



THE SPANIEL

BRASSERIE & BAR

SUNDOWNERS

Monday to Thursday · 5pm to 7pm
AED 35 on selected drinks and snacks

CHEF'S TASTING MENU

Monday & Tuesday · 7pm onwards
Saturday & Sunday · 7pm onwards
6 course menu · from AED 300 per person

WELLINGTON WEDNESDAYS

Wednesdays · 6pm onwards
AED 250 per person · AED 499 for two

CURRY CLUB

Thursdays · 6pm onwards
From AED 210 per person

STEAK FRITES FRIDAYS

Fridays · 6pm onwards
From AED 180 per person

SATURDAY BRUNCH

Saturdays · 1pm onwards
From AED 299 per person
Live Entertainment

SUNDAY ROAST

Sundays · 12pm to 10:30pm
From AED 155 per person
Live Entertainment



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.



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.



RAW & CURED

WAGYU STEAK TARTARE
Egg Yolk, Parmesan, Grilled Sourdough
(G,D,E,F,SD,M,S)
95

CAVIAR
Served With Blinis, Egg, Shallots, Capers,
Crème Fraiche And Chives (G,D,E,F)
OSCIETRA 30g 495 | 50g 825

TUNA TARTARE
Guacamole, Yuzu Ponzu Dressing,
Homemade Banana Plantain
(S,G,SD,SE,F)
95

NORWEGIAN SMOKED SALMON
Classic Condiments,
Melba Toast (G,E,F)
80

DIBBA BAY OYSTER #3 ✦
Oyster, Shallot Mignonette Vinaigrette
(MO,SD,C)
25

SEABASS CEVICHE
Leche de Tigre Aji Amarillo, Red radish,
Pears, Coriander (D,F)
85

HOT PLATES

CREAM OF TOMATO SOUP
Smoked Peppers, Grilled Cheese Toastie
(V,G,D,C,E)
70

WELSH RAREBIT ✦
Multigrain Bread, Black Truffles,
Worcestershire Sauce, Chervil (G,D,E,M,SD,F)
55

MARINATED CHICKEN SKEWER
Peanut & Sesame Crumble, Pickled Chilli with Peanut Dip (N,S,SE,SF,SD)
70

TIGER PRAWN SCAMPI
Tartare Sauce, Lemon
(G,D,M,E,N,SD,CR,S)
60

THE SPANIEL SCOTCH EGG
Quail Egg, Walnut Ketchup
(G,D,M,N,SD)
55



COLD PLATES & SALADS

CAESAR SALAD
Quail Eggs, Anchovies, Parmesan
(G,E,M,SD,D,F,S)
70

PRAWN COCKTAIL
Avocado, Baby Gem,
Pink Grapefruit (CR,SD,E,M,G,S)
90

CHICKEN LIVER & FOIE GRAS PARFAIT
Morello Cherry Jelly, Brioche (G,E,D,SD)
85

YELLOWFIN TUNA NICOISE SALAD ✦
Kalamata Olives, Quail Eggs, Anchovies,
Basil Dressing (F,SD)
75

STILTON & WALNUT SALAD
Chicory, Hattá Honey,
Pear (G,M,SD,D,S)
65



PIZZA, PASTA & RICE

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

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

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

LOBSTER MAC & CHEESE
Citrus Breadcrumbs, Spring Onion,
Chili (CR,D,E,G,M)
195

MUSHROOM RISOTTO
Mixed Wild Mushrooms, Black Truffle,
Pickled Shimeji, Sunflower Seeds (C,D,SD)
95

HOMEMADE LINGUINE PASTA
Served with your choice of
Pesto or Sorrentina Sauce (N,D,SD)
120

✦ 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 ✦
Garlic Butter, Mashed Potatoes,
Caper & Tarragon Sauce (C,D,E,G,SD)
130

COD TIKKA MASALA
Fragrant Rice, Mango Chutney, Riata,
Poppadom's (C,D,F,M,N)
145

FILLET OF SEABASS
Pak Choi, Coconut
& Lemongrass Lobster Bisque (C,CR,D,F)
185

**SLOW COOKED
BRAISED WAGYU BEEF CHEEKS**
Garlic Potato Puree, Smoked Pepper,
Cornichon & Parsley Salsa Verde (D,SD,C)
155

ROASTED CAULIFLOWER STEAK
Mediterranean Style Lentil, Dates Jam,
Burnt Apple Puree, Cauliflower Puree,
Fresh Pomegranate Seeds, Coriander (C,D,SD)
85

THE SPANIEL CAVIAR BURGER
Caviar (30g), Tartare Sauce,
Truffle Seaweed Fries (D,E,F,S,G)
295

SHEPHERDS PIE
Parmesan Breadcrumbs,
Minted English Peas (G,D,E,F,SD,C)
135

BRAISED LAMB SHANK
Saffron & Piquillo Pepper Risotto,
Gremolata (C,D,SD)
145

FISH & CHIPS ✦
Mushy Peas, Tartare Sauce, Lemon
(G,E,M,SD,D,F,S)
130

PAN SEARED SALMON FILLET
Fish Velouté, Crushed Ratte Potato, Fennel
Salad & Herb Oil, Salmon Trout Eggs,
Oscietra Caviar (F,S,SD,D,G)
140

BANGERS & MASH
Traditional British Sausages served with
Pomme Purée, Fried Sage, Onion Gravy (C,D,SD)
145

WAGYU BEEF STROGANOFF
Mashed potatoes, Sour Cream (D,SD,C,M)
150

WHOLE DOVER SOLE
Caper, Lemon, Almond Butter
(D,F,N)
375

FROM THE GRILL

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

250G FILLET STEAK (Mb5)
Triple-Cooked Chips, Café De Paris Butter
(D,SD,G,C,F,M)
255

800G CHATEAUBRIAND (Mb5) for 2
Café De Paris Butter,
Parmesan & Truffle Fries,
Bearnaise (D,E,SD,G,C,F,M)
785

300G RIBEYE STEAK (Mb5)
Triple-Cooked Chips, Café De Paris Butter
(D,SD,G,C,F,M)
275

200g WAGYU CHEESEBURGER ✦
Caramelised Onions, Pickles,
Russian Sauce, Fries (D,E,G,M,S,SD)
125

400g VEAL CHOP
Whole Grain Mustard Mash, Caramelized Apple
Puree, Cauliflower Croquettes, Veal Jus
(D,G,M,SD)
350

1.3KG AUSTRALIAN BLACK ANGUS TOMAHAWK
Confit Spiced Baby Potato, Charred Broccolini,
Beef Jus, Chilli Sauce, Confit Garlic, Café De Paris (D,SD,G,C,F,M)
1100



SIDES

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

TOMATO SALAD
Shallot & Basil (VG)
40

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

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

MASHED POTATOES
(D,V)
40

GREEN BEANS
Garlic Butter (D,V)
40

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

BROCCOLINI
Toasted Almonds
(N,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)