

PAELLA SUNDAYS

Available all day on Sundays | AED 200 per person (minimum two guests) food only

COMPLIMENTARY BREAD

Home-made 'Pan con Eggplant Allioli' (VE)

TAPAS

to share

ICE PACKED MANZANILLA OLIVES

Pitted Manzanilla Olives Stuffed with Lemon & Calamansi, Orange Zest, Fresh Herbs (GF)(VE)

CRISPY QUINOA & SNAP PEA SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

PAN DE CRISTAL CON CECINA DE LEÓN

12-month-aged Cecina de León, 'Pan con Tomate'

PIMIENTOS DEL PADRÓN

Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)

BOCA POTATO CHIPS

Allioli & Bravas Sauce (GF)(V)

PAELLAS

pick one

VEGAN RICE

Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes, Black Garlic Allioli, Spanish Peppers & Bomba Rice (GF)(N)(VE)

ARABIAN GULF RICE

Local Wild-Caught Threadfin Bream (aka Sultan Ibrahim), Red Tiger Prawn, Spanish Bomba Rice (GF)(S)

ARROZ NEGRE

Dibba Bay Oysters, Bergamot Allioli, Spanish Bomba Black Rice (GF)(S)

ARROZ CON CARNE

Free-range Braised Lamb Shoulder & Chops, Local Root Vegetables, Ras el Hanout, Confit Allioli, Spanish Bomba Rice, Crystalized Pine Nuts (N)

DESSERT

to share

TOMATO & STRAWBERRY

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)(N)(V)

DRINKS

add on

Homemade sangria or a bottle of pre-selected wine or five beers _____ **195**