

Sábado Social Brunch

A multi-course sharing menu celebrating the flavours of Spain and Latin America, with dishes arriving throughout the afternoon.

ON ARRIVAL

Freshly Baked Sourdough brown butter, smoked paprika, chilli jam

Pan con Tomate grated tomato, Arbequina olive oil, sea salt

Gordal Olives orange zest, fennel

RAW BAR & CEVICHE

(Served for the table)

Yellowfin Tuna Tostada avocado, chipotle aioli, toasted sesame seeds

Salmon Cured in Citrus leche de tigre, grapefruit, pink pepper

Snapper Tiradito aji amarillo, pistachio, orange

Heirloom Tomato Carpaccio smoked olive oil, aged sherry vinegar, capers, basil, bottarga

TAPAS PARA COMPARTIR

(Served for the table)

Market Vegetable Croquetas

Salt Cod Brandade potato rosti, trout roe

Chicken Tempura pickles, aioli

Burrata charred stone fruit, basil, sherry vinaigrette

Lamb Barbacoa Taco salsa verde, salsa macha

ARROZ

(Cooked and served from the pan with a crisp socarrat)

Paella de Mariscos saffron rice, crab bisque, prawns, mussels, squid, roasted peppers

SWEET COURSE

(Served for the table)

Basque Cheesecake seasonal fruit

Burnt Rice Pudding cherry compote

Orange & Citrus Cake vanilla ice cream

DRINKS PACKAGES

Non-Alcoholic | AED 259

Signature Lemonades (Sea Buckthorn / Peach Buckwheat / Raspberry-Padron)

—
Soft Drinks

Classic | AED 350

Non-Alcoholic package selection

—
House Wine (Trebbiano / Sangiovese)

—
Bottled Estrella Galicia

Marcella Cocktails

—
Bloody Maria

—
Red & White Sangria

—
Paloma

—
Classic & Watermelon Frozen Margarita

Champagne | AED 450

Non-Alcoholic & Classic package selection

—
Laurent-Perrier Brut

—
Pink As Flamingos Rose Wine

—
Tanqueray | Gin

—
Captain Morgan White | Rum

—
Stolichnaya | Vodka

—
Jim Beam | Bourbon

—
Don Julio Blanco | Tequila