

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 67

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

ROLLO DE SALMON Y CANGREJO – AED 67

Gravlax salmon roll, stuffed with crab meat



TATAKI DE ATUN CON QUINOA (N) – AED 73

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

CARPACCIO DE GAMBAS CON ACEITE DE ALBAHACA - AED 78

Spanish prawn carpaccio with basil oil and citrus scent

CONOS DE TARTAR DE SALMON Y QUESO FRESCO (N) – AED 62

Fresh salmon tartar cones with cream cheese and sesame

HOT TAPAS

VIEIRAS GRATINADAS - AED 90

Fresh scallops gratin

CRUJIENTES DE PULPO CON ALLIOLI TOSTADO – AED 45

Crispy octopus rolls with gratin alioli



LUBINA CANARIA AL “ALLCREMAT” – AED 73

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

3 GAMBAS LIMONES – AED 56

3 lemon marinated shrimps wrapped and served crunchy

PINCHO MORUNO – AED 56

Grilled chicken skewers, marinated with paprika and sherry vinegar

HUEVOS ESTRELLADOS (V) – AED 54

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

CALAMARES FRITOS – AED 67

Deep fried calamari served with alioli sauce

FLAMENQUINES DE POLLO – AED 73



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

ESPARRAGOS TRIGUEROS A LA BRASA CON ROMESCO Y

VRUTAS DE QUESO MANCHEGO (V) & (N) – AED 54

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

All prices are inclusive of service charge, 7% municipality fees & 5% VAT

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



Star Dish



Chef Recommended

FRICASSE DE POLLO - AED 67
Corn-fed chicken "Fricassee"

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

FIGATELLS DE PATO – AED 54
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 56
Marinated chicken wings in a garlic and parsley jus


CANELON DE LANGOSTA Y BOLETUS - AED 90
Lobster and boletus stuffed cannelloni



GAMBAS AL AJILLO – AED 73 ★
Fresh prawns sautéed with garlic and chili

CHORIZO IBERICO A LA SIDRA (P) & (A) – AED 73
Spanish Chorizo Iberico cooked with cider

TORTILLA DE PATATAS (V) – AED 47 ★
Traditional Spanish omelet made with potato and onion, accompanied by a fragrant tomato sauce

CACHOPO ASTURIANO DE TERNERA – AED 101 
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 84
Mediterranean octopus served sliced with thin potatoes and smoked Spanish paprika

CROQUETAS DE LA CASA – AED 54 ★
Homemade croquettes with your choice of chicken or manchego cheese


1 KG MEJILLONES A LA CREMA – AED 145
½ KG MEJILLONES A LA CREMA – AED 85
Fresh sautéed blue mussels in a creamy lemon sauce

TERRINA DE CORDERO AED 73
Spanish suckling lamb terrine with roasted vegetables

TOSTAS
Spanish specials on toast

ESCALIVADA (V) – AED 56
Toasted ciabatta bread topped with roasted red pepper, eggplant and brown onion

PEPITA DE TERNERA – AED 73 ★
Toasted ciabatta bread topped with beef tenderloin, "piquillo" peppers and cheese

"CON DOS PARES DE HUEVOS" – AED 56 
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 62
Pork "sobrasada" and Spanish smoked cheese toast with a hint of honey

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TABLAS

JAMÓN IBÉRICO (P) – AED 179
Pork cured Iberico ham platter

SELECCION DE IBÉRICOS (P) – AED 179 ★
Selection of Iberico cured salchichón, chorizo and ham

TABLA DE QUESOS (V) & (N) – AED 151
Selection of Spanish cheeses

CECINA DE LEON PREMIUM – AED 151
Dry-cured premium beef ham

ENSALADAS

AMANIDA CATALANA (V) – AED 54 ★
Traditional Catalan salad with lettuce, sweet corn, tomatoes, onion and black olives, tossed in Spanish extra virgin olive oil

ENSALADA DE LA HUERTA – AED 54
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 65
Warm goat's cheese salad with sultanas and walnuts

SALPICON DE MARISCO – AED 65 🍳
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 129 ★
Traditional seafood paella made with prawns, fresh langoustine, squid, monkfish and mussels

PAELLA DEL SENYORET – AED 129
Peeled seafood paella made with prawns, fresh langoustine, squid, monkfish and mussels

PAELLA DE POLLO – AED 129
Chicken paella made with saffron, Spanish paprika, marinated chicken and vegetables

PAELLA DE LANGOSTA - AED 195
Traditional paella from the east coast of Spain served with spiny lobster

PAELLA VALENCIANA – AED 129 🍳
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 117
Vegetable paella made with fresh vegetables

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Chef Recommended

ARROZ NEGRO – AED 129



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

FIDEUA – AED 129

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 140**

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

LUBINA A LA SAL – AED 218



(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 129

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

PULPO A LA BRASA – AED 151



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

PALETILLA DE LECHAZO AL HORNO - AED 307

Spanish suckling lamb shoulder

PICANTON ASADO AL LIMON – AED 111

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 195



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

MORRO DE BACALAO AL PIL-PIL MODERNO - AED 151

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

CHULETON CON PATATAS A LO POBRE – AED 195

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

COSTILLA DE TERNERA GLASEADA A LA MIEL – AED 111

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



1.2kg “TOMAHAWK” DE ANGUS A LA PARRILLA – AED 418

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

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