



SEVILLE'S

COLD TAPAS

GAZPACHO ANDALUZ (G) (V) – AED 35
Traditional Spanish tomato soup, served chilled

AMANIDA CATALANA (V) – AED 35
Traditional Catalan salad with lettuce, sweetcorn, tomatoes, onion and black olives, tossed in Spanish olive oil and sherry vinegar

HOT TAPAS

HUEVOS ESTRELLADOS (V) – AED 45
One of Spain's most classic and traditional dishes made of hand cut fries and eggs served sunny side up

CALAMARES FRITOS (G) – AED 60
Deep fried calamari served with allioli sauce

FLAMENQUINES DE POLLO (G) – AED 62
Classic dish from the south of Spain, breaded chicken breast stuffed with turkey bacon and cheese

PATATAS BRAVAS (V) – AED 45
Deep fried potato pieces with spicy tomato sauce and alioli dressing

POLLO AL AJILLO – AED 55
Marinated chicken wings in a garlic and parsley jus

GAMBAS AL AJILLO – AED 60
Fresh prawns sautéed with garlic and chili

CHORIZO IBERICO A LA SIDRA (A) (P) – AED 65
Spanish Chorizo Iberico cooked with cider

TORTILLA DE PATATAS (V) – AED 37
Traditional Spanish omelet made with potato and onion, accompanied by a fragrant tomato sauce

CACHOPO ASTURIANO DE TERNERA (G) – AED 110
Traditional from "Austrias" ribeye beef breaded and stuffed with smoked Spanish cheese and beef bacon accompanied with chunky potatoes and piquillo pepper comfit

CROQUETAS DE LA CASA (G) – AED 55
Homemade croquettes with your choice of chicken or manchego

TABLAS

JAMÓN IBÉRICO (P) – AED 150
Pork cured Iberico ham platter

SELECCION DE IBÉRICO (P) – AED 150
Selection of Iberico cured salchichón, chorizo and ham

TABLA DE QUESOS (D) (N) (V) – AED 120
Selection of Spanish Cheeses

CECINA DE LEON PREMIUM – AED 150
Dry-cured premium beef ham

PAELLAS

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

PAELLA DE MARISCO – AED 130
Traditional seafood paella made with prawns, fresh langoustine, squid, monkfish and mussels

PAELLA DE SENYORET – AED 130
Seafood paella made with peeled prawns, fresh langoustine, squid, monkfish and mussels

PAELLA DE POLLO – AED 110
Chicken paella made with saffron, Spanish paprika, marinated chicken and vegetables

PAELLA VALENCIANA – AED 130
The most traditional way to eat the paella made in his birthplace of Valencia with saffron, chicken, rabbit, white and green beans (Please allow additional time for cooking; due to the long preparation process, we recommend that this dish is ordered in advance)

PAELLA DE VERDURAS (V) – AED 95
Vegetable paella made with fresh vegetables

ARROZ NEGRO – AED 130
Paella prepared with squid & prawns flavoured with black squid ink and accompanied with allioli sauce

FIDEUA (G) – AED 130
Traditional east coast noodles paella prepared with squid & prawns and accompanied with allioli sauce

PLATOS PRINCIPALES

Flavours of Spain

SALMON CON SALSA "ALLIPEBRE" (N) – AED 120
Grilled salmon fillet with paprika sauce, artichokes, asparagus and shallots

PICANTON ASADO AL LIMON – AED 120
Whole, roasted baby corn-fed chicken marinated with lemon scent served with vegetable and potatoes

CHULETON CON PATATAS A LO POBRE (D) – AED 220
300g Angus rib eye steak grilled to taste, accompanied with mushroom sauce and sautéed potatoes

(A) Alcohol | (D) Dairy | (G) Gluten | (N) Nuts | (P) Pork | (V) Vegetarian
If you have any allergies or dietary requirements, please notify a member of staff and we will be happy to help.
PRICES ARE INCLUSIVE OF SERVICE CHARGE, MUNICIPALITY FEES & VAT

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