

SEVILLE'S

# MENU



SPANISH  
TAPAS BAR



+971 4 324 4100

f @ WafiRestaurants

WAFI  
RESTAURANTS



## ENSALADAS 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 CURED MEAT

### JAMON IBERICO (P)

AED 180

Cured Iberico ham platter

### SELECCION DE IBERICOS (P)

AED 165

Selection of Iberico cured salchichon, chorizo and ham

### TABLA DE QUESOS (V) & (N)

AED 145

Selection of Spanish cheeses

### CECINA DE LEON - PREMIUM

AED 150

Dry aged premium cured beef



## TAPAS FRIAS 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 mix, sea bass, scallops and shrimp ceviche in a ginger and lime flavored "tiger milk"

### TATAKI DE ATUN CON QUINOA

AED 90

Tuna loin tataki with quinoa, piquillo, peppers, orange, alloli 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

## TAPAS CALIENTES HOT TAPAS

### VIEIRAS GRATINADAS (D)

AED 80

Fresh scallop gratin

### CRUIENTES 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 75

Chorizo Iberico cooked with cider

### TORTILLA DE PATATAS (V)

AED 40

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

### CHORIZO TERNERA (HALAL) CON AJO Y CHILE

AED 59

Chorizo halal cooked with garlic and chilli

### FRICASSE DE POLLO (G)

AED 65

Corn fed chicken fricassée

## 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 bread topped with beef tenderloin, "piquillo" peppers and cheese

### CON DOS PARES DE HUEVOS

AED 55

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

# PAELLA Y ARROCES

## PAELLA & RICE

### PAELLA DE MARISCO

AED 130

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

### ARROZ 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

### 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

(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

## MAIN COURSE

### SALMON CON SALSA "ALLIPEBRE" (N)

AED 150

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, comfit, olives & citrus dressing

### PICANTON ASADO AL LIMON

AED 145

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

