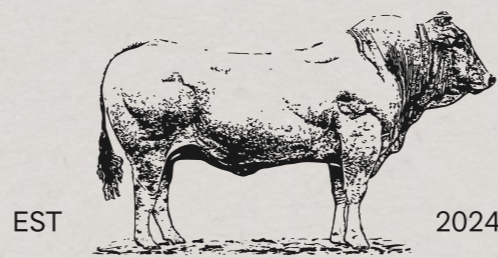


Rubia Gallega

DUBAI, UAE

~ A la Carte Menu ~

www.RubiaGallegaRestaurant.com



Rubia Gallega

~ A la Carte Menu ~

Starters

Galician Russian Salad with Oscietra Caviar

A creamy potato and vegetable salad topped with premium Oscietra caviar.



45 / 65 + Caviar

Andalusian Salmorejo with Eggplant Chips

A rich tomato-based cold soup garnished with crispy eggplant chips.



45

Signature Chicken Croquettes

Golden-fried croquettes with tender chicken filling, creamy béchamel, and seasoning.



48

Angus Cecina Croquettes

Rich and flavorful croquettes made with Wagyu beef cheeks and Spanish cecina.



48

Galician-Style Octopus

Tender octopus cooked to perfection and served with paprika and olive oil.



85

Prawns Pil Pil

Sizzling prawns in garlic, chili, and olive oil.



68

Garlic-Seared Galician Scallops

Fresh scallops in a light garlic and parsley sauce.



75

Rubia Gallega Signature Starters

Tableside Caesar Salad with Rubia Gallega Cecina

A classic Caesar salad prepared tableside, featuring Rubia Gallega cured beef and aged Parmesan.



75

30-Day Aged Beef Carpaccio

Thinly sliced aged beef with a mix of premium Spanish cheeses.



85

Duo of Steak Tartare (Tableside)

Hand-chopped sirloin of Spanish Wagyu and Rubia Gallega, prepared tableside with premium seasonings.



95

Mini Rubia Gallega Burgers x2

Juicy Rubia Gallega beef patties served with house-made black garlic sauce and brioche buns.



65

Spanish Wagyu Supreme Beef Cecina

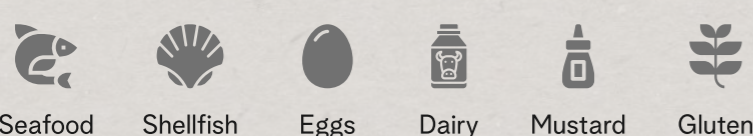
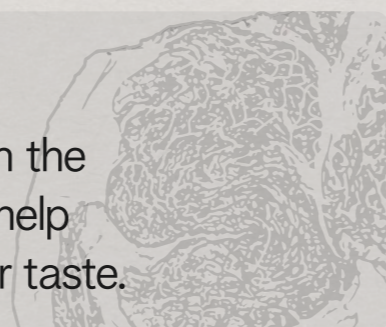
Thinly sliced Spanish Wagyu cecina.



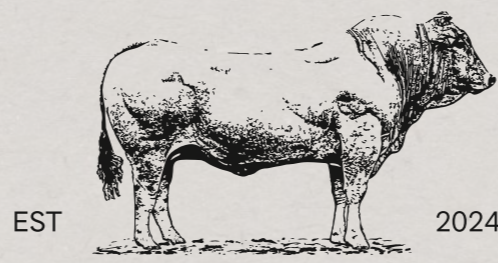
95

Ask Your Server

Our knowledgeable staff will be delighted to explain the aging process, the selection of cuts available, and help you choose the perfect dry-aged steak to suit your taste.



All Prices are in AED. Service charge not included.



Rubia Gallega

~ A la Carte Menu ~

Main Courses

Josper-Grilled Fillet of Sea Bass

Fresh sea bass grilled to perfection, served with assorted garden vegetables.



120

Galician Market Fish in Salt

Fresh catch baked in salt crust and deboned tableside for an interactive dining experience..



280 per kg

Josper-Grilled Octopus Leg with Parmentier

Smoky, tender octopus paired with creamy mashed potatoes.



120

Josper Roasted Chicken with Natural Jus

Half a chicken marinated with aromatic herbs, roasted in our Josper oven.

Served with spanish sauté potatoes and drizzled with its own rich natural jus.

115

Vegetable Platter from the Josper Grill

A selection of market-fresh vegetables, perfectly charred in the Josper.

60

Main Courses (Premium Beef)

(All meats served with a selection of signature sauces)

Josper-Grilled Rubia Gallega T-Bone

390 per kg

Grilled Tenderloin of Rubia Gallega

190

Ribeye (off bone)

190

Tomahawk Steak

390 per kg

Traditional "Cachopo" with Beef Cecina and Aged Sheep Cheese

Crispy breaded Spanish beef filled with smoky cecina and creamy aged sheep cheese, offering a perfect balance of flavors and textures.



175

Beef Stew with Meat Glace Reduction

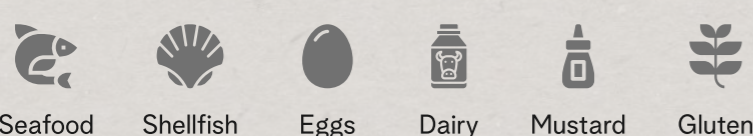
Tender Spanish chuck roll slow-cooked in a rich meat glace reduction for a deep, comforting flavor.

120

Minced Beef Kofta with Arabic Spices, Onion, and Mint Garnish

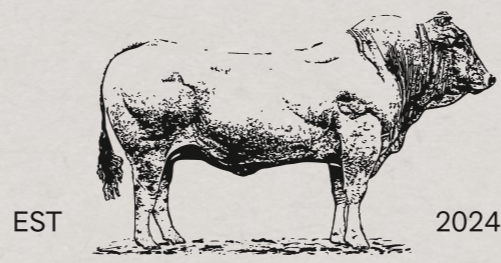
Aromatic minced beef kofta, seasoned with a blend of Arabic spices, served with a garnish of finely chopped onion and fresh mint.

125



Seafood Shellfish Eggs Dairy Mustard Gluten

All Prices are in AED. Service charge not included.



Rubia Gallega

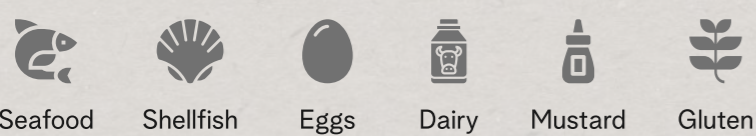
~ A la Carte Menu ~

Side Dishes

Hand-Cut French Fries	30
Chunky Steakhouse Fries	30
Spanish Sauté Potatoes	30
Roasted Piquillo Peppers	30
Pimientos de Padrón	30
Josper-Grilled Green Asparagus	30

Sauces (add-ons)

Béarnaise  	10
Chimichurri	10
Black Garlic Mayo 	10
Rubia Gallega Bull Sauce	10



All Prices are in AED. Service charge not included.