



# 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

### WELSH RAREBIT

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

### MARINATED CHICKEN SKEWER

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

### TIGER PRAWN SCAMPI

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

### THE SPANIEL SCOTCH EGG

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

## COLD PLATES & SALADS

### CAESAR SALAD

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

### PRAWN COCKTAIL

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

### YELLOWFIN TUNA NICOISE SALAD

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

### 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

### 250G FILLET STEAK (Mb5)

Triple-Cooked Chips, Café De Paris  
Butter (D,SD,G,C,F,M)  
260

### 800G CHATEAUBRIAND (Mb5) for 2

Café De Paris Butter,  
Parmesan & Truffle Fries,  
Bearnaise (D,E,SD,G,C,F,M)  
790

### 300G RIBEYE STEAK (Mb5)


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

### 200g WAGYU CHEESEBURGER

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

### 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)  
150

### FILLET OF SEABASS

Pak Choi, Coconut & Lemongrass Lobster  
Bisque (C,CR,D,F)  
190

### 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)  
155

### 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)  
150

### FISH & CHIPS

Mushy Peas, Tartare Sauce,  
Lemon (G,E,M,SD,D,F,S)  
135

### 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

Caviar (30g), Tartare Sauce,  
Truffle Seaweed Fries  
(D,E,F,S,G) 375

### WHOLE DOVER SOLE

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

## 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

## PROMOTIONS

### WELLINGTON WEDNESDAYS

Wednesdays • 5pm onwards  
From AED 155 per person

### STEAK FRITES FRIDAYS

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

### THE SPANIEL SUNDOWNERS

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

### SATURDAY BRUNCH - 50% OFF

Saturdays • 1pm - 4pm  
From AED 499 per person | DJ

### SUNDAY ROAST

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

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)

