

TAPAS FRIAS
COLD TAPAS

40 AED

Ensaladilla rusa
Spanish potato salad with tuna

Gazpacho andaluz
Cold tomato soup, cucumber and pepper
- also available for 2 at 60 AED -

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

Salmorejo de remolacha con polvo de Manchego y melón
Beetroot cold soup, tomato, Manchego powder and melon

Ensalada de queso de cabra con fruta escarchada y vinagreta de Jerez
Caramelized goat cheese salad, candied fruit, Jerez dressing

70 AED

Atún en escabeche
Tuna in pickled vegetables

SALERO NIBBLES
TAPITAS

- Homemade marinated olives 20 AED
- Manchego cheese 20 AED
- Confit tomatoes 20 AED
- Cecina de León / Beef ham 40 AED
- Pan Tomaca 20 AED
- Salero’s signature bread with tomato, garlic olive oil and sea salt

The first bread platter is on us!

TAPAS CALIENTES
HOT TAPAS

40 AED

Patatas bravas
Traditional fried potatoes with mayonnaise and chili sauce

Croquetas caseras de pollo y queso azul
Homemade chicken and Blue cheese croquettes

Berenjenas a la miel
Fried eggplant sprinkled with cane honey

Tortilla de patata española
Traditional Spanish omelette

Pisto andaluz con huevo y queso Idiazábal
Traditional andalusian vegetable cassoulet, egg and Idiazabal cheese

Ensalada templada catalana con piñones y pasas
Warm catalanian salad with spinach, pine nuts and raisins

MORE TAPAS
50 AED

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

Espárragos blancos caseros con mayonesa de limón
Homemade white asparagus served with lemon mayonnaise

PROMOCION DEALS
3 Tapas for 95 AED
(Cold & Hot Tapas)

LAS ESPECIALES
SPECIAL TAPAS

60 AED

Pulpo a la gallega
Boiled octopus with potatoes

Gambas al ajillo
Sautéed shrimps with garlic and chili (spicy)

Cordero confitado
Lamb confit in garlic oil

Rabo de toro
Oxtail with potato and carrot stew

Calamares a la andaluza con alioli
Fried squid, lemon and parsley alioli

Albóndigas con salsa de setas
Veal meatballs in mushrooms sauce

Costillas de vacuno braseadas con puré de zanahoria
Braised beef ribs with carrot puree

Salpicón de marisco
Traditional salad of seafood, tomato, pepper and spring onion

Pimientos del Piquillo rellenos de bacalao
Piquillo peppers stuffed with codfish

PAELLAS

	Small pan / Big pan
Paella de pollo Chicken paella	150 / 230
Paella de marisco Seafood paella	200 / 320

TABLAS
COLD CUTS

PORK DELICATESSEN
Jamón de pata negra (100 gr) aged 36 months
Spanish pata negra ham 180 AED

Lomo ibérico (100 gr)
Spanish cured Iberian loin 150 AED

Chorizo y salchichón ibérico (100 gr)
Spanish cured Iberian cuts 130 AED

CHEESE & BEEF DELICATESSEN

Tabla de quesos 100 AED
Assorted Spanish cheese
Manchego, Mahón, Tetilla and Idiazábal

Torta del Casar 170 AED
Spanish soft cheese - advised to be shared by 2-4 people

Cecina de León 160 AED
Cured beef ham

GOLOSOS
SWEET LOVERS
30 AED

Crema catalana quemada
Caramelized catalan cream

Quesada pasiega tradicional
Traditional curd cake with lemon zest and cinnamon

Churros con chocolate
Churros with hot chocolate

Sorbet selection
Jasmine – Orange blossom – Cinnamon

Ice cream selection
Nutella – Dulce de leche – Olive oil

Vegetarian / Nuts / Alcohol / Pork

All prices are in AED inclusive of 10% municipality fee & 10% of service charge.
*Discounts will not be combined with any promotions / deals.