

*"Sharing food...
sharing moments"*

JUST TO START

Aceituna líquida marinada
Liquid marinated olives

AED
45

Olivas Gordal aliñadas de El Sur
El Sur marinated Gordal olives (V)

35

Air bag con Jamón y queso
Air bag with ham and Manchego

45

CLASICOS

Croquetas
Puerro y queso brie | **Leek & Brie cheese (V)**
Jamón Ibérico | **Iberian Ham (P)**
Gambas y merluza | **Shrimps & Hake**

60

Patatas bravas
Potatoes in spicy tomato sauce (V)
With Iberian chorizo (P)

50
60

Tortilla de Patatas
Classic Spanish potato omelette
Con chorizo | With chorizo (P)

45
55

Huevos rotos con Jamón Ibérico
Broken eggs with Iberian Ham (P)

60

Pincho Moruno de cordero
Marinated lamb skewers

55

Gambas al ajillo y guindilla
Garlic and chilli prawns

75

Almejas "a la marinera"
Clams in traditional Spanish fish stew

65

Setas de temporada con huevo de corral, presa
Ibérica y trufa de invierno
**Seasonal mushroom sauteed with eggs,
Iberian pork and winter truffle (P)**

85

CHEESE AND CHARCUTERIE

Queso Manchego marinado en aceite de oliva
Manchego cheese marinated in olive oil

AED
50

Selección de quesos Españoles
Spanish cheese selection (V)

85

Burrata con cerezas y vinagreta de mostaza
Burrata with cherries and mustard vinaigrette

95

Jamón Ibérico de Guijuelo con pan tumaca
Guijuelo Iberian ham with brushed tomato bread (P)
Half portion 85 | Full 165

Selección de charcutería Ibérica
Iberian pork charcuterie selection (P)
Half portion 75 | Full 140

Cecina de León | **Air dried beef ham (Halal)**
Half portion 60 | Full 115

CONTEMPORARY

Berenjena a la miel de soja con requesón
Eggplant with soy honey and requesón (V)

60

Huevo sorpresa con espárrago blanco, patata y trufa
negra
**Surprise eggs with white asparagus, potatoes and
black truffle**

45

Cangrejo frito en tempura,
con Alioli de tinta de calamar
Fried crab tempura with squid ink Alioli

55

Tartar de Ternera wagyu
Wagyu beef tartar

90

Mollete de rabo de toro con boletus y trufa negra
Beef oxtail grilled bun with boletus and black truffle

65

Canelón de aguacate con atun
Avocado cannelloni with tuna

75

Ceviche de lubina con guacamole
Sea bass ceviche with guacamole

75

Tiradito de dorada con cilantro
Tiradito of sea bream with coriander

65

Pulpo asado al pimentón, patata y membrillo
**Pepper roasted Octopus
with potato and quince cheese**

95

RICE

Arroz meloso de calabacín Amarillo con queso Parmesano	AED 95
El Sur rice with yellow zucchini and Parmesan cheese	
Arroz meloso de foie y trufa de verano	135
El Sur rice with foie and seasonal truffle	
Arroz negro meloso de El Sur con calamar y sepia	145
El Sur black rice with calamari and cuttlefish	

FROM THE SEA...TO SHARE

Dentón en salsa Suquet y Kimchi	160
Red Sea Bream with traditional Catalan fish stew and Kimchi	
Rodaballo con sepia y mojo	160
Turbot with cuttlefish and “mojo” sauce	
Carabineros cocinados en sal con salsa Romesco	185
Mediterranean “Carabineros” with Romesco sauce	
Lubina salvaje con cítricos y espinacas a la catalana	195
Wild sea bass with citrus and “Catalan” spinach	

OUR SALADS AND SIDES

Ensalada de judías verdes, algas, sésamo y calamar	75
Kenyan beans salad with seaweeds, sesame and calamari	
Ensalada de lentejas con pipirraña malagueña y sandía	65
Lentil salad with “Pipirraña Malagueña” and watermelon	
Quinoa con verduras de temporada y granada	65
Quinoa salad with seasonal vegetables and pomegranate	
Pimientos del Padrón con crema de queso idiazabal	40
Padron Green peppers with creamy idiazabal	

FROM THE LAND... TO SHARE

Canelón de pollo de corral asado con cebolletas a la naranja	AED 125
Free range roasted chicken cannelloni with spring onions in orange sauce	
Costilla de ternera con remolacha y chimichurri	165
Angus beef short ribs with beetroot and “Chimichurri”	
Chuletas de cordero en salsa de cereza, tarrina de vegetales y queso brie	165
Lamb cutlets in cherry sauce, vegetables and brie cheese terrine	
Cochinillo asado con crema de limón, chutney de cebolla, y pok choy	190
Roasted suckling pig with lemon cream, onion chutney and pok choy (P)	
Chuletón de ternera con tarrina de patata, pimientos del piquillo y shiitake escabechado	195
Prime beef rib eye with potato terrine, piquillo peppers and pickled shiitake	

EL SUR SPECIALS



Cochinillo entero asado al horno acompañado con Pimientos del Padrón, Patata panadera y ensalada mediterranea.

Whole Suckling Pig served with Padron Peppers, “Patata panadera and mediterranean salad.

Se requiere reserve previa de 24hrs

24hrs prior booking required



Arroz caldoso El Sur con bogavante (sirve para 2)

El Sur rice with lobster (Serves 2)

Dishes are served when ready
(A) Alcohol (P) Pork (V) Vegetarian
All prices are inclusive of 10% Municipality Fees & 10% Service Charge