



# MENU

## TAPITAS BHD 1.9 NIBBLES

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

**Homemade marinated olives (V)**

**Manchego cheese in olive oil (V)**

## TABLAS COLD CUTS

**Tabla de quesos (V) (N) BHD 5.9**  
Assorted Spanish cheese, Manchego, Mahón, Tetilla and Idiazábal

**Cecina de León BHD 7.9**  
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 marisco (S) BHD 14.9 / 21.9**  
Seafood paella

**Top-ups:**  
Jumbo king prawns **BHD 7.5**

**PAELLA DEL DIA BHD 4.9**  
Ask our chef for the daily paella (good for 1 person)

(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.

**@SALEROBABHRAIN  
WWW.SALEROBABHRAIN.COM**

## RECOMENDACIONES DEL CHEF

CHEF'S RECOMMENDATIONS

**Pollo al Ajilo y 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

**"Zarzuela" de pescados y Mariscos (S) BHD 7.5**  
Traditional seafood & saffron cassoulet

**Pimiento del piquillo relleno de rabo de toro BHD 7.5**  
Piquillo peppers with stewed oxtail filling

**Costillas de cordero con patatas al horno BHD 9.9**  
Grilled lamb chops with Canarian style potatoes

## TAPAS FRIAS BHD 3.9 COLD TAPAS

**Ensaladilla rusa con atún (S)**  
Traditional Spanish potato salad with tuna & mayonnaise

**Gazpacho Andaluz (V)**  
Cold tomato soup, cucumber & pepper

**Ensalada de tomates y anchoas del cantabrico (S)**  
Tomato & cantabrian anchovies salad

**Boquerones en Vinagre (S)**  
White anchovies marinated in vinegar

**Ensalada de queso de cabra con fruta escarchada y vinagreta de Jerez (V) (N)**  
Caramelized goat cheese salad, candied fruits & sherry dressing

**Ensalada de pimientos asados con pescadito frito (S)**  
Roasted red pepper salad with marinated fried fish

**Salpicón de mariscos (S)**  
Traditional seafood salad with tomato, peppers & spring onion

## TAPAS DE AUTOR BHD 5.9 SIGNATURE TAPAS

**Gambas al ajillo (S)**  
Sautéed shrimps with garlic & chili

**Pierna de cordero confitada**  
Olive oil & herbs marinated confit lamb leg

**Choco frito a la andaluza con alioli de perejil**  
Fried cuttle fish, lemon & parsley alioli

**Albóndigas con salsa de almendras (N)**  
Veal meatballs in almonds sauce

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

**Croquetas de setas y trufas (V)**  
Wild mushrooms and truffle croquettes

**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 aioli & chili sauce

**Croquetas de pollo**  
Homemade chicken croquettes

**Berenjenas con miel y salmorejo**  
Fried eggplant with honey and salmorejo dip

**Tortilla de patata Española (V)**  
Traditional Spanish omelette

**Champiñones al ajillo (V)**  
Sautéed garlic mushrooms

**Pimientos de Padrón (V)**  
Padrón baby green peppers

## PROMOCIÓN BHD 9.9 available from Monday to Wednesday

Choice of any 3 tapas (Cold & Hot Tapas) or 1 Cold or Hot Tapas and 1 Signature Tapas with 1 soft drink

Choose 1 cold or Hot Tapas and Single Paella of the day with 1 soft drink

## PARA COMPARTIR BHD 9.9 SHARING TAPAS

**Costillas de vacuno braseadas**  
Braised beef ribs with curled potatoes

**Lubina plancha a la Santurce (S)**  
Santurce style sea bass fillet with peppers & garlic sauce

**Almejas a la marinera (S)**  
Steamed mussels with onion and parsley

## POSTRES BHD 3.9 DESSERTS

**Crema Catalana (V)**  
Caramelized Catalán cream

**Flaó Mallorquín (N)**  
Cheesecake with mint

**Tocino de cielo con yogur**  
Egg yolks pudding & yogurt cream

**Arroz con leche (V) (N)**  
Creamy rice pudding with cinnamon

**Pa amb xocolata (V)**  
Toasted bread, chocolate, olive oil, Ibiza salt

## REFRESCOS REFRESHMENTS

**Still or Sparkling 330ml BHD 1.5**  
**Still or Sparkling 750ml BHD 2.5**  
**Soft Drinks BHD 1.5**  
**Canned Juices BHD 1.8**  
**RedBull BHD 3.0**  
**Fresh Juices BHD 3.6**

**SANGRIA**  
**Sangría Tinto 0.5 L / 1L BHD 4.9 / 8.9**  
**Sangría Blanca 0.5 L / 1L BHD 4.9 / 8.9**  
**Sangría Cava 0.5 L / 1L BHD 4.9 / 8.9**

## MOCKTAILS BHD 2.9

**Las Violetas**  
**Penelope**  
**Valencia Iced Tea**

## HOT DRINKS BHD 2.4

**Espresso**  
**Double Espresso**  
**Americano**  
**Con Leche**  
**Tarraco Capuccino**  
**Bombon**  
**Earl Grey Tea**  
**Whole Chamomile**  
**Lemongrass & Ginger**

# SALERO

BEVERAGE MENU

