

La Niña

AFTERWORK

Copas y Tapas

Two pieces of Tapas and Two Drinks ~~฿~~95

TACO DE ATUN {d}

Yellowfin tuna, avocado

TACO DE CAMARON {d/s}

Prawns, Scotch bonnet aioli, crema

PAN CON TOMATE {d/g/v}

Crispy sourdough, tomato, Manchego cheese

EMPADA DE TRUFA {d/v}

Truffle, Manchego cheese, corn

TOSTADA DE RES {d/g}

Corn tortilla, short rib, avocado, Cotija cheese

CROQUETA {d/g}

Braised short rib, aioli

OLIVAS MARINADAS 20

TACO LA NIÑA {d}

Yellowfin tuna, avocado, caviar 90

TACO DE WAGYU

Cured Wagyu beef, caviar 90

TACO DE LANGOSTA {d/s}

Lobster, mango, sesame seeds, Scotch bonnet aioli 85

MOJO DE AGUACATE {d/v}

Avocado dip, crispy tortilla 30

EMPANADA

DE TRUFA {d/v}

Truffle, Manchego cheese, corn 70

PAN CON TOMATE {d/g/v}

Crispy sourdough, tomato, Manchego cheese 30

TOSTADA DE RES {d/g}

Corn tortilla, short rib, avocado, Cotija cheese 70

ENSALADA LA NIÑA {d/v}

Baby gem lettuce, roasted corn, tomato, Cotija cheese, pumpkin seeds, diosa verde 50

TARTAR DE TERNERA {d/g}

Wagyu striploin, crispy duck fat potato terrine, Jalapeño, capers, Manchego cheese 80

TARTAR DE ATÚN {d}

Yellowfin tuna, Habanero-truffle dressing, crema, rice crisps 110

BOCADILLO

DE WAGYU {d/g/s}

Wagyu beef, lobster, caviar, Manchego bun, aioli 195

CROQUETAS {d/g}

Braised short rib, aioli 70

GAMBAS AL AJILLO {d/g/s}

Tiger prawns, guajillo oil, romero peppers 115

COCA

Figs, truffle, Manchego cheese {d/g/v} 130
or

Beef chorizo, tomato, Mahón cheese, guindilla salsa {d/g} 130

Add fresh seasonal truffle MP

PAPAS FRITAS {v} 35

PAPAS FRITAS

CON TRUFA {d/v} 45

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian

Prices are in UAE Dirhams, inclusive of 5% VAT and are subject to 7% DIFC authority fees.

La Niña.

AFTERWORK

Cocktails

PALOMA 60

NEGRONI 60

PASSION FRUIT MARTINI 60

MARGARITA 60

ESPRESSO MARTINI 60

GIN TONIC 60

Wine

LEGANZA {White} 50

LEGANZA {Rosé} 50

LEGANZA {Red} 50

PARES BALTA CAVA 50

Mocktails

LA PEPITA 40

CORAZÓN 40

Beer

ESTRELLA GALICIA Half Pint 35

ESTRELLA GALICIA Pint 47

La Niña

A LA CARTE

Para Picar

Small Bites

PAN DE CASA {d/g/v}
Smoked chilli butter 20

OLIVAS MARINADAS {v} 20

TACO DE LANGOSTA {d/s} 1pc
Lobster, mango, Scotch bonnet aioli 85

TACO LA NIÑA {d} 1pc
Yellowfin tuna, avocado, caviar 90

TACO DE WAGYU 1pc
Cured Wagyu beef, caviar 90

TOSTADA DE RES {d/g}
Corn tortilla, short rib, avocado, Cotija cheese 70

PAN CON TOMATE {d/g/v}
Crispy sourdough, tomato, Manchego cheese 30

EMPANADA DE TRUFA {d/v}
Truffle, Manchego cheese, corn 70

MOJO DE AGUACATE {d/v}
Avocado dip, crispy tortilla 30
Royal - Wagyu Ribeye 9+ {d} 85

ENSALADA RUSA Y CAVIAR {d}
Kaluga Queen caviar, Russian salad 375

Entradas Frías

Cold Starters

ENSALADA LA NIÑA {d/v}
Baby gem lettuce, roasted corn, tomato,
Cotija cheese, pumpkin seeds, diosa verde 50

ENSALADA DE ALCACHOFAS {d}
Grilled artichoke, beef cecina, Rocha pear,
piquillo pepper 65

ENSALADA MIXTA {n/s}
Prawns, lobster, avocado, mixed greens, almonds,
Valencia orange, citrus-agave dressing 155

WAGYU CRUDO {d}
Seared Wagyu striploin, avocado, Cotija
cheese, tomatillo, smoked tomato dressing 85

TARTAR DE TERNERA {d}
Wagyu striploin, crispy potato terrine,
Jalapeño, Manchego cheese 80

TARTAR DE ATÚN {d}
Yellowfin tuna, Habanero-truffle dressing,
crema, rice crisps 110

COCO LUBINA
Seabass, coconut-Habanero dressing 75

CEVICHE DE ATÚN
Yellowfin tuna, Habanero, avocado 90

CEVICHE DE SALMON
Organic salmon, cucumber, poblano leche
de tigre, crispy tortilla 75

AGUACHILE DE GAMBAS {s}
Tiger prawns, red aguachile, corn 85

PLATO DE CEVICHE {s} 345

Entradas Calientes

Hot Starters

GAMBAS AL AJILLO {d/g/s}
Tiger prawns, guajillo oil, Ramiro peppers,
pan de barra 115

PULPO A LA GALLEGA {d/g}
Grilled octopus, beef chorizo and paprika
broth, potato mousse, crispy onions 135

BOLINHOS DE BACALHAU {d/g}
Crispy cod fritters, salsa tonnata, olive aioli 60

BOCADILLO DE WAGYU {d/g/s} 2pcs
Wagyu, lobster, caviar, Manchego bun, aioli 195

CROQUETAS {d/g}
Short rib, smoked paprika aioli 70

PINCHOS MORUNOS {d}
Wagyu skewers, Ramiro pepper, Cotija cheese,
salsa verde 95

COCA
Figs, truffle, Manchego cheese {d/g/v} 130
or

Beef chorizo, tomato, Mahón cheese,
guindilla salsa {d/g} 130
Add fresh seasonal truffle MP

CANELÓN {d/g}
Braised beef short rib, Idiazábal cheese,
bodega cream sauce 75

La Niña

A LA CARTE

Platos Principales

Main Courses

FRANGO PIRI-PIRI {d}

Lime-brined Spanish baby chicken, guindilla pepper, coriander crema 165

LUBINA RELLENA {d/s}

Sea bass, lobster mojo, pisto, fennel, orange 175

SALMÓN AL HORNO {d}

Roasted salmon, achiote honey, poblano cream, roasted corn salsa 175

MERLUZA NEGRA {d}

Chilean sea bass, mashed plantain, coconut broth 225

ATÚN ROJO A LA PLANCHA

Wild bluefin tuna belly, smoked tomato, avocado, serrano 245

ESPETADA DE LANGOSTA {d/g/s}

Grilled lobster tail, Ramiro pepper, fideua, lobster crema 255

RABO DE TORO {d/g}

48-hour braised bull's tail, Mahón mashed potato, pickled romero, chimichurri 155

CHULETAS DE CORDERO {d}

Grilled lamb chops, mojo rojo, Cotija cheese 170

SOLOMILLO AL JOSPER {d/n}

Grilled beef tenderloin, patatas bravas, creamed kale, romesco, peppercorn sauce 295
Add lobster tail 90

CARNE CRIOLLA {d/g}

Wagyu striploin 7-8, queso, salsa, crispy onions 495

CALABAZA A LA PARRILLA {n/v}

Josper-grilled pumpkin, salsa verde, mojo rojo 110

Para Compartir

Sharing Plates ~ Recommended for 2 to 4 people

LOCRIO

DE LANGOSTA {d/s}

Bomba rice, lobster, octopus, prawns, kale, beef chorizo, Padrón peppers, crema 595

Please allow 30 minutes

CHULETÓN {d}

1.2kg Josper-grilled ribeye on the bone, Padrón peppers, tomatillo Béarnaise 650

WAGYU PAELLA {d}

Bomba rice, Wagyu picanha 9+, bone marrow 795
Please allow 30 minutes

Guarniciones

Sides

PAPAS FRITAS {v}

Triple-cooked French fries, spice mix 35
Add truffle {d/v} 10

ENVUELTO DE MAIZ {d/g/v}

Jalapeño corn bread, honey chilli butter 45

PLATO DE CHILES {v} 12

ENSALADA DE TOMATE {v}

Tomato, pickled red onion, Artajo EVOO 55

ROMESCO BROCCOLINI {n/v}

Romesco, lemon 48

PATATAS BRAVAS {d}

Duck fat potato terrine, bravas sauce, aioli 50

La Niña

BUSINESS LUNCH

Two Entradas, Plato Principal and Postre AED180

Two Entradas and Plato Principal AED155

Entrada and Plato Principal AED115

Entradas Starters

NUESTRO GAZPACHO {d/g/v}
Guava sorbet, grapes, chilli, croutons

ENSALADA LA NIÑA {d/v}
Baby gem lettuce, roasted corn, tomato, Cotija cheese, pumpkin seeds, diosa verde

CEVICHE DE SALMÓN
Organic salmon, cucumber, poblano leche de tigre, crispy potato

ENSALADA DE ATÚN {n}
Seared yellowfin tuna, jicama, cucumber, radish, mixed cress, pineapple aguachile, macadamia nuts

TARTAR DE TERNERA {d/g}
Wagyu striploin, crispy duck fat potato terrine, Jalapeño, capers, Manchego cheese

WAGYU CRUDO {d}
Seared Wagyu striploin, avocado, Cotija cheese, tomatillo, smoked tomato dressing

PAN CON TOMATE {d/g/v}
Crispy sourdough, Manchego cheese

GAMBAS AL AJILLO {d/g/s}
Prawns, chilli oil, romero peppers

CROQUETAS {d/g}
Braised short rib, aioli

CANELÓN {d/g}
Braised beef short rib, Idiazábal cheese, bodega cream sauce

Wine Glass

SPARKLING 100ml
Cava Parés Baltà Brut, Spain 72

ROSÉ 100ml
Condesa de Leganza, Tempranillo, Spain 35

WHITE 100ml
Esporão Pé Branco, Antão Vaz, Portugal 35
Chardonnay,
Fan D. Oro, Ribera del Duero, Spain 99

RED 100ml
Merlot, Montes, Chile 30
Papa Figos, Touriga Nacional Blend, Portugal 55

Platos Principales Main Courses

SALMÓN AL HORNO {d}
Roasted salmon, achiote honey, poblano cream, roasted corn salsa

PESCADO ZARANDEADO
Marinated Seabass, chili-lime-tomatillo mayo, avocado salsa, blue corn tortilla

FRANGO PIRI-PIRI {d}
Lime-brined Spanish baby chicken, guindilla pepper, coriander crema

RABO DE TORO {d}
48-hour braised bull's tail, Mahón mashed potato, pickled romero, chimichurri

SPAGETTI VERDE {d/n/s}
Grilled prawns, Poblano sauce, salsa Macha, Cotija cheese

CARNE ASADA {d}
Slow-roasted beef striploin, coriander rice, chimichurri

HONGOS A LA PARRILLA {d/v}
Grilled wild mushroom, potato mousse, salsa verde

BOCADILLO DE WAGYU {d/g}
Wagyu, avocado aioli, chipotle ketchup, crispy onions, Manchego bun

Healthy option ~ 520cal

ENSALADA LA NIÑA {d/v}
Baby gem lettuce, roasted corn, tomato, Cotija cheese, pumpkin seeds, diosa verde

LUBINA A LA PARRILLA
Grilled sea bass fillets, lemon

Guarniciones Sides

ROMESCO BROCCOLINI {d/n/v} 25

PAPAS FRITAS {v} 25

Postres Desserts

AGUACATE {d/n} 30
Avocado and white chocolate mousse, macadamia nut crunch

FLAN {d} 30
12-month-aged Manchego, guava, caramel

SORBETE 20
Mango sorbet, chilli-lime salt

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LA COMIDA

All-Inclusive Dining Packages

AED450 House Drinks Included

AED550 House Drinks & Bubbles Included

Para Picar

Small Bites

PAN DE CASA {d/g/v}

Smoked chilli butter

OLIVAS MARINADAS {v}

PLATO DE QUESOS Y EMBUTIDOS {d}

Selection of Spanish cheese and cold cuts

Entradas Frías

Cold Starters

ENSALADA DE ALCACHOFAS {d}

Grilled artichoke, beef Cecina, Rocha pear, piquillo pepper

ENSALADA LA NIÑA {d/v}

Baby gem lettuce, roasted corn, tomato, Cotija cheese, pumpkin seeds, diosa verde

CEVICHE DE SALMON

Organic salmon, cucumber, poblano leche de tigre, crispy tortilla

Entradas Calientes

Hot Starters

CANELON {d/g}

Braised beef short rib, Idiazabal cheese, Bodega cream sauce

**COCA
DE TRUFA {d/v}**

Figs, truffle, Manchego cheese

**GAMBAS
AL AJILLO {d/s}**
Tiger prawns, guajillo oil, romero pepper

Platos Principales

Main Courses

PAELLA DE LANGOSTA {s}

Bomba rice, lobster, octopus, kale, aioli

CARNE ASADA {d}

Roasted beef striploin, chimichurri

PATATAS BRAVAS {d}

Crispy potato, smoked tomato sauce, aioli

ENVUELTO DE MAIZ {d/g/v}

Jalapeño corn bread, honey chille butter

Postres

Desserts

**CREMA
CATALANA {d}**

Egg custard, cinnamon, crispy caramel

**LA NIÑA
SUNDAE {d/g/n}**
Salted coconut caramel ice cream,
cream cheese ice cream, shaved tainori
chocolate

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