

## Dear Amigo, Welcome to España.

We use only high quality ingredients carefully selected from fine suppliers. We serve exquisite Spanish cuisine infused with international flavours to create our own Signature dishes.

In our menu classic Spanish dishes like Paella and Pulpo mingle with avant garde entrees like Atun al Cafe and Carpaccio Primavera.

When our Chef sees ingredients he sees them the way a conductor sees an orchestra. Individual and unique elements to be composed into a symphony. A symphony to be played on your palate.

Our Chef finds the hidden harmony and releases the magic in something which by coming together in a synergy becomes more than a sum of parts; a complete whole.

From 12 PM till 7.45 PM

### TAPAS DEL BAR 25 AED

#### Seleccion de Tres Croquetas

Choose between: goat's cheese with truffle sauce, turkey with aioli sauce, manchego and tapenade.

#### Seleccion de Tres Samosas

Choose between: duxelles truffle style, beef horseradish, cilantro green curry.

#### Seleccion de Dos Empanadas

Choose either: beef & cheese or ratatouille.

#### Tortilla Española

Traditional Spanish omelette with tomato and onions. (V)

#### Guacamole

Nachos with avocado and lemon. (V)

#### Pollito Moruno

Paprika marinated chicken skewers with a red Mojo sauce.

#### Hijo de Putin

Crispy home cooked fries with cheese sauce. (V)

#### Alitas de Pollo

Chicken wings with a dark soy glaze, crudités and a blue cheese sauce.

#### Tapitas del Día

3 Daily Appetizers.

#### Edamame

With parmesan and truffle oil. (V)

#### Patatas Bravas

With spicy tomato sauce and mayonnaise. (V)

#### Potato Skin con bacon

Crispy potato stuffed with beef bacon and mozzarella.

#### Potato Skin con champiñon

Crispy potato stuffed with mushrooms and balsamic vinaigrette. (V)

#### Pimientos de Padron

Spanish green peppers, sour cream sauce and sesame oil. (V)

From 6 PM till 2.30 AM

### TAPAS FRIAS Y ENSALADAS

#### Plato de Jamon

120 AED

Jamon Iberico plate with pomegranate and apple. (P)

#### Plato Iberico

90 AED

Cold cut pork platter with olives and artichokes. (P)

#### Mar y Tierra

55 AED

Sashimi style tuna, roasted milk veal, wasabi and seaweed salad.

#### Pato Xamenez

50 AED

Smoked duck breast, foie gras, grilled fennel and a vanilla PX caramel. (A)

#### Atun al Cafe

55 AED

Coffee roasted tuna with avocado, almonds and an orange sorbet. (N)

#### Pollo Loco

45 AED

Smoked chicken breast, homemade mayonnaise and mushrooms. (N)

#### El Ruso

40 AED

Salad Russian style, with cooked beef, potato, egg and pickles.

#### Salmon con Rabano

50 AED

Home cured salmon served with horseradish and lemon gel.

#### Ensalada del Chef

35 AED

Fine cut romaine lettuce, cucumber, radish and a sesame dressing. (V)

#### Paté

45 AED

Chicken liver paté with cranberries and toasted bread.

#### Carpaccio Primavera

60 AED

Beef carpaccio with cucumber, yogurt and mint sauce.

#### Ensalada de Manzana

45 AED

Green apple, chicory, house dressing and basil. (V)

### TAPAS CALIENTES

#### Berenjenas

45 AED

Eggplant au gratin with capsicum and parmesan. (V)

#### Huevos Estrellados

50 AED

Crispy poached eggs with homemade fries and lomo. (P)

#### Montaditos de Solomillo

55 AED

Grilled tenderloin with spinach and béarnaise sauce.

#### Montaditos de Salmon

55 AED

Grilled salmon with spinach and béarnaise sauce.

#### Trio de mini hamburguesas

45 AED

Three burgers chicken, beef and lamb served with crispy fries and BBQ sauce.

#### Gambas al Ajillo a nuestro modo

70 AED

Prawns roasted in garlic, lemon, chilli and white wine. (A)

#### Pulpo España

55 AED

Grilled octopus with a crispy egg, anchovy foam and tomato caviar.

#### Ravioli del Mar

50 AED

Salmon and prawn ravioli with a tomato and bouillabaisse sauce.

#### Verduras a la Plancha

45 AED

Grilled vegetables with a basil and cilantro sauce. (V)(N)

#### Albondigas a la Rioja

50 AED

Slow cooked meatballs, served with spicy potato mash. (A)

### SOPA

#### Ajo Blanco

35 AED

Cold soup with almonds, white bread, olives and mint oil. (V)(N)

#### Gazpacho

30 AED

Cold soup with tomato and basil. (V)

#### San Sebastian

40 AED

Bouillabaisse with scallops, salmon and prawns.

#### Sopa de Lentejas

35 AED

Hot lentil soup with roasted chicken, cumin and tomato.

### PLATOS PRINCIPALES

#### Medio Pollo Asado

70 AED

Roast chicken with beef bacon, apple and Jerusalem artichokes.

#### Fabada

80 AED

White beans in a tomato broth, with beef bacon, beef chorizo, sausages and fennel.

#### Mejillones

90 AED

Cooked the way you want: 500 gr mussels green curry / white mustard / tomato.

#### Arroz Primavera

80 AED

Choose your own risotto: green apple, radicchio and hazelnuts or thyme and lime. (V)(N)

#### Paella

170 - 140 - 120 AED

Take your pick: seafood, chicken or vegetarian.

#### Medio Bogavante

145 AED

Grilled 1/2 Canadian lobster with crispy potatoes and mushroom sauce.

#### Costillas de Ternera

120 AED

Slow cooked beef ribs, on a risotto of green herbs.

#### Chuletitas de Cordero

115 AED

Roast lamb chops with eggplant caviar, potatoes and a smoked garlic sauce.

#### Hamburguesa

70 AED

Beef burger with beef bacon and crispy homemade potatoes.

#### Salmon al Azafran

90 AED

Roast salmon with spinach, mussels and saffron sauce.

#### Solomillo de Ternera

130 AED

Beef tenderloin with black pepper sauce and spinach.

#### Lubina

95 AED

Seared seabass with crispy potatoes, olives, tomato, and white wine. (A)

### POSTRES

#### Tarta de Manzana

40 AED

Apple tart, caramel, stracciatella ice-cream.

#### Torrijas

35 AED

Toasted bread pudding with vanilla sauce and cinnamon ice cream.

#### Fondant de Chocolate

40 AED

Chocolate fondant, vanilla sauce and chocolate sorbet.

#### Coctel de Chia

45 AED

Chia seeds cocktail and mango (N)

#### Churros

35 AED

With spicy chocolate dipping.

#### Anis Brulée

40 AED

Crème brulée with oranges and aniseed.

#### Tarta de Queso

40 AED

Carrot cheese cake and almonds (N)

#### Tarta de Limon

40 AED

Lemon tart with meringue and kefir lime sorbet.

#### Plato de Frutas

60 AED

Sliced fruit platter.

#### Plato de Quesos Españoles

70 AED

Five types of Spanish cheese.

### SIDE DISHES 25 AED

Potato purée / French fries

Triple cooked fries / Garlic spinach

Green salad / Cooked rice

### COLD SAUCES 15 AED

Herbed Butter / Romesco

Aioli / BBQ sauce / Pimento sauce

Truffle sauce / Red Mojo / Green Mojo

Pesto / Brava sauce

### HOT SAUCES 15 AED

Roast garlic / Bordelaise (A)

Pepper / Saffron

Manchego / Cheddar / España sauce