

## SEVILLE'S TAPAS

We invite you to experience one of the most traditional activities in Spain. Tapas is a succulent selection of Spanish traditional starters from all over the country to open up the appetite and dishes are perfectly designed to be shared.

### COLD TAPAS

#### GAZPACHO ANDALUZ (V) – AED 34

Traditional Spanish tomato soup, served chilled

#### CEVICHE DE MARISCOS CON LECHE DE TIGRE – AED 68

Seafood mix: sea bass, scallops and shrimps ceviche in a ginger and lime flavored “tiger milk”

#### ROLLO DE SALMON Y CANGREJO – AED 68

Gravlax salmon roll, stuffed with crab meat

#### TATAKI DE ATUN CON QUINOA (N) – AED 74

Tuna loin tataki with quinoa, piquillo peppers, orange, alioli lime and blue mussels

#### CARPACCIO DE GAMBAS CON ACEITE DE ALBAHACA - AED 80

Spanish prawn carpaccio with basil oil and citrus scent

#### CONOS DE TARTAR DE SALMON Y QUESO FRESCO (N) – AED 63

Fresh salmon tartar cones with cream cheese and sesame

### HOT TAPAS

#### VIEIRAS GRATINADAS - AED 91

Fresh scallops gratin

#### CRUJIENTES DE PULPO CON ALLIOLI TOSTADO – AED 76

Crispy octopus rolls with gratin alioli

#### LUBINA CANARIA AL “ALLCREMAT” – AED 74

Canary island sea bass with traditional peppers, tomato and garlic sauce

#### 3 GAMBAS LIMONES – AED 57

3 lemon marinated shrimps wrapped and served crunchy

#### PINCHO MORUNO – AED 57

Grilled chicken skewers, marinated with paprika and sherry vinegar

#### HUEVOS ESTRELLADOS (V) – AED 55

One of Spain's most classic and traditional dishes made of hand cut fries and eggs served sunny side up

#### CALAMARES FRITOS – AED 68

Deep fried calamari served with alioli sauce

#### FLAMENQUINES DE POLLO – AED 74

Classic dish from the south of Spain, breaded chicken breast stuffed with turkey bacon and cheese

#### ESPARRAGOS TRIGUEROS A LA BRASA CON ROMESCO Y

#### VIRUTAS DE QUESO MANCHEGO (V) & (N) – AED 55

Fresh asparagus grilled with “Romesco” sauce and shavings of manchego cheese

All prices inclusive of service charge, 10% municipality tax & 5% vat

(N) Contains nuts (P) Contains pork (V) Vegetarian option (A) Contains alcohol



Star Dish



Chef Recommended

**FRICASSE DE POLLO - AED 68**  
Corn-fed chicken "Fricassee"

**PATATAS BRAVAS (V) - AED 51**  
Deep fried potato pieces with spicy tomato sauce and alioli dressing

**FIGATELLS DE PATO – AED 55**  
Minced farmer's duck breast balls grilled and served in a crispy baby gem leaf and toasted brioche with duck jus and red onion

**POLLO AL AJILLO – AED 57**  
Marinated chicken wings in a garlic and parsley jus

**CANELON DE LANGOSTA Y BOLETUS - AED 91**  
Lobster and boletus stuffed cannelloni



**GAMBAS AL AJILLO – AED 74** ★  
Fresh prawns sautéed with garlic and chili

**CHORIZO IBERICO A LA SIDRA (P) & (A) – AED 74**  
Spanish Chorizo Iberico cooked with cider

**TORTILLA DE PATATAS (V) – AED 48** ★  
Traditional Spanish omelet made with potato and onion, accompanied by a fragrant tomato sauce

**CACHOPO ASTURIANO DE TERNERA – AED 103**  
Traditional from "Asturias" ribeye beef breaded and stuffed with smoked Spanish cheese and beef bacon accompanied with chunky potatoes and piquillo pepper comfit



**PULPO A LA GALLEGA – AED 86**  
Mediterranean octopus served sliced with thin potatoes and smoked Spanish paprika

**CROQUETAS DE LA CASA – AED 55** ★  
Homemade croquettes with your choice of chicken or manchego cheese

**1 KG MEJILLONES A LA CREMA – AED 165**  
**½ KG MEJILLONES A LA CREMA – AED 97**  
Fresh sautéed blue mussels in a creamy lemon sauce

**TERRINA DE CORDERO AED 74**  
Spanish suckling lamb terrine with roasted vegetables

## TOSTAS

Spanish specials on toast

**ESCALIVADA (V) – AED 57**  
Toasted ciabatta bread topped with roasted red pepper, eggplant and brown onion

**PEPITA DE TERNERA – AED 74** ★  
Toasted ciabatta bread topped with beef tenderloin, "piquillo" peppers and cheese

**"CON DOS PARES DE HUEVOS" – AED 57**  
Slow braised beef short rib with mushrooms, caramelized onion and quail eggs served sunny side up



**SOBRASADA DE MALLORCA Y QUESO CON MIEL (P) – AED 63**  
Pork "sobrasada" and Spanish smoked cheese toast with a hint of honey

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Star Dish



Chef Recommended

## TABLAS

### JAMÓN IBÉRICO (P) – AED 183

Pork cured Iberico ham platter

### SELECCION DE IBÉRICOS (P) – AED 183

Selection of Iberico cured salchichón, chorizo and ham

### TABLA DE QUESOS (V) & (N) – AED 154

Selection of Spanish cheeses

### CECINA DE LEON PREMIUM – AED 154

Dry-cured premium beef ham

## ENSALADAS

### AMANIDA CATALANA (V) – AED 55

Traditional Catalan salad with lettuce, sweet corn, tomatoes, onion and black olives, tossed in Spanish extra virgin olive oil

### ENSALADA DE LA HUERTA – AED 55

A traditional Spanish salad with lettuce, tomato, onion, cucumber, tuna and egg tossed in Spanish olive oil and sherry vinegar

### ENSALADA DE QUESO DE CABRA CON PASAS Y NUECES (V) & (N) – AED 66

Warm goat's cheese salad with sultanas and walnuts

### SALPICON DE MARISCO – AED 66

Seafood salad including lobster, cuttlefish and prawn with lettuce gems and peppers tossed in Spanish olive oil vinaigrette

## PAELLAS

Top Spanish tradition

(Please allow at least 30 minutes to be cooked to perfection)

### PAELLA DE MARISCO – AED 131

Traditional seafood paella made with prawns, fresh langoustine, squid, monkfish and mussels

### PAELLA DEL SENYORET – AED 131

Peeled seafood paella made with prawns, fresh langoustine, squid, monkfish and mussels

### PAELLA DE POLLO – AED 131

Chicken paella made with saffron, Spanish paprika, marinated chicken and vegetables

### PAELLA DE LANGOSTA - AED 200

Traditional paella from the east coast of Spain served with spiny lobster

### PAELLA VALENCIANA – AED 131

The most traditional way to eat the paella made in his birthplace of Valencia with saffron, chicken, rabbit, white and green beans (Due to the long process of preparation, we encourage to book this special paella in advance or allow some more time to cook it)

### PAELLA DE VERDURAS (V) – AED 120

Vegetable paella made with fresh vegetables

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### ARROZ NEGRO – AED 131



Paella prepared with squid & prawns flavoured with black squid ink and accompanied with allioli sauce

### FIDEUA – AED 131

Traditional east coast noodle paella prepared with squid & prawns and accompanied with allioli sauce

## PLATOS PRINCIPALES

Flavours of Spain

### SUQUET DE RAPE CON GAMBAS Y PATATA (N) – AED 143

Monk fish fillet in a seafood stew with mussels, shrimps & potato confit

### LUBINA A LA SAL – AED 222



(Allow 30 minutes cooking time)

Sea bass cooked in rock salt with lemon dressing, coriander and parsley sauces. Accompanied by mashed potato and sautéed vegetables

### SALMON CON SALSA “ALLIPEBRE” (N) – AED 131

Grilled salmon fillet with paprika sauce, artichokes, asparagus and shallots

### PULPO A LA BRASA – AED 154



Fire roasted whole octopus leg with baby potatoes, cherry tomato confit, olives & citrus dressing

### PALETILLA DE LECHAZO AL HORNO - AED 314

Spanish suckling lamb shoulder

### PICANTON ASADO AL LIMON – AED 113

Roasted whole baby corn fed chicken marinated with lemon scent and served with vegetables and potatoes

### SOLOMILLO CON FOIE A LA PLANCHA AL P.X (A) – AED 200



Angus beef tenderloin topped with pan fried foie gras and P.X. sauce

### MORRO DE BACALAO AL PIL-PIL MODERNO - AED 154

Spanish cod fillet served with “modern pil-pil” sauce

### CHULETON CON PATATAS A LO POBRE – AED 200

300g Angus rib eye steak grilled to taste accompanied with mushroom sauce and sautéed potatoes

### COSTILLA DE TERNERA GLASEADA A LA MIEL – AED 113

Honey glazed beef short rib served with whole grain mustard mash and sautéed broccolini



### 1.2kg “TOMAHAWK” DE ANGUS A LA PARRILLA – AED 428

1.2kg of angus beef “tomahawk” served on the bone and accompanied by baby potatoes, sautéed vegetables and 3 mustard sauces

\*Prices subject to 10% service charge \*Prices inclusive of 10% municipality fees  
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