



Welcome to Summersalt Beach Club, where we bring the heart and soul of Latin America to the shores of Dubai. Our menu celebrates the region's vibrant culinary heritage, combining bold flavours, fresh ingredients, and artistic presentation to create a dining experience like no other.

From the fiery spices of the Andean highlands to the refreshing zest of the Caribbean coast, each dish is a tribute to the diverse and colourful landscapes that inspire us. Whether you're here for a relaxed lunch, a sunset dinner, or a special occasion, we invite you to savour the spirit of Latin America in every bite.

## PLATITOS FRIOS

---

Ceviche de Lubina y Ají Amarillo (R) (E) (LF) Sea Bass, Yellow Chili Tiger Milk, Crispy Calamari	135
Crudo de Atún Trufado (R) (S) (SE) (N) (LF) (CS) Yellowfin Tuna, Truffle Sauce, Shiragiku Vinegar	120
Causa de Langosta (SF) (E) (GF) (LF) Canadian Lobster, Yellow Chili, Avocado, Potato	160***
Tartar de Salmón (R) (GF) (E) (SE) (LF) Yellow Chili, Cassava Cracker	95
Tostada de Atún (R) (SE) (S) (N) (D) (CS) Tuna, Truffle Cream, Ponzu	110
Tiradito de Wagyu (R) (SE) (S) (LF) Black Pepper Dressing, Sesame	160
Tacos de Langosta (SF) (E) (SE) (LF) Canadian Lobster, Guacamole, Corn Tortilla	190***
Tacos de Palta (VG) (SE) (LF) Avocado, Sweet Corn, Chipotle Sauce, Corn Tortilla	75
Tiradito de Hamachi (R) (S) (LF) Japanese Yellowtail, Tozazu, Avocado	120


## ENSALADAS

---

Burrata (V) (D) (LS) (CS) Heirloom Cherry Tomato, Andean Quinoa, Aji Amarillo Dressing, Pesto	145
Tiradito de Melón (V) (D) (GF) Melon Tiger Milk, Blueberry Feta	110
Greek (D) (V) (GF) (LS) Oregano & Lemon Dressing, Feta Cheese, Kalamata Olive Capsicum, Cucumber, Red Onion	110

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW  
(M) MOLLUSKS (E) EGG (SE) SESAME  SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.

## SIGNATURE SUSHI

---

### Rolls | 8 pcs

Spicy Tuna, Yukke Sauce (R) (S) (SE) (E) (LF) (CS)	110
☞ Shrimp Tempura, Avocado (SF) (E) (SE) (S) (LF)	125
Avocado Cucumber Maki, Truffle Mayonnaise (V) (S) (SE) (E) (LF)	90

### Nigiri | 2 pcs

Seabass, Shiso Salsa (R) (SE) (S) (LF)	80
Yellowtail, Jalapeno (R) (SE) (S) (LF)	80
Bluefin Tuna, Truffle (R) (SE) (S) (N) (LF) (CS)	85**
Salmon Aburi, Yuzu Chives (R) (SE) (S) (LF)	75

### Hand Roll

Spicy Tuna, Chipotle Sauce (R) (SE) (S) (E) (LF) (CS)	70
Hamachi, Acevichado, Cucumber (R) (S) (E) (LF)	90
King Crab, Guacamole (SF) (S) (E) (LF)	110***

## CRUDO BAR

---

Salmon y Mango (R) (S) (LF)	100
Ponzu, Mango Chalaca	
Atún Trufado (R) (S) (SE) (LF) (CS)	120**
Yellowfin Tuna, Truffle Sauce, Shiragiku	
Corvina Aji Amarillo (R) (D)	120
Seabass, Yellow Chili Creamy Sauce	
Hamachi y Manzana (R) (S) (LF)	130
Oyster Sauce, Cucumber, Green Apple	

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW (M) MOLLUSKS (E) EGG (SE) SESAME ☞ SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.

## PLATITOS CALIDOS

---

☞ Pulpo y Ají Cremoso (D) (GF)	155
Grilled Octopus, Yellow Chili Creamy Sauce, Cassava	
Padrón Chili Tempura (V) (E) (LF)	90
Lemon Mayonnaise	
Jalea de Langostino y Calamar (SF) (E) (LF)	145**
Purple Prawns, Calamari, Chili Morita Emulsion	
Tacos de Birria (D)	135
Wagyu Beef, Crispy Tortilla, Chili Salsa	
☞ Croquetas de Cangrejo (D) (E) (SE) (SF)	130
King Crab Cake, Cajun Spices	
☞ Sando de Wagyu (D) (E) (SE)	290***
Wagyu Beef Sando, Chipotle Sauce	
Brocheta de Langostino, Macho Salsa (SF) (LF)	110
Prawn Skewer, Lobster Bisque, Lime	
Merluza Anticucho (D) (S)	140**
Chili Panca Sauce, Crispy Potato	

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW  
(M) MOLLUSKS (E) EGG (SE) SESAME ☞ SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.

## PESCADOS Y MARISCOS

---

Corvina en Escabeche (SF)(S)(LF) Grilled Seabass, Prawns, Yellow Chili	210
Langostinos Enchilados (SF)(D) Grilled King Prawn, Guajillo Sauce	190
Merluzza Negra Anticuchera (D)(S) Black Cod, Anticucho, Chili Panca Sauce, Mashed Potato	310***
Arroz Cremoso de Mariscos (SF)(D)(E) Seafood Creamy Rice, Garlic Aioli Emulsion	290**

## CARNES Y AVES

---

Pollo en Salsa de Uchucuta (D) Corn Fed Baby Chicken, Charred Green Tomato, Pepper Sauce	190
Costilla de Cordero Al Grill y Salsa Seco (LF) New Zealand Lamb Rack, Smoked Tomato Sauce	210
Tataki de Bife de Chorizo (S)(SE)(LF) Wagyu Beef Striploin Tataki, Chimichurri, Yukke and Chili Sauce	290***

## ACOMPAÑANTES

---

☞ Arroz Chaufa de Camarones (SF)(E)(S)(LF) Stir-Fried Rice, Prawn, Egg, Coriander	75
Puré Trufado de Papa (D)(V) Truffle Mashed Potato	85
Brocolini Parrillado (VG)(LF)(GF) Charred Brocollini	65
Yuca Frita (V)(LF) Fried Cassava	65
Espárragos y Granada (VG)(LF) Asparagus, Pumpkin Seeds, Pomegranate	75

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW  
(M) MOLLUSKS (E) EGG (SE) SESAME ☞ SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.

## VEGETARIANO

---

☞ Tiradito de Berenjena (S) (SE) (VG) (LF) (LS) Eggplant, Sesame Dressing	65
Tacos de Palta (VG) (SE) (LF) Avocado, Sweet Corn, Chipotle Sauce, Corn Tortilla	75
Padrón Chili Tempura (V) (E) (LF) Lemon Mayonnaise	90
Burrata (V) (D) (LS) (CS) Heirloom Cherry Tomato, Andean Quinoa, Aji Amarillo Dressing, Pesto	145
Tiradito de Melón (VG) (LF) (GF) Melon Tiger Milk, Blueberry, Vegan Feta Cheese	110
Griega (D) (V) (GF) (LS) Oregano & Lemon Dressing, Feta Cheese, Kalamata Olive Capsicum, Cucumber, Red Onion	110
Arroz Chiffa (GF) (VG) (LF) Stir Fried Rice, Mix Vegetables, Oyster Mushroom Sauce	125

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW  
(M) MOLLUSKS (E) EGG (SE) SESAME ☞ SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.


## POSTRES

---

<b>Tres Leches</b> (D) (E) (V) (N)	75
Soak Vanilla Sponge, Red Fruits, Vanilla Chantilly	
<i>Paired with Veuve Clicquot Yellow Label Brut Champagne</i>	125
<b>Alfajor</b> (D) (E) (N) (V)	75
Dulce de Leche Cream, Dulce Ice Cream, Crunchy Sablé	
<i>Paired with Wine Banyuls, Michel Chapoutier 70</i>	
<b>Merengón</b> (D) (E) (V) (N)	85
Pabana Sorbet, Meringue, Exotic Marmalade	
<i>Paired with Veuve Clicquot Rosé Champagne</i>	140
<b>Helado de Yogúrt</b> (D) (N) (V)	80
Crispy Phyllo, Yoghurt Ice Cream, Strawberry Marmalade, Pecan Nuts	
<i>Paired with Veuve Clicquot Rosé Champagne</i>	140
<b>Summersalt Gofriterol</b> (D) (E) (V) (N)	130
Cocoa Waffles, Vanilla Ice Cream, Peruvian Chocolate Sauce	
<i>Paired with Port Wine Tawny 10 YO Taylor's</i>	85
<b>Fruit Platter</b> (VG) (GF) (LF)	120
Fresh Sliced Tropical Fruits	

In case of food allergies or a special dietary requirement, kindly inform a member of staff.

HB Supp. of AED 200 per Adult and 100 per Kid | For items\*\* Additional Supp. of AED 60 | For items\*\*\* Additional of AED 120

(VG) VEGAN (LF) LACTOSE FREE (V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY (R) RAW  
(M) MOLLUSKS (E) EGG (SE) SESAME  SIGNATURE DISH (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax.

 @Summersaltbeachclub