



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.



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

CAVIAR

Served With Blinis, Egg,
Shallots, Capers, Crème
Fraiche And Chives (G,D,E,F)
OSCIETRA 30g
499

TUNA TARTARE

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

WAGYU STEAK TARTARE

Egg Yolk, Parmesan, Grilled
Sourdough (G,D,E,F,SD,M,S)
100

HOT PLATES

CREAM OF TOMATO SOUP

Smoked Peppers, Grill
Grilled Cheese Toastie (V,G,D,C,E)
75

TIGER PRAWN SCAMPI

Tartare Sauce, Lemon
(G,D,M,E,N,SD,CR,S)
65

WELSH RAREBIT

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

THE SPANIEL SCOTCH EGG

Quail Egg, Walnut Ketchup
(G,D,M,N,SD)
60

MARINATED CHICKEN SKEWER

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



COLD PLATES & SALADS

CAESAR SALAD

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

YELLOWFIN TUNA NICOISE SALAD

Kalamata Olives, Quail Eggs,
Anchovies, Basil Dressing (F,SD)
80

PRAWN COCKTAIL

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

STILTON & WALNUT SALAD

Chicory, Hatta Honey,
Pear (G,M,SD,D,S)
70

FROM THE GRILL

BEEF WELLINGTON for 2

Potato Purée, Horseradish Cream,
Peppercorn Sauce (G,D,E,SD,C,M)
450

300G RIBEYE STEAK (Mb5)

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

250G FILLET STEAK (Mb5)

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

200g WAGYU CHEESEBURGER

Caramelised Onions, Pickles,
Russian Sauce, Fries (D,E,G,M,S,SD)
130

800G CHATEAUBRIAND (Mb5) for 2

Café De Paris Butter,
Parmesan & Truffle Fries,
Bearnaise (D,E,SD,G,C,F,M)
850

400g VEAL CHOP

Whole Grain Mustard Mash, Caramelized
Apple Puree, Cauliflower Croquettes, Veal
Jus (D,G,M,SD)
355

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, Capers &
Tarragon Sauce (C,D,E,G,SD)
135

COD TIKKA MASALA

Fragrant Rice, Mango Chutney, Riata,
Poppadom's (C,D,F,M,N)
155

FILLET OF SEABASS

Pak Choi, Coconut & Lemongrass Lobster
Bisque (C,CR,D,F)
195

SLOW COOKED BRAISED WAGYU BEEF CHEEKS

Garlic Potato Puree, Smoked Pepper,
Cornichon & Parsley Salsa Verde (D,SD,C)
160

ROASTED CAULIFLOWER STEAK

Mediterranean Style Lentil, Dates Jam,
Burnt Apple Puree, Cauliflower Puree,
Fresh Pomegranate Seeds, Coriander
(C,D,SD) 90

WAGYU BEEF STROGANOFF

Mashed potatoes, Sour Cream (D,SD,C,M)
165

SHEPHERDS PIE

Parmesan Breadcrumbs, Minted English
Peas (G,D,E,F,SD,C)
140

BRAISED LAMB SHANK

Saffron & Piquillo Pepper Risotto,
Gremolata (C,D,SD)
175

FISH & CHIPS

Mushy Peas, Tartare Sauce,
Lemon (G,E,M,SD,D,F,S)
140

PAN SEARED SALMON FILLET

Fish Velouté, Crushed Ratte Potato,
Fennel, Salad & Herb Oil, Salmon Trout
Eggs, Oscietra Caviar (F,S,SD,D,G)
145

MUSHROOM RISOTTO

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

THE SPANIEL CAVIAR BURGER

Oscietra Caviar (30g), Tartare Sauce,
Truffle Seaweed Fries (D,E,F,S,G)
499

WHOLE DOVER SOLE

Capers, Lemon, Almond
Butter (D,F,N)
395

SIDES

TRIPLE-COOKED CHIPS

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

FRENCH FRIES

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

MASHED POTATOES

(D,V)
40

MIXED LEAVES

Mustard Dressing
(M,SD,VG)
40

TOMATO SALAD

Shallot & Basil
(VG) 40

SPICED HONEY GLAZED CARROTS

(C,D,V)
40

GREEN BEANS

Garlic Butter
(D,V)
40

BROCCOLINI

Toasted Almonds
(N,V)
40

PROMOTIONS

WELLINGTON WEDNESDAYS

Wednesdays • 5pm onwards
From AED 155 per person

SATURDAY BRUNCH - 50% OFF

Saturdays • 1pm - 4pm
From AED 449 per person | DJ

STEAK FRITES FRIDAYS

Fridays • 5pm onwards
From AED 180 per person
With glass of wine

SUNDAY ROAST

Sundays • 12pm to 10:30pm
From AED 100 per person | DJ

THE SPANIEL SUNDOWNERS

Happy Hour - The Spaniel Way
From Monday to Friday | 5PM to 7PM
Selected drinks at AED 35

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)