

# Rubia Gallega

Al Wasl Plaza, Expo City

## Starters

### Green Salad

A fresh mix of seasonal greens, lightly dressed for a crisp and refreshing bite

### Baby Spinach Salad

Fresh baby spinach topped with seasonal ingredients

### Signature Chicken Croquettes

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



### Angus Cecina Croquettes

Rich and flavourful croquettes made with Angus beef cheeks and Spanish cecina



### Boletus Croquettes

Creamy béchamel blended with sautéed boletus mushrooms, breaded and fried to golden perfection



### Galician Russian Salad

A creamy potato and vegetable salad with Tuna



### Galician-Style Octopus

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



### Prawns Pil Pil

Sizzling prawns in garlic, chilli, and olive oil



### Garlic-Seared Galician Scallops

Fresh scallops in a light garlic and parsley sauce



## Rubia Gallega Signature Starters

### Mini Rubia Gallega Burgers x2

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



### Tableside Caesar Salad with Rubia Gallega Cecina

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



### 30-Day Aged Beef Carpaccio

Thinly sliced aged beef with a mix of premium Spanish cheeses



### Tableside Duo of Steak Tartare

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



### Spanish Wagyu Supreme Beef Cecina

Thinly sliced Spanish Wagyu cecina.



## Vegetarian Josper-Grilled Dishes

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

### Josper-Grilled Eggplant

55

### Seasonal Josper-Grilled Artichokes

58

### Seasonal Josper-Grilled Vegetables

58

## Main Courses

### Marinated Josper-Grilled Chicken Thigh

125

Marinated boneless chicken thighs, roasted in our Josper oven  
Baby potatoes, and Chimichurri sauce



### Josper-Grilled Fillet of Sea Bass

150

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



### Josper-Grilled Octopus Leg With Parmentier

150

Smoky, tender octopus paired with creamy mashed potatoes



### Josper Roasted Lamb Chops with Rosemary & Lemon

190

Lamb chops, roasted in our Josper oven. Potato parmentier  
and Comte cheese



## 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

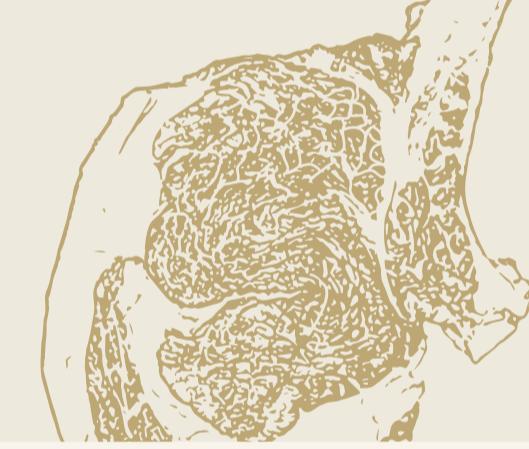
195

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



### 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

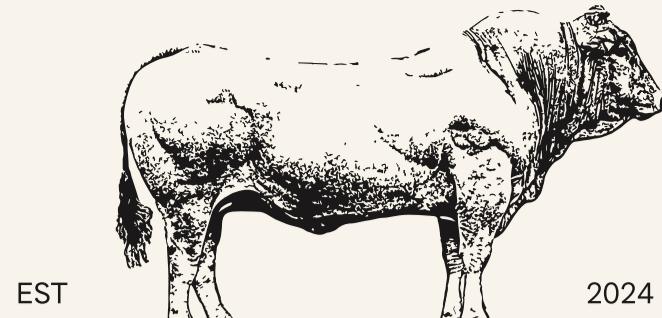
Demi-Glace with Mushrooms

### Black Garlic Mayo

## DRY AGED

WEDNESDAYS

SPECIAL OFFER  
COMPLIMENTARY GLASS OF WINE OR SIDE,  
WITH EVERY RUBIA GALLEGAS 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

## 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 boneless 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

Aquarello rice, asparagus, saffron, parmesan cheese

### Grilled Artichokes (E, D) 4725

Bernaise sauce and soft poached egg

### Roasted Eggplant (GF, DF, N, VG) 3654

Slow roasted eggplant, dukka seasoning

### Roasted Carrots (SE, N, V) 3654

Slow roasted carrot, harissa seasoned

## Sides Dishes 45 2835

## Sauces (add-ons)

### Chunky Steakhouse Fries (V, DF)

Béarnaise (E, GF, D)

### Spanish Sautéed Potatoes (V, DF, DF)

Chimichurri (V, GF, DF)

### Padrón Peppers (V, DF, DF)

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

### Roasted Charcoal Piquillo Peppers (V, DF, DF)

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

### Grilled Green Asparagus (V, DF, DF)

Peppercorn (G, D)

### French Fries (V, DF)

## Dessert 40 2520

### Catalan Crème Brûlée (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)