



MENU

TAPITAS BHD 2.5 NIBBLES

Pan con Tomate (V)
Toasted Spanish bread & grated fresh 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 7.9
Assorted Spanish cheese, Manchego, Mahón, Tetilla & Idiazabal

Cecina de León BHD 8.9
24 months cured beef ham

PAELLAS (MEDIUM / LARGE)
Paella de Pollo BHD 11.4 / 16.9
Chicken paella

Paella de verduras (V) BHD 11.4 / 16.9
Vegetarian paella

Paella de Mariscos (S) BHD 17.7 / 25.5
Seafood paella

TOP-UPS:
Rock lobster tail (S) BHD 11
200gm extra shrimps (S) BHD 5.9

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

All prices quoted are in Bahraini Dinar and are inclusive of 10% VAT, 5% government levy and 10% service charge.

@SALEROBHRAIN
WWW.SALEROBHRAIN.COM

BUSINESS LUNCH BHD 11

available from Monday to Thursday

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

RECOMENDACIONES DEL CHEF

CHEF'S RECOMMENDATIONS

Pollo al Ajillo Limón BHD 6.5
Sautéed chicken in garlic & lemon sauce

Solomillo de Ternera en Costra de Queso Manchego BHD 9.5
Beef tenderloin with Manchego cheese crust

Suquet de Pescado (S) BHD 6.5 NEW
Catalonian fish & mussels stew

Jarrete de Cordero Confitado BHD 8.9
Olive oil & herbs marinated confit lamb shank

Costilla de Vacuno 36 Horas BHD 8.3
36 hours braised beef rib

TAPAS FRIAS BHD 4.4

COLD TAPAS

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

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

Matrimonio de Anchoa y Boquerón (S) NEW
Cured & marinated anchovies with extra virgin olive oil

Cogollos con Anchoas y Picadillo de Tomates (S) NEW
Baby gem with anchovies & tomato

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

Ajo Blanco con Vieiras y Uvas (S) NEW
Light garlic soup with scallop & grapes

TAPAS DE AUTOR

SIGNATURE TAPAS

Gambas al Ajillo (S) BHD 7.2
(add BHD 3.5 for vodka)
Sautéed shrimps with garlic & chili

Choco Frito a la Andaluza con Ali Oli (S) BHD 6.7
Fried cuttlefish, lemon & ali oli

Pulpo a la Gallega (S) BHD 7.7
Galician style octopus with potatoes & smoked paprika

Carrillada de Ternera a Baja Temperatura con Pasas BHD 6.7
Slow cooked beef cheeks with raisins

Pollo a la Catalana con Espinacas (N) BHD 7.5 NEW
Catalonian roast chicken with dry fruits & sautéed spinach

TAPAS CALIENTES BHD 4.4

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

Flamenquin de Cecina y Queso Manchego NEW
Cured beef and manchego cheese fried roll

Pimientos de Padrón (V)
Padrón baby green peppers

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

Calçots de Puerros con Romesco (N) NEW
Grilled leek with romesco sauce

Bocadillo de Calamares (S) NEW
Calamari bun with truffle mayonnaise

Rollito de Carrillada al Horno NEW
Beef cheek roll with gravy

CROQUETERÍA

CROQUETTES BAR

(Todas nuestras croquetas son de elaboración casera - All our croquettes are homemade)

Croquetas de Setas y Trufas (V) BHD 6.9
Wild mushrooms & truffle croquettes

Croquetas de Pollo BHD 5.9
Chicken & fresh mint croquettes

Croquetas de Gambas al Pil Pil (S) BHD 6.9
Pil Pil shrimps croquettes

Croquetas de Cecina de León BHD 7.9
24 months cured beef ham croquettes

Croquetas de Queso y Espinacas (V) (N) BHD 4.9 NEW
Cheese and spinach croquettes

Croquetas de Cordero a Baja Temperatura BHD 6.0 NEW
Slow cooked lamb croquettes

Surtido de Croquetas Variadas 10pcs (V) (N) (S) BHD 11
Homemade croquettes assortment 10pcs (choose 2pcs of 5 types)

POSTRES BHD 2.9

DESSERTS

Crema Catalana (V)
Caramelized Catalonian cream

Torrija con Helado de Vainilla (N) NEW
Caramelized bread with vanilla ice cream

Pan con Chocolate, Aceite y Sal (V) NEW
Bread with chocolate, virgin olive oil & sea salt flakes

Tarta de Queso Vasca (V) (N) NEW
Traditional basque cheesecake

Churros Chocolate (V) (N) NEW
Churros with chocolate

BEVERAGE MENU





SALERO