

SALERO NIBBLES TAPITAS

Manchego cheese 🍷	AED 30	Goat Cheese with tomato jam 🍷	AED 30
Marinated olives	AED 30	Pa amb tomaquet 🍷	AED 30

NEWS FOR YOU

To sign up for our newsletter, please scan the QR code or visit us on kempinski.com/dubai/news



Tripadvisor



SI TE GUSTA CALIFICAME

SALERO®
Tapas & Bodega

#saleroatdb @salero.atdb

TAPAS FRIAS COLD TAPAS

Ensaladilla rusa 🐟	AED 55
Spanish potato salad with tuna	
Gazpacho andaluz 🍷	AED 55
Cold tomato soup, cucumber and pepper	
Anchoas del Cantábrico con cogollos de lechuga y vinagreta de Jerez 🐟	AED 70
Cantabrian anchovies, baby lettuce and sherry vinaigrette	
Ensalada de tomate mediterránea 🍷	AED 55
Heirloom tomato salad, with onion and black olives	
Ensalada de queso de cabra, con vinagreta de miel, fruta y nueces caramelizadas 🍷	AED 60
Caramelized goat cheese salad, honey-sherry dressing, fruit and caramelized walnuts	
Boquerones en vinagre sobre tostas y pimientos asados 🐟	AED 70
Marinated anchovies on a toasted bread with roasted peppers	
Tartar de atún y aguacate a la gaditana 🍷	AED 70
Tuna, avocado, Dijon dressing	
Variado de quesos españoles	AED 150
Manchego, Mahón, Tetilla and Idiazábal cheeses served with quince jelly	
Cecina de León 🍷	AED 170
Cured beef ham	
Salpicón de marisco 🐟	AED 70
Cold seafood salad with octopus, shrimps, tomato, pepper and sherry dressing	

PORK DELICATESSEN

Chorizo y salchichón Ibérico (100 gr)	AED 160
Spanish cured Iberian cuts	
Lomo Ibérico (100 gr)	AED 170
Spanish cured Iberian loin	
Jamón de pata negra (100 gr)	AED 195
Spanish pata negra ham	
Variado de Ibérico (150 gr)	AED 270
Iberian platter: lomo, chorizo and salchichón	

TAPAS CALIENTES HOT TAPAS

Patatas bravas 🍷	AED 60
Traditional fried potatoes with spicy tomato sauce and alioli	
Croquetas de pollo 🍷	AED 70
Homemade chicken croquettes	
Croquetas de setas y trufa 🍷	AED 75
Homemade wild mushroom and truffle croquettes	
Croquetas de gambas al Pilpil 🍷	AED 70
Pilpil prawn croquettes with romesco	
Berenjenas a la miel de caña 🍷	AED 60
Fried eggplant sprinkled with cane honey	
Tortilla de patatas española 🍷	AED 55
Traditional Spanish omelette	
Champiñones al ajillo 🍷	AED 60
Sautéed garlic mushrooms in white wine and fried peppers	
Pimientos de Padrón 🍷	AED 60
Padron peppers	
Albondigas con sepia 🍷	AED 75
Traditional dish of veal meatballs served with cuttlefish and almond paste	

Fideos tostados con gambas y alioli de bogavante 🍷	AED 65
Spanish fried vermicelli, prawns and lobster alioli	
Pollo al ajillo con papas crujientes	AED 65
Crispy lemon garlic chicken wings with potato bites	
Lagrimitas de pollo 🍷	AED 65
Fried marinated chicken strips with mint alioli	

Gambas al ajillo 🍷	AED 75
Sautéed shrimps with garlic and chili	
Calamares a la andaluza con alioli 🍷	AED 70
Fried squid, lemon and mint alioli	
Pinchos morunos con pisto andaluz	AED 65
Chicken skewers with Spanish ratatouille	
Chipirones a la plancha con piperrada vasca 🍷	AED 90
Grilled baby squids "spicy basque style"	
Pulpo a la gallega 🍷	AED 70
Boiled octopus with potatoes and smoked paprika	
Pulpo a la parrilla con puré de patata trufada 🍷	AED 75
Grilled octopus with truffle mashed potato	
Carrillera de ternera con puré de calabaza, salsa española	AED 80
Beef cheek with pumpkin purée and Spanish sauce	
Vieiras a la gallega con alcaparras y cecina 🍷	AED 135
Seared scallops on a fresh tomato and caper emulsion	
Lomo de Pargo con langostino a la parrilla, verduras y salsa Romesco 🍷	AED 135
Red snapper supreme with prawn, grilled vegetables and Romesco sauce	
Solomillo de ternera en costra de manchego 🍷	AED 125
Beef tenderloin with gratin manchego cheese	
Cordero confitado con patatas a la menta y aceituna	AED 75
Lamb confit with olives and mint with potato	
Costillas de cordero al grill	AED 110
Grilled lamb chops	

PAELLAS 🍷 SMALL PAN . BIG PAN

Paella de marisco 🐟	225	350
Seafood paella		
Paella de bogavante 🐟	340	450
Lobster paella		
Paella negra 🐟	220	340
Black paella		
Paella de pollo	170	210
Chicken paella		
Paella vegetariana 🍷	150	210
Vegetarian paella		

GOLOSOS SWEET LOVERS AED 50

Crema catalana quemada 🍷	
Caramelized Catalan cream	
Pastel de queso 🍷	
Basque burnt goat cheese cheesecake	
Churros con chocolate 🍷	
Churros with hot chocolate	
Arroz con leche andaluz 🍷	
Traditional cold rice pudding from Andalucía	
Pionono: Pastel tradicional de Granada 🍷	
Traditional sponge cake roll with burnt cream and chocolate	
Ice cream selection 🍷	
Chocolate with orange	
Raisins	
Roasted almond	
Meringue Milk	
Sorbets	
Lemon	
Mandarin	

LEGENDS

🍷 Vegetarian	🍷 Nuts	🍷 Alcohol	🍷 Dairy
🐟 Pork	🍷 Gluten	🍷 Signature	🐟 Seafood

All prices are in UAE Dirhams and inclusive of 7% Municipality fee, 10% Service charge and 5% VAT. *Discounts **will not be combined** with any promotions/deals.