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) 135
Sea Bass, Yellow Chilli Tiger Milk, Crispy Calamari

Tartar de Salmón (R) (GF) (E) (SE) (LF) 95
Yellow Chilli, Cassava Cracker

〰 Arroz Crocante y Tartar de Atun (R) (SE) (S) (D) (CS) (E) 90
Crispy Rice and Tuna Tartare

Tacos de Palta (VG) (SE) (LF) 75
Avocado, Sweet Corn, Chipotle Sauce, Corn Tortilla

Yellowtail Sashimi and Jalapeño (R) (LF) (S) 120
Japanese Yellow Tail, Yuzu

ENSALADAS

Burrata (V) (D) (LS) (CS) 145
Heirloom Cherry Tomato, Andean Quinoa, Aji Amarillo Dressing, Pesto

Greek (D) (V) (GF) (LS) 120
Oregano & Lemon Dressing, Feta Cheese, Kalamata Olive
Capsicum, Cucumber, Red Onion

〰 Espinaca y Trufa (D) (V) (S) 110
Baby Spinach Salad, Parmesan Cheese, White Truffle Oil, Miso

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

Yellowtail, Jalapeño (R) (SE) (S) (LF) 80

Bluefin Tuna, Truffle (R) (SE) (S) (N) (LF) (CS) 85**

Salmon Aburi, Yuzu Chives (R) (SE) (S) (LF) 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 (**SF**) SHELLFISH (**N**) NUTS (**D**) DAIRY (**GF**) GLUTEN FREE (**S**) SOY (**R**) RAW
(**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 .

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

Hamachi y Manzana (R) (S) (LF) — 130
Oyster Sauce, Cucumber, Green Apple

PLATITOS CALIDOS

Edamame (GF) (VG) — 45

〰 Pulpo y Ají Cremoso (D) (GF) — 155
Grilled Octopus, Yellow Chili Creamy Sauce, Cassava

Berenjena Tempura (V) (E) (LF) — 85
Eggplant Tempura, Miso Caramelized

〰 Camarones Dinamita (SF) (E) (LF) — 135**
Rock Shrimp Tempura, Creamy Spicy Sauce

Tacos de Birria (D) (S) — 135
Wagyu Beef, Crispy Tortilla, Chili Salsa

〰 Sando de Wagyu (D) (E) (SE) — 290***
Wagyu Beef Sando, Chipotle Sauce

PESCADOS Y MARISCOS

Corvina en Escabeche (SF) (S) (LF) — 210
Grilled Seabass, Prawns, Yellow Chili

Langostinos Enchilados (SF) (D) — 190
Grilled King Prawn, Guajillo Sauce

〰 Bacalao Negro Caramelizado (S) — 210***
Miso Caramelized Black Cod

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CARNES Y AVES

Pollo en Salsa de Uchucuta (D) — 190
Corn Fed Baby Chicken, Charred Green Tomato, Pepper Sauce

Costilla de Cordero Al Grill y Salsa Seco (LF) — 210
New Zealand Lamb Rack, Smoked Tomato Sauce

Tataki de Bife de Chorizo (S) (SE) (LF) — 290***
Wagyu Beef Striploin Tataki, Chimichurri, Yukke and Chili Sauce

ACOMPAÑANTES

Arroz Salteado de Camarones (SF) (E) (S) (LF) — 85
Coriander and Shrimp Fried Rice

Puré Trufado de Papa (D) (V) — 85
Truffle Mashed Potato

Broccolini Parrillado (VG) (LF) (GF) — 65
Charred Broccollini

Espárragos y Granada (VG) (LF) — 75
Asparagus, Pumpkin Seeds, Pomegranate

VEGETARIANO

Tiradito de Berenjena (S) (SE) (VG) (LF) (LS) — 65
Eggplant, Sesame Dressing

Tacos de Palta (VG) (SE) (LF) — 75
Avocado, Sweet Corn, Chipotle Sauce, Corn Tortilla

Berenjena Tempura (V) (E) (LF) — 90
Eggplant Tempura, Miso Caramelized

Burrata (V) (D) (LS) (CS) — 145
Heirloom Cherry Tomato, Andean Quinoa, Ají Amarillo Dressing, Pesto

Greek (VG) (LF) (GF) (LS) — 120
Oregano & Lemon Dressing, Vegan Feta Cheese, Kalamata Olive
Capsicum, Cucumber, Red Onion

Arroz Chiffa (GF) (VG) (LF) — 125
Stir Fried Rice, Mix Vegetables, Oyster Mushroom Sauce

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POSTRES

Tres Leches (D) (E) (N) — 75
Soak Vanilla Sponge, Red Fruits, Vanilla Chantilly
Paired with Veuve Clicquot Yellow Label Brut Champagne — *125*

Bahía Blanca (D) (E) (N) — 75
Dulce de Leche Cream, Dulce Ice Cream, Crunchy Sablé
Paired with Wine Banyuls, Michel Chapoutier — *70*

Helado de Yogúrt (D) (N) — 80
Crispy Phyllo, Yoghurt Ice Cream, Strawberry Marmalade, Pecan Nuts
Paired with Veuve Clicquot Rosé Champagne — *140*

Summersalt Gofriterol (D) (E) (N) — 130
Cocoa Waffles, Vanilla Ice Cream, Peruvian Chocolate Sauce
Paired with Port Wine Tawny 10 YO Taylor's — *85*

Fruit Platter (VG) (GF) (LF) — 120
Fresh Sliced Tropical Fruits

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