

Marcella



Monday to Saturday Menu
4 to 9 April, 2026

2 Courses AED 95

3 Courses AED 125

Chorizo croquettes *aioli*

Pan con tomate *toasted sourdough*

Chicken tempura *pickles, chilli jam*

Sauteed forest mushrooms *with fried egg & cecina ham*

Black rice *with grilled squid and espellette*

Picanha steak roll *with chimichurri & beef fat fries*

Basque cheesecake *berry compote*

Marcella



Spanish-Inspired Sunday Roast 10 April, 2026

AED 195 per person

TAPAS FOR THE TABLE

House sourdough *& butter*
18-month Cecina ham & crisps *with smoked piparra peppers*
Bikini Hemingway
Potato & caramelised onion tortilla *with saffron aioli*
Croquettes of the day
Albóndigas meatballs *with paprika & cumin*

YOUR CHOICE OF MAIN

35-day aged rib of beef *served medium-rare*
Half a roast chicken
Mushroom baked rice

All served with beef fat roast potatoes, roasted hispi cabbage with parsley sauce & breadcrumbs, parsnips with brown butter & thyme, and red wine gravy

YOUR CHOICE OF DESSERT

Rey Silo blue cheese *with brioche & paprika honey*
Dark chocolate mousse *with olive oil & sea salt*