SEVILLE'S
SPANISH TAPAS BAR

MENU



sevilles.ae

04 324 4100
050 292 7988

WafiRestaurants
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) — AED 35

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

ENSALADA DE LA HUERTA — AED 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) (D) (N) — AED 58

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

TABLAS
CURED MEAT

JAMÓN IBÉRICO (P) — AED 180

Cured Ibérico ham platter

SELECCIÓN DE IBÉRICOS (P) — AED 165

Selection of Ibérico cured salchichon, chorizo and ham

TABLA DE QUESOS (V) & (N) — AED 145

Selection of Spanish cheeses

CECINA DE LEÓN – PREMIUM — AED 150

Premium dry-aged cured beef



TAPAS CALIENTES
HOT TAPAS

VIEIRAS GRATINADAS — AED 80

Fresh scallops gratinated

CRUJIENTES DE PULPO CON ALLIOLI TOSTADO (G) — AED 40

Crispy octopus rolls with toasted allioli

LUBINA CANARIA AL "ALL CREMAT" — AED 70

Canary Islands sea bass with traditional pepper, tomato, and garlic sauce

GAMBAS 3 LIMONES (G) — AED 55

Prawns marinated in a trio of citrus, served crispy

PINCHO MORUNO — AED 55

Grilled chicken skewers marinated with traditional 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

Crispy fried calamari served with lime allioli

FLAMENQUINES DE POLLO (G) (D) — AED 62

Classic tapa from southern Spain, breaded chicken breast stuffed with turkey bacon and cheese

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

Fresh asparagus grilled with romesco sauce and shavings of Manchego cheese

PATATAS BRAVAS (V) — AED 45

Crispy fried potatoes with spicy tomato sauce and allioli

POLLO AL AJILLO (G) — AED 55

Marinated chicken wings sautéed in garlic and parsley

CANELÓN DE LANGOSTA Y BOLETUS (G) — AED 90

Lobster and boletus stuffed cannelloni

GAMBAS AL AJILLO — AED 60

Fresh prawns sautéed with garlic and chilli

TOSTAS (G) — AED 85

Ciabatta bread with jamón and tomato

TORTILLA DE PATATAS (V) — AED 40

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

PULPO A LA GALLEGA — AED 85

Galician-style octopus served with thinly sliced potatoes and smoked Spanish paprika

CROQUETAS DE LA CASA (D) (G) — AED 55

Homemade croquettes with your choice of chicken or Manchego cheese

CHAMPIÑONES RELLENOS (G) (D) (V) — AED 55

Mushrooms stuffed with Manchego cheese and black olive powder, served with salsa rosa

CALAMARES RELLENOS — AED 65

Squid stuffed with prawns, served with bell pepper sauce

BOMBAS DE PATATA (G) — AED 60

Potato balls stuffed with minced beef, served with tomato sauce

TIGRES (STUFFED MUSSELS) (G) (D) — AED 60

Stuffed mussels with prawns and béchamel, served with lime allioli

ALBÓNDIGAS (G) — AED 60

Meatballs in tomato sauce with vegetables

CRISPY PRAWNS (G) — AED 60

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

ALMEJAS A LA MARINERA (A) — AED 45

Clams cooked with bell peppers, onion, tomato in white wine

PADRÓN PEPPERS (V) — AED 55

Fried green Padrón peppers seasoned with sea salt

SARDINAS EN ESCABECHE — AED 45

Sardines marinated in vinegar and spices

ESPINACAS CON GARBANZOS (V) — AED 45

Spinach and chickpeas cooked with garlic, tomato, and paprika

FRICASÉ DE POLLO (G) — AED 65

Corn-fed chicken fricassee with seasonal vegetables

BAO DE TERNERA (G) — AED 80

Beef short rib bao bun

CACHOPO ASTURIANO DE TERNERA (D) (G) — AED 110

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

MEJILLONES A LA CREMA (D) - 1KG — AED 180
MEJILLONES A LA CREMA (D) - 1/2 KG — AED 95

Fresh blue mussels sautéed in a creamy lemon and butter sauce

CHORIZO IBÉRICO A LA SIDRA (P) (A) — AED 75

Ibérico chorizo cooked in cider

CHORIZO DE TERNERA (HALAL) CON AJO Y CHILE — AED 59

Halal beef chorizo sautéed with garlic and chilli

TAPAS FRÍAS
COLD TAPAS

GAZPACHO ANDALUZ (V) (G) — AED 35

Traditional Spanish tomato soup, served chilled

CEVICHE DE MARISCOS CON LECHE DE TIGRE (D) — AED 70

Seafood ceviche with cod, scallops, and prawns, in a ginger and lime-flavoured "tiger milk"

TATAKI DE ATÚN CON QUINOA — AED 90

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

TARTAR DE ATÚN CON MAYONESA DE MISO — AED 99

Tuna tartare with miso mayonnaise

TOSTAS
TOASTS

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 topped with beef tenderloin, piquillo peppers, and cheese

CON DOS PARES DE HUEVOS — AED 55

Toasted ciabatta topped with slow-braised beef short rib, mushrooms, caramelised onion, and quail eggs served sunny side up

PAELLA Y ARROCES
PAELLA & RICE

PAELLA DE MARISCO — AED 130

Traditional seafood paella prepared with jumbo prawns, squid and mussels

ARROZ DEL SENYORET — AED 130

Peeled seafood paella prepared with prawns, squid and mussels

PAELLA DE POLLO — AED 110

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

ARROZ 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

ARROZ NEGRO — AED 130

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

FIDEUA (G) — AED 130

Traditional noodle dish from eastern Spain with squid and prawns, served with allioli

PLATOS PRINCIPALES
MAIN COURSE

SALMÓN CON SALSA "ALLIPEBRE" (N) — AED 150

Salmón 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

PICANTÓN ASADO AL LIMÓN — AED 145

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

SOLOMILLO CON FOIE A LA PLANCHA AL P.X (A) — AED 205

Angus beef tenderloin topped with pan-fried foie gras and Pedro Ximénez sauce

CHULETÓN CON PATATAS A LO POBRE — AED 220

300g Angus ribeye steak grilled to your preference, served with 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-style olive oil and Catalan-style spinach

TERRINA DE RABO DE TORO CON SALSA DE VINO TINTO Y SOJA DULCE (A) — AED 110

Oxtail terrine with red wine and sweet soy sauce, served with mashed potatoes



SEVILLE'S

DRINK MENU



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WAFI RESTAURANTS

Signature Sangrias

	GLASS	1 LITRE
TRADITIONAL SANGRIA	฿ 48	฿ 160
WHITE SANGRIA	฿ 48	฿ 160
ROSÉ SANGRIA	฿ 55	฿ 200
CAVA SANGRIA	฿ 65	฿ 280
NON-ALCOHOLIC SANGRIA	฿ 39	

White Wines

VIÑA PALOMERAS BLANCO VEGA	฿ 48	฿ 230
TORRES VIÑASOL	฿ 48	฿ 230
NAVAJAS, RIOJA		฿ 300
ALBARIÑO PACO & LOLA		฿ 375
VALTOMELLOSO, ALFARO PALACIOS		฿ 425

Red Wines

	GLASS	BOTTLE
VIÑA PALOMERAS TINTO VEGA	฿ 48	฿ 230
SANGRE DE TORO	฿ 48	฿ 230
NAVAJAS, RIOJA		฿ 300
TORRES CELESTE CRIANZA		฿ 325
TORRES GRAN CORONAS RESERVA		฿ 375
LA MONTESA, ALFARO PALACIOS		฿ 400
MUGA GRAN RESERVA PRADO ENEA		฿ 975

Rosé Wine

NAVAJAS, RIOJA	฿ 65	฿ 300

Cava & Champagne

SANGRE DE TORO CAVA	฿ 60	฿ 280
MOËT & CHANDON BRUT		฿ 1028



Cocktails

Đ 60

EL PIRATA

José Cuervo, Crème de Cassis, fresh lime, Ginger ale

BLACK MAMBA

José Cuervo, Cherry Heering, Campari, fresh orange juice

JAMAICAN

Captain Morgan Dark, pineapple juice, fresh lime, passion fruit, Angostura bitters

LA GUAPA

Absolut Vodka, blackberry, raspberry, mint, soda water

PARADISE

Cachaça, JW Red Label, Drambuie, fresh lime juice

SEVILLA GIN TONIC

Tanqueray Flor de Sevilla gin, tonic, orange, lime



Whisky & Spirits

JOHNNIE WALKER PLATINUM	Đ 123
NIKKA YOICHI	Đ 65
MACALLAN 12 YRS	Đ 56
GLENFIDDICH 12 YRS	Đ 52
JOHNNIE WALKER BLACK	Đ 52
CHIVAS REGAL 12 YRS	Đ 52
JACK DANIEL'S	Đ 49
TANQUERAY FLOR DE SEVILLA (GIN)	Đ 57
HENDRICK'S (GIN)	Đ 57
GIN MARE (GIN)	Đ 48
GREY GOOSE (VODKA)	Đ 59
BELVEDERE (VODKA)	Đ 59
PATRÓN SILVER (TEQUILA)	Đ 65
RÉMY MARTIN VSOP (COGNAC)	Đ 67
HENNESSY VSOP (COGNAC)	Đ 55

Bottled Beer

CORONA	฿ 41
AMSTEL LIGHT	฿ 41
ESTRELLA	฿ 45
HEINEKEN	฿ 41

Pint Beer

ESTRELLA DAMM	฿ 59
ESTRELLA GALICIA	฿ 59
STELLA ARTOIS	฿ 59

Non-Alcoholic Beer & Wine

BEER ฿ 29

Heineken Zero

WINE

Glass	Bottle
฿ 35	฿ 160

Sangre de Toro 0.0
Red / White / Rosé

Coffee

COFFEE	฿ 23
LATTE	฿ 29
CORTADO	฿ 23
ESPRESSO	฿ 20
DOUBLE ESPRESSO	฿ 29
CAPPUCCINO	฿ 23

Mocktails ฿ 45

MOJITO

Fresh lime, lemon, mint, soda

ANGEL KISS

Banana, strawberry, pineapple, coconut milk, strawberry purée

BERRY BERRY

Mixed berries, passion fruit, lemon, 7UP

PIÑA COLADA

Pineapple, coconut milk

SAN FRANCISCO

Pineapple, orange, pomegranate syrup

Dessert

TORRIJA	฿ 45
CHURROS	฿ 45
CREMA CATALANA	฿ 45



All Prices are inclusive of service charge, municipality fees and VAT.