WEEKLY HAPPENINGS

THE SPANIEL SUNDOWNERS
From Mon to Fri | 5PM - 7PM
Selected drinks at AED 40

WELLINGTON WEDNESDAYS
Wednesdays · 1pm onwards
From AED 155

CURRY NIGHT
Thursdays · 1pm onwards
From AED 150

STEAK FRITES FRIDAYS
Fridays · 1pm onwards
From AED 130

SATURDAY BRUNCH - 30% OFF
Saturdays · 1pm - 4pm
From AED 449 - Now AED 315

SUNDAY ROAST
Sundays · 12pm - 10:30pm
From AED 100

Scan For
Menu Photo Album

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify your server since our food is prepared in a common area where allergens are handled. The restaurant will take maximum precautions but does not assume liability of the same.

THE SPANIEL

BRASSERIE & BAR

Welcome to The Spaniel,

From the moment you step through The Spaniel's doors, you are greeted with the classic and theatrical charm of a British mansion with its sparkling canopy of chandeliers and walnut herringbone floors.

But The Spaniel isn't simply about nostalgia; it is a place where classic recipes are transformed with bold, contemporary twists. Each dish, from the Fish and Chips, the Shepherd's Pie to the beef Wellington or the Fish Caviar Burger, is a tribute to time-honored techniques elevated with seasonal ingredients and contemporary flair.

At Spaniel, it is not just about food - it is about crafting moments and enduring memories.

RAW & CURED

CAVIAR - 499
Served With Blinis, Egg, Shallots, Capers, Crème Fraîche and Chives (G,D,E,F) OSCIETRA 30g

WAGYU STEAK TARTARE - 100
Egg Yolk Jam, Parmesan, Grilled Sourdough, Horseradish Cream (G,D,E,F,SD,M,S)

TUNA TARTARE - 100
Guacamole, Yuzu Ponzu Dressing, Homemade Banana Plantain (S,G,SD,SE,F)

HOT PLATES

CREAM OF TOMATO SOUP - 75
Smoked Peppers, Grilled Cheese Toastie (V,G,D,C,E)

WELSH RAREBIT - 60
Multigrain Bread, Black Truffles, Worcestershire Sauce, Chervil (G,D,E,M,SD,F)

CRISPY FRIED CALAMARI - 95
Fried Baby Squid, Yuzu Mayo, Coriander, Pickled Jalapeño & Lime Wedge, Toasted Togarashi Powder, Coriander Cress (M, F, E, SD, SE,G)

GRILLED OCTOPUS - 120
Grilled Octopus, Deglazed with Chimichurri, Aubergine Purée, Coriander Aioli & Tomato Salsa (M, F, E, SD, SE)

THE SPANIEL SCOTCH EGG - 60
Quail Egg, Walnut Ketchup (G,D,M,N,SD)

TIGER PRAWN SCAMPI - 65
Tartar Sauce, Lemon (G,D,M,E,N,SD,CR,S)

MARINATED CHICKEN SKEWER - 75
Peanut & Sesame Crumble, Pickled Chilli with Peanut Dip (N,S,SE,SF,SD)

COLD PLATES

CAESAR SALAD - 75
Quail Eggs, Anchovies, Parmesan (G,E,M,SD,D,F,S)

PRAWN COCKTAIL - 95
Avocado, Baby Gem, Pink Grapefruit (CR,SD,E,M,G,S)

BURRATA - 120
Burrata, Uzbek Tomatoes, Olive Oil, Balsamic (D,SD,V)

YELLOWFIN TUNA NIÇOISE SALAD - 80
Kalamata Olives, Quail Eggs, Anchovies, Basil Dressing (F,SD)

STILTON & WALNUT SALAD - 70
Chicory, Hatta Honey, Pear (G,M,SD,D,S,N)

SMOKED SALMON SALAD - 90
Locally Smoked Salmon, Mixed Lettuce, Pickled Cucumber, Caper Berry, Ginger Vinaigrette Dressing (M, F, SD, SE)

PASTA & PIZZA

WILD MUSHROOM & TRUFFLE PIZZA - 125
Burrata, Parmesan (D,G,SD,V)

BEEF CHORIZO & SMOKED PEPPER PIZZA - 95
Blue Cheese, Rocket Leaves (D,G)

MARGHERITA PIZZA - 90
Tomato, Buffalo Mozzarella, Basil (D,G,V)

MUSHROOM RISOTTO - 100
Mixed Wild Mushrooms, Black Truffle, Pickled Shimeji, Sunflower Seeds (C,D,SD)

HOMEMADE LINGUINE PASTA - 120
Served with Pesto (N,D,SD)

TIGER PRAWNS LINGUINE PASTA - 150
Served with Shellfish Bisque and Trout Roe (D,CR,SD,C)

Chef's Special

Kids under the age of 6 eat for free from the Kids Menu.
All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge.

LARGER PLATES

CHICKEN KIEV - 135
Garlic Butter, Pomme Purée, Caper & Tarragon Sauce (C,D,E,G,SD)

COD TIKKA MASALA - 155
Fragrant Rice, Mango Chutney, Raita, Poppadom's (C,D,F,M,N)

FILLET OF SEABASS - 195
Pak Choi, Coconut & Lemongrass Lobster Bisque (C,CR,D,F)

FISH & CHIPS - 145
Mushy Peas, Tartare Sauce, Lemon (G,E,M,SD,D,F,S)

ROASTED CAULIFLOWER STEAK - 90
Mediterranean Style Lentil, Dates Jam, Burnt Apple Puree, Cauliflower Puree, Pomegranate Seeds, Coriander (SD,C)

SHEPHERD'S PIE - 140
Parmesan Breadcrumbs, Minted English Peas (G,D,E,F,SD,C)

BRAISED LAMB SHANK - 190
Saffron & Piquillo Pepper Risotto, Gremolata (C,D,SD)

SLOW COOKED BRAISED WAGYU BEEF CHEEKS - 175
Garlic Pomme Purée, Smoked Pepper, Cornichon & Parsley Salsa Verde (D,SD,C)

PAN-SEARED SALMON - 160
Pan-Seared Salmon, Pea Purée, Edamame Beans, Asparagus, Lemon & Pea Shoots (F, D)

WAGYU BEEF STROGANOFF - 175
Pomme Purée, Sour Cream (D,SD,C,M)

PAN-ROASTED DUCK BREAST - 180
Pan-Roasted Duck Breast, Celeriac Purée, Pickled Candied Beetroot, Pink Peppercorn Sauce (D, SD, C)

BURGER

200g WAGYU CHEESEBURGER - 130
Caramelised Onions, Pickles, Russian Sauce, Fries (D,E,G,M,S,SD)

THE SPANIEL FISH BURGER - 150
Crispy Fish Fillet, Tartar Sauce, Truffle & Seaweed Fries (D,E,F,S,G)
Add Caviar: AED 349

FROM THE GRILL

BEEF WELLINGTON for 2 - 450
Pomme Purée, Horseradish Cream, Peppercorn Sauce (G,D,E,SD,C,M)

GRILLED LAMB RUMP - 250
Grilled Lamb Rump, Carrot Purée, Courgette & Ricotta Fritters, Lamb Jus & Crispy Kale (D, C, SD, G, E)

800G CHATEAUBRIAND (Mb5) for 2 - 850
Café De Paris Butter, Parmesan & Truffle Fries, Bearnaise (D,E,SD,G,C,F,M)

300G RIBEYE STEAK (Mb5) - 280
Triple-Cooked Chips, Café De Paris Butter (D,SD,G,C,F,M)

250G FILLET STEAK (Mb5) - 280
Triple-Cooked Chips, Café De Paris Butter (D,SD,G,C,F,M)

1.2 kg BLACK ANGUS TOMAHAWK - 1400
Confit Spiced Baby Potato, Charred Broccolini, Beef Jus, Chilli Sauce, Confit Garlic, Café De Paris (D,SD,G,C,F,M)

SIDES

MASHED POTATOES (D,V) 40

FRENCH FRIES (E,G,M,S,SD,V,VG) 40

GREEN BEANS Garlic Butter (D,V) 40

TRIPLE-COOKED CHIPS (E,G,M,S,SD,V,VG) 40

TOMATO SALAD Shallot & Basil (V,G) 40

MIXED LEAVES Mustard Dressing (M,SD,VG) 40

ASPARAGUS (V) 40

BROCCOLINI Toasted Almonds (N,V) 40

GLAZED CARROTS SPICED HONEY (C,D,V) 40

Gluten (G) Dairy (D) Egg (E) Celery (C) Crustacean (CR) Mollusc (MO) Mustard (M) Tree Nut (N) Peanut (P) Lupin (L) Soya (S)
Sulphur Dioxide (SD) Fish (F) Sesame (SE) Vegetarian (V) Vegan (VG) Raw (R)