



COLD TAPAS

Carpaccio de Alcachofas (V) Preserved Spanish Artichoke, Orange Wedges, Radish, Asparagus Tomato, Vinaigrette	45
Olivas & Manchego (V,D) ✕ Spanish Olives, Piparras, Paprika, Lemon, Manchego Cheese Flakes	30
Escabeche Mixto (SF,A) ✕ Fresh Mussels, Mixed Vegetables, Garlic, Vinegar, Paprika, Ñora Paste, White Wine	30
Tabla Iberica (P,G) Spanish Pork Charcuterie Board, Picos, Olives	105
Ensalada de Espinaca y Garbanzos (D,N,V) Crispy Chickpeas, Baby Spinach, Red Onion, Cherry Tomato, Mixed Nuts Iberico Cheese, Xeres Vinaigrette	45
Tartar de Tomate y Pimientos (D,N,V) Heirloom Tomato, Piquillo Pepper, Roasted Yellow Pepper, Goat Cheese Mousse, Marcona Almonds	50
Tabla de Quesos (D,G,N) Spanish Cheese Board , Picos, Nuts, Grapes, Quince Paste	90

HOT TAPAS

Berenjena con Miel (G,E,V) ✕ Fried Battered Eggplant served with Paprika Honey, Alioli	40
Croquetas de Hongos & Manchego Trufado (D,G,E,V) Wild Mushrooms, Manchego Cheese, Truffle Alioli	50
Piquillos con Bacalao (D,G,F) Battered Piquillo Peppers Stuffed with Cod Fish served with Creamy Vizcaina Sauce	75
Papas Arrugadas (V) Salt Baked Baby Potatoes, Red and Green Mojo Sauce	35
Chorizo en Salsa Española (G,SF,N,F,S,SS) Beef Chorizo in Beef Gravy Sauce	65
Chipirones en Salsa Roja (SF) Sautéed Baby Squid with Signature Bebemos Salsa Roja and Crispy Potato	60
Vieiras a la Gallega (SF,G,D,A) Fresh Scallops, Tomato Sofrito, Bread Crumbs, White Wine	85
Mejillones en Salsa Verde (SF,A,D) Fresh Mussels,Onion, Garlic, Parsley Oil, Lemon Juice, Cream, White Wine	65

Soups

Ajoblanco (G,N,V) ✕ Garlic, Olive Oil, Almond, Bread, Grape, Melon, Apple	30
Valencian Seafood (SF) Mix Seafood Tomato Sofrito, Parsley Oil, Lemon Wedge	60

COCAS

Queso Crema e Higos (G,D,N,V) ✕ Cream Cheese, Rocca Lettuce, Caramelized Walnuts, Figs	20
Hongos al Ajillo y Romesco (G,D,N,V) Garlic Mushroom, Romesco Sauce, Goat Cheese, Roasted Hazelnut	25
Sobrasada con Queso y Miel (P,D,G) Cured Pork Sausage, Ideazabal Cheese, Caramelized Onion, Honey	55
Jamon y Manchego (P,D,G) Tomato, Iberico Ham, Manchego Cheese	45
Boquerones y Pimientos (G,F) Tomato, Roasted Bell Pepper, Marinated Anchovies, Parsley	30

EGGS

Huevos Rotos (E,P) Thin Fries, Fried Egg	
Mushroom - 45 ✕	Iberic Ham - 55
Huevos a la Flamenca (E,G,SF,N,F,S,SS) Soft Eggs, Beef Chorizo, Tomato Sofrito, Potato, Green Peas	40
Tortilla Española (E,G,N,F,S,SS) Egg, Confit Potatoes, Onion, Alioli	40

SPANISH CLASSICS

Gildas (F) Piparra, Anchovy, Piquilllo Pepper, Spanish Olives, Potato Chips	30
Jamon Iberico de Bellota (50g) (P,G) Sliced Spanish Iberico Bellota Pork Ham, Piparras, Mixed Lettuce, Picos	160
Pimientos de Padrón (V) Fried Padron Peppers, Sea Salt	55
Patatas Bravas (E,V) ✕ Fried Potatoes, Brava Sauce, Alioli	35
Croquetas de Pollo (D,G,E) ✕ Chicken Croquettes, Brava Sauce	50
Fritura Mixta Andaluza (G,F,SF) Fried Fish, Baby Squid, Anchovy, Shrimp	60
Pulpo a la Gallega (SF) Spanish Octopus, Confit Potatoes, Smoked Sweet Paprika, Extra Virgin Olive Oil , Sea Salt	70
Boquerones en Vinagre (F) Marinated Anchovies, Confit Garlic, Extra Virgin Olive Oil, Parsley	45
Gambas al Ajillo (SF) Prawns, Garlic, Guindilla Pepper	70
Pan con Tomate (D,G,V) Bread, served with Grated Tomato, Olive Oil and Artichoke Tapenade	35

Dine Around - Travelers Choice ✕

Consumption of raw, undercooked meat, seafood and poultry such as eggs may increase your risk of food-borne illness.
Contains Nuts (N), Shellfish (SF), Vegetarian (V), Dairy (D), Alcohol (A), Gluten (G), Fish (F), Soya (S), Sesame (SS),
Egg (E), Pork (P), Food Safety Risk:Raw (R)

For those who have food allergies or dietary requirements, please inform your server.
All prices are inclusive of 10% service charge, 7% municipality fees and 5% VAT

Chef's Recommendation

Empanada Gallega de Atun (D,G,F) Traditional Spanish Savory Pie Filled with Tuna served with Mixed Salad	70
--	----

RICE & FIDEUA

Paella de Pollo Chicken, Garrofo, Green Beans	110
Paella de Mariscos (SF,F) ✕ Add-on Half Lobster - 100	130
Fideua de Mariscos (SF,F) Mixed Seafood Vermicelli	125
Arroz Negro (SF,E,F) Seafood Black Rice	115
Paella de Verduras (V) ✕ Mixed Vegetables Rice	75
Arroz de Ternera y Foie Grilled Ribeye, Foie Gras, Asparagus, Mushroom, Green Beans	190

MAIN COURSE TO SHARE

Pollo Asado con Vegetales (G) Roasted Baby Chicken, Mixed Vegetables, Chicken Jus	125
Filete de Pargo al Grill (F,D,N) Red Snapper Fillet, Mashed Potatoes, Padron Pepper Pesto, Mixed Salad	135
Costillas de Ternera (D,G) Braised Short Ribs, Española Sauce, Roasted Carrot Purée with Saffron	235
Pisto (D,E,V) ✕ Roasted Eggplant, Vegetable Stew, Goat Cheese, Quail Egg	80
Paleta de Cordero al Horno (600g) (G) Roasted Lamb Shoulder (600g), Potato, Onion, Peppers, Valencian Orange Sauce, Romero Honey	395
Plato Mixto de Mariscos (D,SF,F,G) Grilled Shrimps, Fried Calamari, Pan Seared Sea Bass Fillet, Grilled Jumbo Prawns, Half Lobster, Green Salad, Lemon Butter Sauce	375

DESSERT

Tarta de San Sebastian (E,D,G) Spanish Burnt Cheesecake, Quince Marmalade	40
Churros "a la Catalana" (E,D,G) ✕ Catalan Cream Stuffed Churros Coated with Cinnamon Sugar served with Chocolate Sauce	40
Helado de Arroz con Leche (D,G) ✕ Rice Pudding Ice Cream, Puffed Rice	40
Lemon Sorbet ✕	30



@BEBEMOSDUBAI