

MENU

TAPITAS NIBBLES

Aceitunas Aliñadas (V) BHD 1.900
Homemade marinated olives

Queso Manchego en Aceite (V) BHD 3.500
Manchego cheese in oil

Trio de Merienda BHD 4.900
Trio of snack

Pan con Tomaca (V) BHD 2.500
Salero's signature bread with tomato, garlic, olive oil and sea salt. The first bread platter is on us!

TAPAS FRIAS COLD TAPAS

Ensaladilla rusa con "lascas de atún escabechadas" BHD 3.900
Spanish potato salad with Marinated Tuna "Escabeche"

Gazpacho de tomate Andalúz (V) BHD 3.900
Cold tomato soup, served with cucumber, onion and pepper

Carrusel de ensalada de tomates con pintxos de anchoas "Santoña" BHD 7.500
Tomato Carousel salad with anchovy "Santoña"

Ensalada "Ronda" con queso de cabra, fruta fresca escarchada, nueces y vinagreta de Miel & Jerez BHD 5.900
Goat cheese salad "Ronda" with fresh candied fruit, nuts and honey & sherry vinaigrette

Boquerón en vinagre "Málaga" sobre tostas y pimientos asados BHD 4.900
Marinated Anchovies "Málaga" on toasted Bread with roasted pepper

Tartar de Atún & aguacate "Gaditano" con vinagre de Jerez (V)(N) BHD 9.500
Tuna & avocado tartare "Cadiz" with sherry vinegar marinade

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RINCON DE LAS CROQUETAS CROQUETTES CORNER

Croquetas de Pollo Asado Romesco BHD 3.900
Homemade roasted chicken croquettes with Romesco dip

Croquetas de Gambas al Pil Pil con alioli de menta (S) BHD 4.500
Homemade spiced prawns "pilpil" croquettes with mint aioli dip

Croquetas de Setas y Trufa alioli con pure de aceitunas (V)(N) BHD 4.900
Wild mushrooms & truffle croquettes with olive dip

TAPAS CALIENTES HOT TAPAS

Patatas Bravas (V) BHD 3.900
Traditional fried potatoes with spicy sweet paprika sauce and aioli

Berenjenas a la miel de caña (V) BHD 3.900
Fried eggplant sprinkled with cane honey

Tortilla de Patata Española (V) BHD 3.900
Traditional Spanish omelette

Champiñones al ajillo con tomate seco BHD 4.500
Fresh mushrooms & dry tomato sautéed with garlic olive oil

Pimientos del Padron fritos BHD 4.500
Fried Padron Peppers

"Choco" Frito a la mediterránea con alioli de Menta BHD 5.900
Mediterranean Fried Cuttlefish, lemon and mint aioli.

Fideos tostados con langostinos y mayonesa de Bogavante BHD 6.500
Spanish seafood noodles with prawns and lobster mayonnaise

Pollo al ajillo & limón con papas salteadas BHD 5.500
Chicken sautéed with garlic olive oil, lemon, roast potatoes.

Lagrimitas de pollo con salsa de limón y albahaca BHD 4.500
Crispy chicken tears with lemon & basil Dip

CHEESE AND BEEF CUTS

Tabla de Quesos Españoles con membrillo (V) (N) BHD 8.250
Assorted Spanish cheese with quince Jelly

Cecina de León BHD 9.500
Cured beef

SUGERENCIAS DEL CHEF CHEF'S SUGGESTIONS

Pulpo a la gallega BHD 8.900
Grilled octopus with potatoes, olive oil and smoked paprika

Pulpo parrilla con puré de patata trufada BHD 9.500
Grilled octopus with truffled mashed potatoes

Gambas al "pilpil Andaluz" BHD 7.500
Sautéed shrimps "Andalusian style" with spicy Spanish paprika and garlic

Bloc de Cordero confitado en aceite de oliva, puré de patatas y aceitunas BHD 12.500
Block of lamb confit in olive oil with mashed potatoes and olives

Carrillada de ternera a baja temperatura con calabaza en texturas BHD 7.900
Beef cheeks "slow cooked" with pumpkin textures

Flamenquín "Cordobés" de Cecina y queso manchego con salsa tomate alcaparra BHD 9.900
Traditional beef and Manchego cheese fried Roll with caper & Tomato sauce

Solomillo de ternera en costra de manchego con verduras a la parrilla BHD 9.900
Beef tenderloin with manchego chesse crust and grilled vegetables

Lubina y Langostino al Grill con Papas a lo pobre en salsa Romesco BHD 7.500
Seabass and shrimp grilled, layered sliced potatoes and onions, Romesco sauce

Mejillones a la Marinera BHD 8.900
Mussels steamed with sailor's sauce

BUSINESS LUNCH BHD 11.900

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



PAELLAS (MEDIUM / LARGE)

Paella de Pollo BHD 11.900 / 17.500
Chicken paella

Paella de Marisco (S) BHD 17.900 / 25.900
Seafood paella

Paella de Vegetariana (V) BHD 11.500 / 17.500
Vegetarian paella

Paella negra BHD 17.900 / BHD 25.900
Black seafood paella

Paella de Marisco con Bogavante BHD 28.900 / BHD 37.900
Seafood lobster paella

GOLOSOS BHD 2.900 each SWEET LOVERS

Crema Catalana Quemada
Caramelized Catalan cream

Churros Chocolate
Churros with chocolate

Arroz con leche español del siglo XXI
Andalusian rice pudding of the 21st century

Tarta de queso Vasca
Traditional basque Cheesecake

Pionono Clasico de Alambra de Granada relleno de cremoso de chocolate y almendras
Classic "Alhambra Pionono roller" from Granada filled with cream and almonds

Tarta de aceite de oliva con Almendras (recomendamos tomarla con vino dulce)
Olive Oil Cake with Almonds (we recommend with sweet wine)

(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.

SALERO

BEVERAGE MENU



ARABIC MENU

