



MENU

TAPITAS BHD 1.9 NIBBLES

Pan con Tomate (V)
Toasted Spanish bread & grated tomato

Aceitunas Aliñadas (V)
Homemade marinated olives

Gilda del Sur (S)
Cantabrian anchovies, pickled green chili & green olive picks

Queso Manchego en Aceite (V)
Manchego cheese in oil

TABLAS COLD CUTS

Tabla de Quesos Españoles (V) (N) BHD 5.9
Assorted Spanish cheese, Manchego, Mahón, Tetilla & Idiazabal

Cecina de León BHD 8.4
24 months cured beef ham

PAELLAS (MEDIUM / LARGE)
Paella de Pollo BHD 9.9 / 14.9
Chicken paella

Paella de verduras (V) BHD 9.9 / 14.9
Vegetarian paella

Paella de Mariscos (S) BHD 14.9 / 21.9
Seafood paella

TOP-UPS:
Rock lobster tail (S) BHD 9.5
200gm extra shrimps (S) BHD 5.0

(V) Vegetarian (S) Seafood/fish (N) Nuts

All prices quoted are in Bahraini Dinar and are inclusive of applicable taxes and service charge as per local law.

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RECOMENDACIONES DEL CHEF

CHEF'S RECOMMENDATIONS

Pollo al Ajillo Limón BHD 4.9
Sautéed chicken in garlic & lemon sauce

Solomillo de Ternera en Costra de Queso Manchego BHD 7.5
Beef tenderloin with Manchego cheese crust

Lubina a la Roteña (S) BHD 7.5
Roasted seabass with peppers & tomato chunks

Jarrete de Cordero Confitado BHD 7.5
Olive oil & herbs marinated confit lamb shank

Costilla de Vacuno 36 Horas BHD 6.9
36 hours braised beef rib

TAPAS FRIAS BHD 3.9 COLD TAPAS

Ensaladilla Rusa con Atún (S)
Traditional Spanish potato salad with tuna & mayonnaise

Gazpacho Andalúz (V)
Cold tomato soup, cucumber & pepper

Paté de Higaditos de Pollo con Pasas
Chicken liver & raisins creamy pâté

Ensalada de Salmonetes en Escabeche (S)
Sherry vinegar & herbs marinated red mullet salad

Ensalada de Queso de Cabra con Fruta Escarchada y Vinagreta de Jerez (V)
Caramelized goat cheese salad, candied fruits & Sherry dressing

Pimientos Asados con Anchoa y Queso Fresco (S)
Roasted pepper with Cantabrian anchovies & cottage cheese

Pipirrana de Manzana Verde, Fresa y Queso Idiazabal (V)
Cubed vegetables, green apple, strawberry & Idiazabal cheese

TAPAS DE AUTOR BHD 5.9 SIGNATURE TAPAS

Gambas al Ajillo (S)
(add BHD 2.9 for vodka)
Sautéed shrimps with garlic & chili

Choco Frito a la Andaluza con Ali Oli (S)
Fried cuttle fish, lemon & ali oli

Pulpo a la Gallega (S)
Galician style octopus with potatoes & smoked paprika

Carrillada de Ternera a Baja Temperatura con Pasas
Slow cooked beef cheeks with raisins

TAPAS CALIENTES BHD 3.9 HOT TAPAS

Patatas Bravas (V)
Traditional fried potatoes cubes with ali oli & spicy sauce

Berenjenas con Miel y Salmorejo (V)
Fried eggplant with cane honey & salmorejo dip

Tortilla de Patatas Española (V)
Traditional Spanish potato omelette

Empanada de Atún (S)
Tuna & peppers puff

Pimientos de Padrón (V)
Padrón baby green peppers

Champiñones al Ajillo y Tomate seco (V)
Sautéed garlic mushrooms & sundried tomatoes

Pisto Manchego con Anchoas y Huevo (S)
Castilian ratatouille with Cantabrian anchovies & egg

Albóndigas de Choco con Salsa de Mariscos (S)
Cuttle fish ball loafs with seafood gravy

PROMOCIÓN BHD 9.9 available from Monday to Wednesday

Choice of 3 tapas (cold or hot tapas) or
Choice of 1 cold or hot tapa & 1 signature tapa or
Choice of 1 cold or hot tapa & 1 single paella of the day
All choices include a soft drink

CROQUETERÍA CROQUETTES BAR

Croquetas de Setas y Trufas (V) BHD 5.9
Wild mushrooms & truffle croquettes

Croquetas de Pollo BHD 3.9
Chicken & fresh mint croquettes

Croquetas de Gambas al Pil Pil (S) BHD 5.0
Pil Pil shrimps croquettes

Croquetas de Cecina de León BHD 5.9
24 months cured beef ham croquettes

Croquetas de Mariscos (S) BHD 5.0
Seafood croquettes

Croquetas de Queso de Cabra con Membrillo (V) (N) BHD 3.9
Goat cheese & quince jelly croquettes

Croquetas de Rabo de Toro BHD 5.0
Stewed oxtail croquettes

Mejillones Rellenos (V) BHD 5.0
Stuffed king mussels

Surtido de Croquetas Variadas 10pcs (V) (N) (S) BHD 9.5
Homemade croquettes assortment 10pcs (choose 2pcs of 5 types)

POSTRES BHD 3.9 DESSERTS

Crema Catalana (V)
Caramelized Catalonian cream

Flaó Mallorquín (N)
Cheesecake with fresh mint

Arroz con Leche (V)
Creamy rice pudding with cinnamon

Croqueta de Chocolate, Tomillo y Naranja (V) (N)
Dark chocolate, thyme & orange croquettes

Cuajada de Horchata y Miel (V) (N)
Nuts custard pudding with honey

SALERO

BEVERAGE MENU

