


Aceitunas Variadas con Banderillas <sup>(V)</sup> ..... 35  
Selection of Spanish Olives and Pickle Skewers

Pimientos de Padrón <sup>(V)</sup> ..... 35  
Fried Padrón Peppers

Gazpacho Andaluz <sup>(V)</sup> ..... 40  
Andalusian Gazpacho

Croquetas de Pollo ..... 45  
Chicken Croquettes

Patatas Bravas <sup>(V)</sup> ..... 45  
Brava Style Potatoes

 Tortilla de Patatas <sup>(V)</sup> ..... 45  
Spanish Potato Omelette


Ensalada Xató con Sardinias del Cantábrico y Mousse de Bacalao <sup>(N)</sup> ..... 50  
Xató Salad with Cantabrian Sardines and Cod Mousse

Endivias, Queso Cabrales y Vinagreta de Naranja <sup>(V) (N)</sup> ..... 50  
Endive, Blue Cheese, Pears, Walnuts with Blood Orange Dressing

Albóndigas de la Casa con Salsa de Tomate ..... 50  
Homemade Meatballs in Tomato Sauce


Ensaladilla de Gambas, Cangrejo y Caviar de Salmón <sup>(GF)</sup> ..... 55  
Crab and Prawn Salad with Salmon Caviar

Calamares a la Andaluza ..... 55  
Andalusian Style Fried Calamari

 Croquetas de Jamón <sup>(P)</sup> ..... 55  
Serrano Ham Croquettes

Ensalada de Tomate Heirloom Ventresca de Atún y Cebollita Fresca ..... 60  
Tuna Belly Marinated with Extra Virgin Olive Oil Heirloom Tomato Salad and Spring Onions

 Gambas al Ajillo ..... 65  
Traditional Sautéed Prawns, Garlic and Chili

 Pulpo Al Hambre ..... 65  
Boiled Octopus, Confit Potatoes, Smoked Paprika and Extra Virgin Olive Oil

Rabo de Toro Cocido al Estilo Cordobés con Judía Blanca Salteada y Crema de Nabos con Vainilla ..... 65  
Braised Oxtail Córdoba Style, White Beans, Cream of Parsnip and Vanilla

 Costillas de Cordero a mi Estilo Moruno ..... 65  
Lamb Cutlets my Style with Mourish Marination

Chistorra Frita <sup>(P)</sup> ..... 65  
Pan Fried Pork Chorizo

Mejillones a la Marinera <sup>(N)</sup> ..... 65  
Mussels with Marinara Sauce

Vieiras con Ajo y Cebollino <sup>(GF)</sup> ..... 65  
Plancha Baby Scallops, Garlic and Chives




Served for 2 people

In the Costa Brava fishing village of Palamós, Paella is a family tradition. When I was still a kid, I learnt this from my parents. The first was how to make the "Sofrito", caramelizing the vegetables, and how to choose the freshest seafood brought from the Mediterranean Sea by my fisherman uncle that same early morning. "Arrosejar" the best traditional "Bomba" rice and boil it with my mom's homemade stock. Finish it in the oven to give that so special last touch of the Catalonian Paella. - Chef Miquel Badosa -

Paella de Verduras <sup>(V) (N)</sup> ..... 165  
Vegetables Paella

Paella Mixta <sup>(N)</sup> ..... 210  
Mixed Paella with Chicken, Prawns, Calamari and Vegetables

 Fideua Negra con Calamares y Gambas <sup>(N)</sup> ..... 210  
Black Vermicelli with Prawns and Calamari

Paella de Mariscos <sup>(N)</sup> ..... 250  
Seafood Paella

## PARA COMPARTIR

 Paletilla de Cordero Lechal Asada 24 Horas Puré de Patatas y Verduras Salteadas <sup>(N)</sup> ..... 380  
24 Hours Slow Roasted Baby Lamb Shoulder Mashed Potatoes and Vegetables

Plato Mixto de Cerdo <sup>(P) (N)</sup> ..... 380  
Mixed Platter of Grilled Pork

Parrillada de Mariscos <sup>(N)</sup> ..... 580  
Seafood a la Plancha

## EMBUTIDOS

 Melón con Jamón <sup>(P)</sup> ..... 60  
Melon with Serrano Ham

Jamón Serrano <sup>(P)</sup> ..... 90  
Serrano Ham

Jamón Ibérico <sup>(P)</sup> ..... 140  
Iberian Ham

 Selección de Embutidos <sup>(P)</sup> ..... 190  
Selection of Pork Cold Cut

## QUESOS


 Manchego <sup>(N)</sup> ..... 45  
Spanish Favorite Cheese made with Manchego Sheep Milk

 Tabla de Quesos <sup>(N)</sup> ..... 130  
Selection of Spanish Cheese

## PRINCIPALES


 Parrillada de Verduras con Salsa Romesco <sup>(V) (N)</sup> ..... 90  
Grilled Vegetables with Romesco Sauce

Picantón Ahumado, Papas Arrugadas Mojo Picón y Pimientos de Padrón <sup>(N)</sup> ..... 125  
Smoked Baby Chicken, Sea Salt Boiled Potatoes and Fried Padrón Peppers

Salmonete en Salsa Mediterránea <sup>(N)</sup> ..... 140  
Red Mullet on Mediterranean Sauce

 Carrillera de Ternera y Puré de Boniato con Crema de Patata <sup>(N)</sup> ..... 160  
Braised Beef Cheek, Sweet Mashed Potatoes and Cream

Secreto Ibérico con Puré de Patatas y Verduras Glaseadas al Mojo <sup>(P) (N)</sup> ..... 220  
Grilled Iberian Secreto Pork, Mashed Potatoes and Caramelize Vegetables

 Chuletón a la Parrilla, Patatas al Horno y Pimientos de Padrón <sup>(N)</sup> ..... 350g | 220 800g | 480  
Rib Eye Steak, Baked New Potatoes, Fried Padrón Peppers

(V) Vegetarian (A) Alcohol (P) Pork (N) Nuts (GF) Gluten Free  Al Hambre Signature

ALL PRICES ARE IN U.A.E. DIRHAMS AND INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND VALUE ADDED TAX

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