

Rubia Gallega

Al Wasl Plaza, Expo City

Starters

Green Salad A fresh mix of seasonal greens, lightly dressed for a crisp and refreshing bite	55
Baby Spinach Salad Fresh baby spinach topped with seasonal ingredients	58
Signature Chicken Croquettes Golden-fried croquettes with tender chicken filling, creamy béchamel, and seasoning	58
Angus Cecina Croquettes Rich and flavourful croquettes made with Angus beef cheeks and Spanish cecina	58
Boletus Croquettes Creamy béchamel blended with sautéed boletus mushrooms, breaded and fried to golden perfection	58
Galician Russian Salad A creamy potato and vegetable salad with Tuna	65
Galician-Style Octopus Tender octopus cooked to perfection and served with paprika and olive oil	85
Prawns Pil Pil Sizzling prawns in garlic, chilli, and olive oil	85
Garlic-Seared Galician Scallops Fresh scallops in a light garlic and parsley sauce	85

Rubia Gallega Signature Starters

Mini Rubia Gallega Burgers x2 Juicy Rubia Gallega beef patties served with house-made black garlic sauce and brioche buns.	70
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	95
Tableside Duo of Steak Tartare Hand-chopped sirloin of Spanish Wagyu and Rubia Gallega, prepared tableside with premium seasonings	95
Spanish Wagyu Supreme Beef Cecina Thinly sliced Spanish Wagyu cecina.	95

Vegetarian Josper-Grilled Dishes

Experience the perfect smoky flavours of our Josper grill with these new vegetarian options:

Josper-Grilled Eggplant	58
Seasonal Josper-Grilled Artichokes	58
Seasonal Josper-Grilled Vegetables	58

Main Courses

Marinated Josper-Grilled Chicken Thigh Marinated boneless chicken thighs, roasted in our Josper oven Baby potatoes, and Chimichurri sauce	125
Josper-Grilled Fillet of Sea Bass Fresh sea bass grilled to perfection, served with assorted garden vegetables.	150
Josper-Grilled Octopus Leg With Parmentier Smoky, tender octopus paired with creamy mashed potatoes	150
Josper Roasted Lamb Chops with Rosemary & Lemon Lamb chops, roasted in our Josper oven. Potato parmentier and Comte cheese	190

Main Courses (Premium Beef)

All meats served with a selection of signature sauces

Tomahawk Steak	395 per kg
Josper-Grilled Rubia Gallega T-Bone	395 per kg
Grilled Tenderloin of Rubia Gallega	195
Ribeye (off bone)	195
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 flavours and textures.	195

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.



Side Dishes

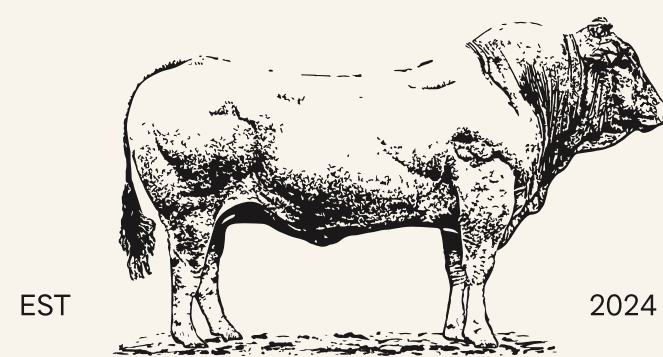
Hand-Cut French Fries	35	Padrón Peppers	35
Chunky Steakhouse Fries	35	Roasted Piquillo Peppers	35
Spanish Sauté Potatoes	35	Josper-Grilled Green Asparagus	45

Sauces

Béarnaise	Rubia Gallega Bull Sauce
Chimichurri	Demi-Glace with Mushrooms
Black Garlic Mayo	

DRY AGED
WEDNESDAYS

SPECIAL OFFER
COMPLIMENTARY GLASS OF WINE OR SIDE,
WITH EVERY RUBIA GALLEGA CUT
EVERY WEDNESDAY



Rubia Gallega

Melia Desert Palm, Warisan

Starters

Golden-Fried Boletus Croquette (G, D, E, V) 65 4095
Golden-fried croquette with boletus mushroom filling, and creamy béchamel

Angus Cecina Croquettes (G, D, E, V) 65 4095
Rich and flavorful croquettes made with Wagyu beef cheeks

Galician-Style Octopus (SH, GF) 95 5985
Tender octopus cooked to perfection and served with potatoes, paprika and olive oil

Prawns Pil Pil (SH, GF) 85 5355
Sizzling prawns in garlic, chili, and olive oil

Garlic-Seared Galician Scallops (D, SH, GF) 95 5985
Fresh scallops in a light garlic, parsley sauce and parmentier

Rubia Gallega Signature Starters

Caesar Salad with Rubia Gallega Cecina (G, F, E, R) 85 5355
Caesar salad prepared tableside, featuring Rubia Gallega cured beef and aged parmesan

Baby Spinach and Cecina (GF) 65 4095
Baby spinach, crispy cecina, olive oil, and truffle

30-Day Aged Beef Carpaccio (GF, D, R) 120 7560
Thinly sliced aged beef with a mix of premium Spanish cheeses

Duo of Steak Tartare (E, G, R) 140 8820
Hand-chopped tenderloin of Rubia Gallega and Australian Black Angus, prepared tableside with premium seasonings

Spanish Wagyu Supreme Beef Cecina (R, GR) 130 8190
Thinly sliced Spanish Wagyu cecina

Mini Rubia Gallega Burgers x2 (E, D, S) 90 5670
Rubia Gallega beef patties served with house-made brioche buns and black garlic sauce

Main Courses

Grilled Sea Bass (F, GF, DF) 150 9450
Fresh sea bass grilled to perfection, served with assorted garden vegetables

Marinated Chicken Thigh (GF, DF) 150 9450
Marinated rboneless chicken thighs, roasted over the wood fire, accompanied by baby potatoes, and chimichurri sauce

Roasted Lamb Chops with Rosemary & Lemon (GF, D) 220 13860
Lamb Chops served with potato parmentier and melted Comté cheese



We welcome inquiries from customers who wish to know whether any dishes contain specific ingredients. Please inform your order-taker of any allergies or special dietary requirements we should be aware of when preparing your meal.

Consumption of raw or undercooked animal products, seafood, or poultry (such as eggs) may increase your risk of foodborne illness. Written information is available upon request.

Main Courses (Premium Beef)

(All meats served with a selection of signature sauces)

Rubia Gallega T-Bone 28350 450 per kg

Tomahawk Steak - Rubia Gallega 28350 450 per kg

Ribeye (off bone) - Rubia Gallega 16380 260

Tenderloin - Rubia Gallega 15750 250

Wagyu Striploin - Australian | MB 6-7 1890 300

Argentinian Striploin | 90 Days grass-fed 11655 185

Traditional Spanish Milanese Cachopo (D, E) 14490 230
Breaded angus ribeye filled with mozzarella cheese, white cheddar and cecina

Vegetarian Dishes

Saffron Risotto (V, D) 5985 95
Aquarello rice, asparagus, saffron, parmesan cheese

Grilled Artichokes (E, D) 4725 75
Bernaise sauce and soft poached egg

Roasted Eggplant (GF, DF, N, VG) 3654 58
Slow roasted eggplant, dukka seasoning

Roasted Carrots (SE, N, V) 3654 58
Slow roasted carrot, harissa seasoned

Sides Dishes 45 2835

Chunky Steakhouse Fries (V, DF)

Spanish Sautéed Potatoes (V, DF, DF)

Padrón Peppers (V, DF, DF)

Roasted Charcoal Piquillo Peppers (V, DF, DF)

Grilled Green Asparagus (V, DF, DF)

French Fries (V, DF)

Sauces (add-ons)

Béarnaise (E, GF, D)

Chimichurri (V, GF, DF)

Black Garlic Mayo (V, S, DF, G)

Rubia Gallega Bull Sauce (V, S, E, GF)

Peppercorn (G, D)

Dessert 40 2520

Catalan Crème Brulée (V, D, E, GF)

Traditional Spanish custard with caramelized sugar and fresh strawberries

Fried Milk with Homemade Custard (G, D, E, N)
Crispy milk pudding bites served with a creamy sauce

Basque-Style Cheesecake (G, E, D)
A creamy, rich, and slightly caramelized cheesecake

Churros & Chocolate (D, G, V)
A Spanish iconic crunchy sweet, and dark chocolate

Mustard (M), Nuts (N), Raw (R), Sesame (SE), Seafood (SF), Shellfish (SH), Dairy (D), Soy (S), Egg (E), Vegetarian (V), Vegan (VG), Gluten-Free (GF), Locally Sourced (LS), Sustainably Certified (SC)