 gr) AED 160
Spanish cured Iberian cuts

Lomo Ibérico (100 gr) AED 170
Spanish cured Iberian loin

Jamón de pata negra (100 gr) AED 195
Spanish pata negra ham

Variado de Ibérico (150 gr) AED 270
Iberian platter: lomo, chorizo and salchichón

TAPAS CALIENTES
HOT TAPAS

Patatas bravas AED 60
Traditional fried potatoes with spicy tomato sauce and alioli

Alcachofas crujientes con alioli de limón AED 60
Crispy artichokes and lemon aioli

Berenjenas a la miel de caña AED 60
Fried eggplant sprinkled with cane honey

Tortilla de patatas española AED 55
Traditional Spanish omelette

Champiñones al ajillo AED 60
Sautéed garlic mushrooms in white wine and fried peppers

SPECIAL HOT TAPAS

Croquetas de pollo AED 70
Homemade chicken croquettes

Croquetas de setas y trufa AED 75
Homemade wild mushroom and truffle croquettes

Albóndigas de vaca joven AED 75
Traditional veal meat balls with almond paste

Gambas al ajillo AED 75
Sautéed shrimps with garlic and chili

Calamares a la andaluza con alioli AED 70
Fried squid, lemon and mint alioli

Chipirones a la plancha con piperrada vasca AED 90
Grilled baby squids "spicy basque style"

Pulpo a la gallega AED 70
Boiled octopus with potatoes and smoked paprika

Pulpo a la parrilla con puré de patata trufada AED 80
Grilled octopus with truffle mashed potato

Pimientos de Padrón AED 60
Padron peppers

Fideos tostados con gambas y alioli de bogavante AED 65
Spanish fried vermicelli, prawns and lobster alioli

Pollo al ajillo con papas crujientes AED 65
Crispy lemon garlic chicken wings with potato bites

Lagrimitas de pollo AED 65
Marinated Chicken strips with mint aioli

Pinchos morunos con pisto andaluz AED 65
Chicken skewers with Andalusian pisto

Carrillera de ternera con pure de patatas a la mostaza, coliflor y salsa Española AED 80
Beef cheek with mustard mash, roasted cauliflower and Spanish sauce

Bocadillo de rabo de toro con ajo negro y queso Manchego AED 120
Oxtail Sandwich with black garlic dressing and Manchego cheese

Brochetas de ternera con mojo verde AED 125
Beef skewers marinated with mojo Verde

Lubina a la Vizcaina y verduras en escabeche AED 170
Seabass with Vizcaina sauce and vegetables escabeche

Solomillo de ternera en costra de manchego AED 125
Beef tenderloin with gratin manchego cheese

Cordero confitado con patatas a la menta y aceituna AED 75
Lamb confit with olives and mint with potato

Costillas de cordero al grill AED 110
Grilled lamb chops

PAELLAS

	SMALL PAN	BIG PAN
Paella de marisco Seafood paella	225	350
Paella de bogavante Lobster paella	340	450
Paella negra Black paella	220	340
Paella de pollo Chicken paella	170	210
Paella vegetariana Vegetarian paella	150	210

GOLOSOS
SWEET LOVERS AED 60

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.