

Casa de Tapas

Welcome to Casa de Tapas and our offering of authentic Spanish cuisine. Our cuisine is influenced by the local people who, throughout history have conquered each of the territories within Spain.

Our menu aims to transport you through a culinary tour of Spain. All of our dishes are authentically Spanish but also provide a reflection of the very different offerings from Andalucía, Aragon, Asturias, Balearic Islands, Basque Country, Canary Islands, Cantabria, Castile-La Mancha, Castile and León, Catalonia, La Rioja, Extremadura, Galicia, Madrid, Murcia, Navarre and Valencia.

From the richest paella's, simmered and softened with fresh seafood, through to the finest cuts of cured meats imported direct from Spain, you will discover traditional and rustic Spanish flavours at Casa de Tapas! You can order as much or as little as you wish, and if you still feel hungry or want to try some additional dishes, simply order more.

Tapas dining is a sharing and caring table experience, where a selection of hot and cold tapas, along with a paella and other dishes are ordered and then shared between the table.

We recommend that you enjoy your tapas with a bottle of Spanish wine or perhaps sample one of our signature sangrias.

At Casa de Tapas we welcome all and entertain all! That is why.....

Mi Casa Es Su Casa



Cold Tapas & Salads

Ensaladilla Rusa D <i>Potato salad with tuna, carrots, pickles, garden peas and olives</i>	AED 25
Ensalada De Lentejas Casa De Tapas V <i>Lentils with fresh Casa de Tapas salsa, fresh Valencia oranges And roasted red pepper</i>	AED 25
Gazpacho Andaluz V, G <i>Traditional Andalusian chilled tomato and vegetable soup</i>	AED 25
Selección De Olivas Ibéricas V <i>Selection of Spanish olives</i>	AED 15
Surtido De Quesos Españoles D, G <i>Platter of traditional Spanish cheeses</i>	AED 65
Boquerones En Vinagre <i>Marinated anchovies in garlic, olive oil and vinegar</i>	AED 35
Tostada De Anchoas y Pimientos Asados G NEW <i>Toast of Mediterranean anchovies with roasted red bell pepper</i>	AED 35
Ensalada De Garbanzos A La Miel V NEW <i>Chickpeas salad with cherry tomatoes, cucumber, red onions, mix lettuce tossed with a honey and mustard vinaigrette</i>	AED 25
Ensalada Mixta D <i>Fresh garden salad served with white asparagus, bonito tuna, Boiled eggs, sweet corn, tomatoes and green olives</i>	AED 47
Ensalada De Langostinos A La Esencia De Romero, Gajos De Naranja, Aguacate N <i>Prawn salad served with avocado, fresh orange, And pine nuts, with rosemary vinaigrette</i>	AED 49
Ensalada De Pollo D, N <i>Chicken salad with Asian mixed lettuce, strawberries, green apples, Cucumber, cherry tomatoes, walnuts and homemade mayonnaise</i>	AED 45
Ensalada Mediterránea D <i>Mediterranean salad with mixed lettuce, black olives, cherry tomatoes, Anchovies, eggs, white asparagus and feta cheese, dressed with cherry vinaigrette</i>	AED 45
Ensalada De Canónigos Y Bacon D, N, Pork خنزير <i>Lamb lettuce salad, pork bacon, cherry tomatoes, macadamia nuts And parmesan cheese, dressed with truffle vinaigrette</i>	AED 45

A=Alcohol - **P**=Pork - **V**=Vegetarian - **N**=Nuts - **S**=Shellfish - **D**=Dairy - **G**=Gluten - **VG**=Vegan
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Hot Tapas

Pulpo A Feira	AED 45
<i>Atlantic octopus served over crushed potatoes and paprika</i>	
Pimientos Del Piquillo Rellenos De Brandada De Bacalao D, G	AED 37
<i>Stuffed piquillo pepper with cod fish mouse</i>	
Gambas Al Ajillo	AED 49
<i>Prawns cooked in garlic, smoked paprika and chili</i>	
Pimientos Del Padrón V	AED 34
<i>Deep fried padrón pepper with rock salt</i>	
Albóndigas De Pollo y Ternera Con Salsa De Tomate G NEW	AED 45
<i>Traditional beef and chicken mince meatballs with tomato sauce and caramelized onion</i>	
Calamares A La Plancha Con Ajo Y Perejil NEW	AED 37
<i>Grilled calamari with garlic, parsley and olive oil</i>	
Costillas De Cordero A La Brasa NEW	AED 45
<i>Grilled lamb chops</i>	
Chipirones Salteados Con Ajo Y Perejil NEW	AED 35
<i>Baby squid sautéed with garlic and parsley</i>	
Mejillones “A La Marinera” G, S NEW	AED 45
<i>Mussels cooked in tomato Marinera sauce</i>	
Croquetas De Sepia Y Gambas S, D, G NEW	AED 45
<i>Cuttlefish and prawn croquettes with “alioli” sauce</i>	
Revuelto De Setas Silvestres D, G NEW	AED 32
<i>Wild mushrooms scrambled eggs</i>	
Galtas De Ternera G, N NEW	AED 45
<i>Beef cheek slow cooked with rosemary served on a bed of mash potato</i>	

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Papas “Arrugas” Con “Mojo Picón” G, V	AED 32
<i>Steamed potatoes with spicy cumin based Canary Island relish</i>	
Flamenquín Relleno De Vegetales Asados G, D	AED 35
<i>Fried chicken filled with roasted vegetables</i>	
Alitas De Pollo Crujientes	AED 33
<i>Crispy chicken wings</i>	
Berenjenas A La Mozárabe G, V	AED 25
<i>Fried eggplant drizzled with date syrup</i>	
Croquetas Caseras De Setas G, D, V	AED 45
<i>Mushroom croquettes</i>	
Croquetas De Pollo G, D	AED 35
<i>Chicken croquettes</i>	
Patatas Bravas Y Alioli V, D	AED 32
<i>Fried potatoes with spicy Brava sauce and garlic alioli</i>	
Tortilla Española V, D	AED 32
<i>Classic Spanish omelette with potatoes and onions</i>	
Calamares A La Romana Con Mayonesa De Espelette D, G	AED 40
<i>Fried calamari with chilli alioli</i>	
Rabo De Toro	AED 45
<i>Oxtail cooked “Cordoba” style</i>	
Empanada De Carne G, D	AED 27
<i>Crisp pastry stuffed with minced steak, spring onion and chili</i>	
Navajas A La Plancha Con Ajo Y Perejil S	AED 45
<i>Razor clams cooked on a flat top, served with parsley, garlic and olive oil</i>	
Espárragos A La Parrilla V	AED 33
<i>Grilled asparagus with Maldon salt</i>	



Jamón Ibérico De Bellota 100gr G Pork خنزير	AED 150
Chorizo Ibérico G Pork خنزير	AED 69
Surtido De Ibéricos (Chorizo, Lomo, Jamón, Sobrasada) G Pork خنزير <i>Cold cut platter of chorizo, loin, ham and sobrasada, Served with traditional Spanish crackers</i>	AED 120
Chorizo Al Vino Tinto G Pork خنزير <i>Chorizo sautéed in red wine sauce</i>	AED 45
Lentejas Con Chorizo Y Costillas De Cerdo Pork خنزير NEW <i>Lentils stew with pork chorizo, ribs, belly, potatoes and carrots</i>	AED 50
Espárragos A La Parrilla Con Jamon Pork خنزير NEW <i>Grilled asparagus and Serrano ham dressed with a balsamic vinegar reduction</i>	AED 43
Surtido De Quesos Y Embutidos Ibéricos G Pork خنزير <i>Selection of Spanish cheese and Iberian cuts</i>	AED 140

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Paellas Y Fideuà

Paella is a slow cooked rice stew with a variety of vegetables, chicken, Seafood or fish with a saffron seasoning, served in a traditional paella pan.

Our paellas are made for a minimum of two persons. Please allow at least 30 minutes to prepare all paellas

Prices Are Per Person

Paella De Marisco N, S, G **AED 99**
Rice, langoustines, prawns, mussels, clam, squid and vegetables

Paella De Pollo N, G **AED 85**
Rice, chicken and vegetables

Paella Mixta N, S, G **AED 90**
Rice, chicken, mussels, clams, prawns, squid and vegetables

Arroz Negro Con Sepia Y Gambas N, G **AED 97**
Rice, squid ink, cuttlefish, shrimps and vegetables

Paella De Bogavante N, S, G **AED 195**
Rice, blue lobster, seafood and squid
Please allow 45 minutes to prepare

Arroz Cremoso De “Boletus” Y Queso “Idiazabal” D, V **AED 85**
Creamy Spanish rice cooked with mixed mushrooms and “Idiazabal” cheese

Fideuà is another popular traditional main course similar to “Paella” but made with angel hair pasta instead of rice.

Fideua De Chipirones Y Sepia N, G **AED 85**
Angel hair pasta, black squid ink, baby squid and cuttlefish

Mains

Merluza “A la Vasca” D, G, S	AED 85
<i>Hake fish cooked in “basque” with garlic, parsley and olive oil sauce, Served with clams, white asparagus, eggs and green peas</i>	
Lubina Al Horno Con Patatas “A Lo Pobre”	AED 125
<i>Baked butterfly seabass, served with oven roasted “poor men” Potatoes, onions and bell peppers</i>	
Entrecot A La Parrilla Con “Escalivada” 400g	AED 190
<i>Grilled rib eye steak (400g), served with roasted vegetables and Homemade “pico de gallo” and “chimichurri”</i>	
Solomillo A La Parrilla Con Verduras Y Salsa De La Casa	AED 130
<i>Grilled fillet steak (180g), served with mixed vegetables And our version of chimichurri</i>	
Paletilla De Cordero De Ávila Al Horno G	AED 295
<i>Slow roasted (nine hours) milk fed baby lamb shoulder from “Ávila”, Served with mixed vegetables and roasted potatoes</i>	
Pierna De Cordero Al Horno G NEW	AED 115
<i>Slow roasted lamb shank, served with grilled vegetables</i>	
Pollo A L’Ast D NEW	AED 80 / 125
<i>Half or whole traditional roasted chicken marinated with our house herbs mix served on a bed of fried potatoes and roasted vegetables.</i>	
Parrillada De Marisco S NEW	AED 175
<i>Grilled seafood platter; prawns, mussels, hake fish, seabass, red snapper, langoustine, clams, razor clams and calamari</i>	
Sepia A La Plancha Con Verduras Hervidas D NEW	AED 90
<i>Grilled cuttlefish with parsley served with steam vegetables and alioli sauce</i>	

Desserts

Torrijas Con Helado De Leche Condensada D, G	AED 35
<i>Pan fried bread soaked in milk and Tio Pepe, Served with dulce de leche ice cream</i>	
Churros Con Chocolate G	AED 37
<i>Traditional churros with chocolate sauce</i>	
Tradicional Crema Catalana D, G	AED 30
<i>Rich custard burned with caramelized sugar</i>	
Volcán De Chocolate Al Perfume De Valencia Con Helado De Cerezas Del Jerte D, G, N	AED 45
<i>Chocolate fondant, Valencia essence And 'jerte' valley cherry ice cream</i>	
Surtido De Frutas V	AED 35
<i>Seasonal fresh fruit</i>	
Torta De Santiago Con Su Helado De Caramelo D, N	AED 40
<i>Traditional almond cake from "Santiago" with caramel ice cream</i>	
Surtido De Helados La Menorquina D, G, N NEW	AED 45
<i>Assorted ice creams. Please check with your server for options.</i>	

Casa de Tapas

Welcome to Espana!

In Spain we are proud of our wines and we have selected some of the best wines available in Dubai for you to enjoy and share with your friends. Many of the drinks we drink in Spain are wine based and you can find them on our menu. We recommend that you try a traditional Agua de Valencia, Rebujito or a Calimocho, however make sure that you don't miss our most famous and popular drink, Sangria! At Casa de Tapas we have created our Sangria true to Spanish traditions to provide the perfect accompaniment to our delicious food.

Gin is also an extremely popular drink in Spain and in many of the countries bars you can expect to find a vast selection of gin varieties behind the bar, it is also common to offer different versions of Gin & Tonic which has inspired us to create our very special menu of G&T's for you to try. We also offer a wide selection of rums along with a specially selected array of Tequila's, the tequila selection ranges from a Blanco (white/young variety) to an Anejo (aged) tequila.

Our sommelier has also provided an innovative cocktail menu based on Spanish flavors, highlights include a Gazpacho Margarita and Tomate Picante Martini. Our cocktails are made with passion and are always created with a smile. For us it is important to have a good time and a laugh with our friends and this is more than often accompanied by great food and drinks.

We hope you and your friends will enjoy your visit to Casa de Tapas and our taste of home in Dubai!

Sangrias By Pitchers

Sangría Tinto 149

Red wine infused with brandy, cinnamon, oranges, peaches, apples, lemons and raspberries. Garnished with fresh fruit and charged with soda.

Sangría Blanco 149

White wine infused with apple liqueur, raspberry vodka, oranges, peaches, apples, lemons and limes. Garnished with fresh fruit and topped up with lemonade.

Sangría De Cava 230

Rose wine infused with citrus vodka, gin, fresh orange juice, strawberries, apples and lemons. Topped with Cava. Garnished with apples and strawberries.

Sangrias By The Glass

Sangría Blanco 40

Sangría Tinto 40

Typically Spanish

Rebujito 45

Sherry and lemonade with a mint sprig.

Calimocho 40

Red Wine and Coca Cola.

Tinto De Verano 40

Red Wine, orange and lemonade with hints of pink grape fruit.

Agua De Valencia 60

Gin, fresh orange juice and apricot brandy. Topped up with Cava and garnished with orange.

Signature Cocktails

Mojadito <i>Bacardi Superior, Malibu, lime, mint leaves, sugar and soda water</i>	50
Mestizo Mai Tai <i>Bacardi Superior, Spanish brandy, Pedro Ximenez, Cointreau, almond syrup and fresh lemon juice.</i>	50
Martini de Passion <i>Skyv Vodka infused with vanilla, Chambord, fresh passion fruit and lemon juice</i>	55
Bahamas <i>Spiced rum, black rum, pineapple and grapefruit juice, cinnamon and Angostura bitters</i>	50
Latino Manhattan <i>Tequila Anejo, Pedro Ximenez Spanish brandy and Angostura bitters</i>	55
Mexican Smile <i>Tequila Reposado, Triple sec, pineapple and lemon juice with a hint of vanilla</i>	55
Preciosa Penelope <i>Pedro Ximenez Spanish brandy, Grand Marnier and orange bitter topped with Cava</i>	55
Cielo Punch De Pasión <i>(For up to 3 people) Light rum, dark rum, apricot brandy, fresh lime, passion fruit, mango and pineapple</i>	135

Gin & Tonics

Maracuya	49
<i>Bombay Sapphire, fresh passion fruit, lemon, apple and tonic water</i>	
Mamasita	49
<i>Bombay Sapphire, Cherry Heering, raspberries, lemon and tonic water</i>	
Cucumber & Rosemary	49
<i>Bombay Sapphire infused with rosemary syrup and cucumber with tonic water</i>	
British Summer	49
<i>Bombay Sapphire, strawberries, mint leaves and cinnamon with tonic water</i>	
Lunes de Aguas	49
<i>Bombay Sapphire, elderflower, strawberries, mint leaves and tonic water</i>	
Mediterranean Inspiration	49
<i>Gin Mare, Gancia olive and cherry tomato ice sphere, lemon peel and tonic water</i>	
The Argentinean	49
<i>Bombay Sapphire, Yerba Mate & peppermint caramel, grapefruit peel and tonic water</i>	
Tomatina	49
<i>Sloe Gin, homemade tomato juice, splash of mixed berries and tonic water</i>	
GatoNic!	49
<i>Bombay Sapphire, Angostura bitters, orange, lemon, lime, sugar and tonic water</i>	
Afrodita	49
<i>Bombay Sapphire, watermelon liqueur & caramel, mint, fresh strawberries and tonic water</i>	

Latin Cocktails

Machu Picchu	49
<i>Peruvian Pisco, fresh lemon juice, pineapple juice and vanilla syrup</i>	
Caipi-Mate	50
<i>Skyy Vodka, Yerba Mate & peppermint caramel, fresh kiwi and fresh lemon juice</i>	
Dulcinea	49
<i>Skyy Vodka, watermelon caramel, fresh lemon juice, soda water and basil leaves</i>	
Batidas Brasileiras	45
<i>Traditional Brazilian cocktail with Cachaça (sugarcane rum), coconut, fresh fruit and sugar</i>	
Columbus	55
<i>White rum, dark rum, fresh cherry, lemon juice, orange juice, pineapple juice and Angostura bitters</i>	
Melon Sweet & Sour	55
<i>Midori liqueur, fresh orange, lemon juice and sugar</i>	
Gancia Batido	55
<i>Gancia Italian wine (Vermouth), fresh lemon juice and sugar Strawberry available</i>	
Piña Colada	50
<i>Bacardi superior rum, fresh pineapple, fresh cream, sugar and coconut cream</i>	
Crema de Fresas	45
<i>Amarula and mixed of red berries</i>	
Tanguero	55
<i>Campari, Chambord, homemade tomato juice, tonic water and drops of Fernet Branca</i>	

Beers

Bottle

Estrella Damm 330 ml	38
Sol 330 ml	38
San Miguel 330 ml	38
Budweiser 330 ml	38
Heineken 330 ml	38

Draught

	330 ml	500 ml
Heineken	38	45
Amstel Light	38	45
Estrella Damm	38	47

Mocktails

Fruta Loca **28**

Cranberry, pineapple, lemon, lime, strawberry, elderflower and a splash of lemonade

Paraiso **28**

Raspberry, coconut cream, elderflower, passion fruit, cranberry and pineapple

Gaucha Rustico **28**

Yerba Mate & peppermint caramel, fresh grapefruit juice and ginger ale, served with black pepper and honey on the rim

Red Berries Tea **28**

Fresh mix of berries, black tea and a splash of lemon

Black Swan **28**

Fresh kiwi, strawberry, orange and pineapple juice

Lavender Lemonade **28**

Fresh lavender, lemon juice, a splash of orange and sugar

Mate Lemonade **28**

Yerba Mate & peppermint caramel, fresh orange and lemon juice and water

Soft Drinks

Coca Cola, Diet Coke, Sprite, Diet Sprite	20
Soda, Tonic Water, Ginger Ale, Fanta	20
Red Bull, Red Bull Sugar Free	30

Fresh Juices

Orange, Pineapple	25
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Juices

Orange, Apple, Cranberry, Pineapple, Grapefruit, Mango, Tomato	22
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Water

Solan de Cabras 500cl	23
Solan de Cabras 750cl	29
San Benedetto Sparkling 500cl	23
San Benedetto Sparkling 750cl	29

Coffees

Espresso	20
Double Espresso	24
Cappuccino	24
Café Latte	24
Americano	24
Cortado	24
Café Con Hielo	24

Liqueur Coffees

Bombon De Bailey's	35
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*A shot of espresso with a thin layer of sweetened condensed milk and a touch of Bailey's.
Great for a sweet palate.*

Brandy, Whiskey or Anis Carajillos	35
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There is nothing better after dinner, than a shot of coffee with a touch of either Anis, Whiskey or Brandy.

Café Don Juan	35
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A perfect blend of coffee, Dark Rum and Amaretto with a gentle layer of cream.

Vodka

Single

Elit by Stolichnaya	60
Grey Goose	50
Belvedere	50
Zubrowka	45
Ketel one	50
Ketel one Citron	50
Chopin	75
Absolut Blue	36
Skyy	38
Vodka Titos	50

Gin

Single

Hendrick's	42
Tanqueray	38
Tanqueray 10	60
Bloom	40
Plymouth	40
Beefeater	40
Beefeater 24	60
Bombay Sapphire	38
Hayman's Old Tom	40
Hayman's Sloe Gin	40
Gordon's	38

Tequila

	Single
Don Julio Añejo	75
Don Julio Reposado	65
Don Julio Blanco	55
Patrón Grand Platinum	150
Patrón Añejo	65
Patrón Reposado	55
Patrón Silver	48
Patrón Cafe XO	45
Jose Cuervo Tradicional	55
Jose Cuervo Platino	55
Sauza Silver	40
Sauza Reposado	40
Tapatio Añejo	65
Tapatio Blanco	55
Reserva 1800 Añejo	50
Reserva 1800 Reposado	45
Reserva 1800 Silver	40

Rum

	Single
Zacapa 23yr	65
Goslings Reserve	75
El Dorado 15yr	60
Matussalem Gran Reserva Solera 23yr	60
Matussalem 15yr	50
Matussalem Platino	40
10 Cane	55
Pyrat XO	55
Havana Club 7yr	45
Havana Club 3yr	40
Woods 100	50
Mount Gay Eclipse	45
Captain Morgan Spiced	40
Bacardi 151	45
Bacardi 8yr	45
Bacardi Oro	40
Bacardi Oakheart	38
Bacardi Superior	38
Lambs Navy	40
Germana 2yr	45
Sagatiba Pura	40
Cachaça 51	40

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Blended Whisky

Single

Chivas Regal 18yr	95
Chivas Regal 12yr	45
Johnny Walker Blue Label	195
Johnny Walker Platinum	95
Johnny Walker Double Black	65
Johnny Walker Black label	50
Monkey Shoulder	60
Jameson	50
Bushmills Black Bush	50
Dewar's 12	50
Dewar's White label	38

Single Malt Whisky

Single

Macallan 18yr	180
Macallan 12yr	60
Lagavulin 16yr	109
Talisker 10yr	105
Glenfiddich Solera 15yr	65
Glenfiddich 12yr	50
Laphroaig 10yr	55
Glenmorangie Nectar 12yr	60

American Whisky

Single

Jack Daniel's	43
Gentleman Jack	55
Single Barrel by Jack Daniel's	65
Knob Creek	60
Woodford Reserve	50
Maker's Mark	50
Jim Beam Original	45
Elijah Craig 12yr	45
Canadian Club	45

Cognac

	Single
Hennessy XO	120
Hennessy VSOP	55
Hennessy VS	45

Brandy

	Single
Pisco Abba	55
Brandy de Jerez Torres 10	40

Sherry & Port

	Single
Pedro Ximenez, Solera Reserva, Emilio Lustao	75
Amontillado, la plaza Vieja, Emilio Lustao	60
Manzanilla, Solera Reserva, Emilio Lustao	60
Port Taylors Tawny 20yrs	120
Cockburns Port	65

Vermouth

	Single
Noilley Pratt	35
Martini Bianco	35
Martini Extra Dry	35
Martini Rosso	35
Dubonnet	40

Aperitif & Digestif

	Single
Jägermeister	42
Maraschino Luxardo	40
Fernet Branca	40
Ricard	40
Pernod	40
Campari	40
Aperol	40
Sambucca Opal Nera	40
Sambucca Isabella	40
Limoncello	40
Benedictine	40
Chartreuse	55

Liqueur

	Single
Baileys	40
Amaretto Di Saronno	50
Chambord	40
Cointreau	42
Frangelico	40
Drambuie	40
Southern Comfort	40
Kahlúa	40
Patrón Citronage	40
Grand Marnier	40
Galliano	40
Cherry Heering	40