

SEVILLE'S

MENU



SPANISH
TAPAS BAR



+971 4 324 4100

f WafiRestaurants

WAFI
RESTAURANTS



SALADS

AMANIDA CATALANA (V)

AED 35

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

ENSALADA DE LA HUERTA

AED 48

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) (D) (N)

AED 58

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

TABLAS

JAMON IBERICO (P)

AED 150

Cured Iberico ham platter

SELECCION DE IBERICOS (P)

AED 150

Selection of Iberico cured salchichon, chorizo and ham

TABLA DE QUESOS (V) & (N)

AED 120

Selection of Spanish cheeses

CECINA DE LEON - PREMIUM

AED 150

Dry aged premium cured beef



COLD TAPAS

GAZPACHO ANDALUZ (V) (G)

AED 35

Traditional Spanish tomato soup, served chilled

CEVICHE DE MARISCOS CON LECHE DE TIGRE (D)

AED 60

Seafood mix, sea bass, scallops and shrimp' ceviche in a ginger and lime flavored "tiger milk"

ROLLO DE SALMON Y CANGREJO (D) (C)

AED 60

Gravlax salmon roll, stuffed with crab meat

TATAKI DE ATUN CON QUINOA

AED 80

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

CONOS DE TARTAR DE SALMON Y QUESO CREMA (D) (G)

AED 75

Fresh salmon tartar cones with cream cheese and sesame

TARTAR DE ATUN CON MAYONESA DE MISO

AED 99

Tuna tartar with miso mayo

FOIE A LA SAL CON MERMELADA DE CEBOLLA Y TOSTADAS ESPECIADAS (G)

AED 130

Duck liver cured in salt with onion jam and spiced toasted bread

SALMON MARINADO CON LIMA Y SOJA CON CRUDITES DE VERDURITAS

AED 105

Lime and soya marinated salmon with crispy veggies



HOT TAPAS

VIEIRAS GRATINADAS (D)

AED 80

Fresh scallop gratin

CRUJIENTES DE PULPO CON ALLIOLI TOSTADO (G)

AED 40

Crispy octopus rolls with gratin allioli

LUBINA CANARIA AL "ALL CREMAT"

AED 70

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

GAMBAS 3 LIMONES (G)

AED 55

3-lemon marinated shrimp wrapped and served crunchy

PINCHO MORUNO

AED 55

Grilled chicken skewers, marinated with secret spices

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) (D)

AED 62

Classic tapa 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) (G)

AED 55

Fresh asparagus grilled with romesco sauce and shaving of manchego cheese

PATATAS BRAVAS (V)

AED 45

Deep fried potato cubes with spicy tomato sauce and allioli sauce

POLLO AL AJILLO (G)

AED 55

Marinated chicken wings in a garlic and parsley jus

CANELON DE LANGOSTA Y BOLETUS (G)

AED 90

Lobster and boletus stuffed cannelloni

GAMBAS AL AJILLO

AED 60

Fresh prawns sautéed with garlic and chilli

CHORIZO IBERICO A LA SIDRA (P) (A)

AED 65

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 (D) (G)

AED 110

Traditional from Asturias beef breaded and stuffed with smoked Spanish cheese and beef bacon accompanied with chunky potatoes and piquillo pepper comfit

PULPO A LA GALLEGA

AED 85

Mediterranean octopus served sliced with thin potatoes and smoked Spanish paprika

CROQUETAS DE LA CASA (D) (G)

AED 55

Homemade croquettes with your choice of chicken or manchego cheese

1KG MEJILLONES A LA CREMA (D) ½ KG MEJILLONES A LA CREMA (D)

AED 180

AED 95

Fresh sautéed blue mussels in a creamy lemon and butter sauce

BAO DE TERNERA (G)

AED 80

Beef short rib bao bun

TOSTAS

Spanish specialities on toast

ESCALIVADA (V) (G)

AED 50

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

PEPITA DE TERNERA (G) (D)

AED 65

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

CON DOS PARES DE HUEVOS

AED 55

Slow braised beef short rib with mushrooms, caramelized onion and quail eggs served sunny side up

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 perfectly designed to be shared.



PAELLA Y ARROCES

PAELLA DE MARISCO

AED 130

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

PAELLA DEL SENYORET

AED 130

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

PAELLA DE POLLO

AED 110

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

PAELLA DE LANGOSTA (Sharing for 2)

AED 350

Traditional paella from the east of Spain served with spiny lobster

PAELLA DE VERDURAS (V)

AED 95

Vegetable paella made with fresh vegetables

PAELLA VALENCIANA

AED 130

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

(Due to the long preparation process of this dish, we encourage you to book in advance or allow for long prep time of your meal)

ARROZ NEGRO

AED 130

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

FIDEUA (G)

AED 130

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

ARROZ MELOSO DE BACALAO Y ALCACHOFAS

AED 115

Creamy rice with cod fish and artichokes

PLATOS PRINCIPALES

SALMON CON SALSA "ALLIPEBRE" (N)

AED 120

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

PULPO A LA BRASA

AED 195

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

FRICASSE DE POLLO (G)

AED 65

Corn fed chicken fricassée

PICANTON ASADO AL LIMON

AED 120

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

SOLOMILLO CON FOIE ALA PLANCHA AL P.X (A)

AED 205

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

CHULETON CON PATATAS A LO POBRE

AED 220

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

COSTILLA DE TERNERA GLASEADA A LA MIEL

AED 105

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

DORADA A LA DONOSTIARRA CON ESPINACAS A LA CATALANA (D)

AED 120

Sea bream with Basque flavored olive oil and creamy spinach

TERRINA DE RABO DE TORO CON SALSA DE VINO TINTO Y SOJA DULCE (A)

AED 110

Oxtail terrine with red wine and sweet soya sauce served with our special mash

MORRO DE BACALAO A NUESTRO PIL-PIL

AED 180

Desalted wide cod loin with our Basque country secret sauce

