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Pimientos de Padrón ^(V) 35	Fried Padrón Peppers
Gazpacho Andaluz ^(V) 35	Andalusian Gazpacho
 Patatas Bravas ^(V) 35	Brava Style Potatoes
Berengenas en Escabeche con Piñones y Alcaparras ^{(V) (G) (N)} 35	Baby Eggplant Escabeche Marinated with Pine Nuts and Capers
 Tortilla de Patatas ^(V) 40	Spanish Potato Omelette
Croquetas de Boletus y Trufa Negra ^{(V) (D) (E)} 40	Porcini Mushroom Croquettes with Truffle
Cordero con Salsa de Ciruelas y puré de Patatas ^{(N) (G)} 40	Lamb with Prunes Sauce and Mashed Potatoes
Manchego 45	
Fritura Mixta Andaluza ^(G) 45	Andalusian Style Fried Mixed Seafood
Gambas al Ajillo 45	Traditional Sautéed Prawns, Garlic, Chili
Panceta de Cerdo Asada, Salteado de Setas Silvestres y Espárragos Trigueros ^(P) 45	Pork Belly with Wild Mushrooms, Green Asparagus
Jamón Serrano ^(P) 50	
 Croquetas de Jamón ^(P) 45	Serrano Ham Croquettes
Ensalada de Tomate Heirloom Ventresca de Atun y Cebollita y Trufa 55	Heirloom Tomato Salad with Tuna Belly, Spring Onions and Truffle
Chistorra Salteada ^(P) 55	Pan Fried Pork Chorizo
Vieiras Gratinadas Con Holandesa ^(GF) 60	Plancha Baby Scallops, Lobster Hollandaise Tomato and Padrón Pepper Salsa
Pulpo Al Hambre 60	Grilled Octopus, Confit and Truffle Potato Smoked Paprika, Extra Virgin Olive Oil
Jamón Ibérico ^(P) 75	




Served for 2 people

Paella de Verduras ^{(V) (N)} 165	Vegetables Paella
Paella Mixta ^(N) 210	Mixed Paella with Chicken, Prawns Calamari and Vegetables
 Fideua Negra con Calamares y Gambas ^(N) 210	Black Vermicelli with Prawns and Calamari
 Paella de Mariscos ^(N) 250	Seafood Paella



White Wine 	
Torres Sangre de Toro, Verdejo 50	
Martín Códax Lías, Albariño 85	
Red Wine	
Torres, Sangre de Toro, Tempranillo 50	
Arzuaga 'La Planta', Tempranillo 85	

(V) Vegetarian (A) Alcohol (P) Pork (N) Nuts (GF) Gluten Free

 Al Hambre Signature

ALL PRICES ARE IN U.A.E. DIRHAMS AND INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND VALUE ADDED TAX

Please inform us of any allergies or dietary requirements before ordering

 PARA COMPARTIR

 Paletilla de Cordero Lechal Asada 24 Horas Puré de Patatas y Verduras Salteadas ^(N) 380	24 Hours Slow Roasted Baby Lamb Shoulder Mashed Potatoes and Vegetables
Plato Mixto de Cerdo ^{(P) (N)} 380	Mixed Platter of Grilled Pork
Parrillada de Mariscos ^(N) 580	Seafood a la Plancha

 PRINCIPALES

 Parrillada de Verduras con Salsa Romesco ^{(V) (N)} 90	Grilled Vegetables with Romesco Sauce
Picantón Ahumado, Papas Arrugadas Mojo Picón y Pimientos de Padrón ^(N) 125	Smoked Baby Chicken, Sea Salt Boiled Potatoes and Fried Padrón Peppers
Salmonete en Salsa Mediterránea ^(N) 140	Red Mullet on Mediterranean Sauce
 Carrillera de Ternera y Puré de Boniato con Crema de Patata ^(N) 160	Braised Beef Cheek, Sweet Mashed Potatoes and Cream
 Secreto Ibérico con Puré de Patatas y Verduras Glaseadas al Mojo ^{(P) (N)} 220	Grilled Iberian Secreto Pork, Mashed Potatoes and Caramelized Vegetables
Chuletón a la Parrilla, Patatas al Horno y Pimientos de Padrón ^(N) 350g 220 800g 480	Rib Eye Steak, Baked New Potatoes, Fried Padrón Peppers