SEVILLE'S
SPANISH TAPAS BAR

MENU



sevilles.ae

050 292 7988

SevillesRestaurant

Please inform our staff of any allergies or dietary requirements.
All prices include service charge, municipality fees, and VAT.

WAFI RESTAURANTS



ENSALADAS
SALADS

AMANIDA CATALANA (V) — Đ 39

Traditional Catalan salad with lettuce, sweet corn, tomatoes, onion and green olives, tossed in sherry vinegar & Spanish extra virgin olive oil

ENSALADA DE LA HUERTA — Đ 48

Traditional Spanish garden salad with lettuce, tomato, onion, cucumber, tuna, and egg, dressed in Spanish olive oil and sherry vinegar

ENSALADA DE QUESO DE CABRA CON PASAS Y NUECES (V) (N) (D) — Đ 65

Warm goat cheese salad with sultanas and walnuts, and honey mustard dressing

TAPAS FRÍAS
COLD TAPAS

GAZPACHO ANDALUZ (V) (G) — Đ 39

Traditional Spanish tomato soup, served chilled

CEVICHE DE MARISCOS CON LECHE DE TIGRE (D) — Đ 75

Seafood mix, cod fish, scallops and shrimp ceviche in a ginger and lime flavored "tiger milk"

SEAFOOD SALPICÓN — Đ 70

A chilled, sun-kissed Spanish seafood salad with octopus, prawns and mussels. Tossed with diced red and green peppers, onions and dressed with extra virgin olive oil, sherry vinegar and a splash of fresh lime juice



TOSTAS Y TABLAS
TOSTAS

TABLA DE QUESOS (V) (N) — Đ 165

Selection of Spanish cheeses (Manchego, San Simón and Idiazabal)

ESCALIVADA (V) (G) — Đ 50

Toasted ciabatta bread topped with roasted red pepper, eggplant, brown onion and quail egg

PEPITA DE TERNERA (G) (D) — Đ 75

Toasted ciabatta topped with beef tenderloin, piquillo peppers, and cheese





TAPAS CALIENTES
HOT TAPAS

CALAMARES FRITOS (G) — ฿ 65

Deep-fried calamari served with allioli sauce

PATATAS BRAVAS (V) — ฿ 45

Crispy fried potatoes with spicy tomato sauce and allioli

PINCHO MORUNO — ฿ 59

Grilled chicken skewers marinated with secret spices

GAMBAS AL AJILLO — ฿ 65

Fresh prawns sautéed with garlic and chilli

TORTILLA DE PATATAS (V) — ฿ 45

Traditional Spanish omelette made with potato and onion, accompanied by a fragrant tomato sauce

POLLO AL AJILLO (G) — ฿ 55

Marinated chicken wings sautéed in garlic and parsley

CRISPY PRAWNS (G) — ฿ 60

Breaded prawns marinated with garlic and ginger, served with lime allioli

ESPÁRRAGOS A LA BRASA CON ROMESCO Y VIRUTAS DE QUESO MANCHEGO (V) (N) (G) (D) — ฿ 55

Fresh asparagus grilled with romesco sauce and shavings of Manchego cheese

FLAMENQUINES DE POLLO (G) (D) — ฿ 62

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

PULPO A LA GALLEGA — ฿ 95

Mediterranean octopus served sliced with thinly sliced potatoes and smoked Spanish paprika

HUEVOS ESTRELLADOS (V) — ฿ 45

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

GAMBAS 3 LIMONES (G) — ฿ 55

3-lemon marinated shrimp wrapped and served crunchy

CACHOPO ASTURIANO DE TERNERA (D) (G) — ฿ 120

Traditional Asturian breaded beef stuffed with smoked Spanish cheese and turkey bacon served with chunky potatoes and piquillo pepper confit

CROQUETAS DE LA CASA (D) (G) — ฿ 55

Homemade croquettes with your choice of chicken or Manchego cheese

½ KG MEJILLONES A LA CREMA (D) — ฿ 95

Fresh sautéed blue mussels in a creamy lemon and butter sauce

BAO DE TERNERA (G) — ฿ 80

Savoury, slow-cooked and smoky Spanish-inspired glaze with beef short rib

BAO DE POLLO (G) — ฿ 65

Savoury, slow-cooked and smoky Spanish-inspired glaze with minced chicken breast





PAELLA Y ARROCES

PAELLA

PAELLA VALENCIANA — ฿ 159

The most traditional way to eat the paella made in its birthplace of Valencia with saffron, chicken, rabbit, white and green beans

PAELLA DE MARISCO — ฿ 149

Traditional seafood paella prepared with jumbo prawns, squid and mussels

ARROZ DEL SENYORET — ฿ 145

Peeled seafood paella prepared with prawns, squid and mussels

PAELLA DE POLLO — ฿ 129

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

PAELLA DE VERDURAS (V) — ฿ 105

Vegetable paella made with fresh vegetables

ARROZ NEGRO — ฿ 149

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



PLATOS PRINCIPALES

MAIN COURSE

SALMÓN CON SALSA "ALL I PEBRE" (N) — ฿ 165

Salmon fillet grilled with paprika sauce, artichokes, asparagus and shallots

PULPO A LA BRASA — ฿ 195

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

PICANTÓN ASADO AL LIMÓN — ฿ 149

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

CHULETÓN CON PATATAS A LO POBRE — ฿ 220

300 g Angus rib-eye steak grilled to your liking served with mushroom sauce and sautéed potatoes

COSTILLA DE TERNERA GLASEADA A LA MIEL — ฿ 155

Honey-glazed beef short rib served with wholegrain mustard mash and sautéed broccoli

DORADA A LA DONOSTIARRA CON ESPINACAS A LA CATALANA (D) — ฿ 135

Sea bream with Basque-flavoured olive oil and creamy spinach

SIDES

PADRÓN PEPPERS — ฿ 59

FRENCH FRIES — ฿ 35

MASHED POTATO — ฿ 45

GREEN OLIVES — ฿ 25

MIXED VEGETABLES — ฿ 35



