



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.

📍 @Summersaltbeachclub

PLATITOS FRIOS

Summersalt Ceviche (R) (LF)	125
Sea Bass, Yellow Chilli Tiger Milk, Chulpi Corn	
≡ Tiradito de Atún (R) (SE) (S) (D) (CS)	125
Bluefin Tuna, Acevichada Sauce, Quinoa	
Tiradito de Salmón Curado	115
(R) (GF) (SE) (LF)	
Crème Fraîche Avocado, Trout	
Tiradito de Hamachi (R) (S) (LF)	115
Oyster Sauce, Cucumber, Green Apple, Yellowtail	
≡ Arroz Crocante y Tartar de Atun	90
(R) (SE) (S) (D) (CS) (E)	
Crispy Rice and Tuna Tartare	
Tacos de Langosta (SF) (E) (SE) (LF)	180***
Canadian Lobster, Guacamole, Corn Tortilla	
Tacos de Palta (VG) (SE) (LF)	75
Avocado, Sweet Corn, Chipotle Sauce, Corn Tortilla	

SIGNATURE SUSHI

Rolls | 8 pcs

Spicy Tuna, Yuke Sauce	105
(R) (S) (SE) (E) (LF) (CS)	
≡ Shrimp Tempura, Avocado	120
(SF) (E) (SE) (S) (LF)	
Avocado Cucumber Maki,	90
Truffle Mayonnaise (V) (S) (SE) (E) (LF)	
King Crab, Avocado (SF) (S) (E) (LF)	135***

Nigiri | 2 pcs

Seabass, Shiso Salsa (R) (SE) (S) (LF)	80
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

ENSALADAS

Burrata (V) (D) (LS) (CS) (N)	135
Sundried Tomato, Pine Nuts, Bread Toast, Raspberry Vinaigrette	
Watermelon Feta (V) (D)	105
Watermelon, Jalapeño Tiger Milk, Avocado	
Greek Salad (D) (V) (GF) (LS)	105
Tomato & Lemon Dressing, Feta Cheese, Kalamata Olive, Capsicum, Cucumber, Red Onion	
≡ Espinaca y Trufa (D) (V) (S)	105
Baby Spinach Salad, Parmesan Cheese, White Truffle, Miso	
≡ Mango (V) (D) (GF) (N)	125
Goat Cheese, Hibiscus Dressing, Avocado, Arugula	

PLATITOS CALIDOS

Edamame (GF) (VG)	35
Spicy Edamame (V) (D) (S) (SE)	40
≡ Pulpo al Olivo (E) (GF)	140
Grilled Octopus, Olivo Mayo, Baby Potato	
Berenjena Tempura (V) (E) (LF)	90
Eggplant Tempura, Miso Caramelized	
Camarones Dinamita (SF) (E) (LF)	125
Rock Shrimp Tempura, Creamy Spicy Sauce	
Tacos de Birria (D) (S)	130
Wagyu Short Rib, Tortilla, Chilli Salsa	
≡ Sando de Wagyu (D) (E) (SE)	275***
Wagyu Beef Sando, Chipotle Sauce	
Brocheta de Langostino,	130
Al Pastor Sauce (SF) (LF)	
Prawn Skewer, Al Pastor Sauce, Pineapple	

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

Price inclusive of 10% Service Charge and 5% VAT and subject to 7% Municipality Tax

PESCADOS Y MARISCOS

Corvina en Escabeche (SF) (S) (LF) 200
Grilled Seabass, Prawns, Yellow Chili

Langostinos Enchilados (SF) (D) 205
Grilled King Prawn, Guajillo Sauce

≡ Miso Caramelized Black Cod (S) 200***

Arroz Cremoso de Mariscos (SF) (D) (E) 275**
Seafood Creamy Rice, Garlic Aioli Emulsion

PARA COMPARTIR

Two choices of side dishes
Not part of the halfboard selection

1824 Tomahawk 1.2kg Australian 1225
Wagyu Beef and Truffle Butter
Australian Wagyu MB3

Butterfly Seabass 700g 555
Mediterranean Seabass

Mix Seafood Platter 1130
Seabass, Octopus, Hokkaido Scallops,
King Prawns, Calamari

CARNES Y AVES

Pollo A La Brasa (E) (LF) 180
Cornfed Baby Chicken, Coriander Mojo, Lemon Aioli

Costilla de Cordero Al Grill y 200
Salsa Seco (LF) (S)
New Zealand Lamb Rack, Smoked Tomato Sauce

Tataki de Bife de Chorizo (S) (SE) (LF) 275***
Westholme Wagyu Beef Striploin and
Signature Sauces

≡ Costilla de Res (D) (GF) 205**
Wagyu Beef Short Rib, Coriander Sauce,
Sweet Potato Purée

ACOMPAÑANTES

≡ Coriander Rice (SF) (E) (S) (LF) 75
Stir-Fried Rice, Prawn, Egg, Coriander

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

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

Espárragos Y Granada (V) (LF) (GF) 75
Asparagus, Pumpkin Seeds, Pomegranate,
Black Garlic Aioli

Caramelized Sweet Potato (V) (D) (GF) 80
Miso Butter, Cacao Nibs

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POSTRES

Chocolate Tart (D) (E) (N)	105
Andoa Chocolate Ganache, Vanilla Ice Cream, Sea Salt Sablée	
Raspberry Coconut (D) (E) (N)	85
Red Pepper Confit, Coconut Sorbet, Crispy Arlettes	
Mango Summer Lova (D) (V)	80
Vegan Meringue, Passion Vanilla Cream, Aromatic Oil	
☞ Banana & Dulce de Leche (D) (E) (N)	85
Caramelized Banana, Chocolate Textures, Banana Ice Cream	
Seasonal Fruit Platter Collection (VG) (GF) (LF)	115

JUMEIRAH ONE

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as a Jumeirah One member to unlock a
wealth of privileges



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