

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 prawns 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 lime 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

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

FRICASSE DE POLLO (G) AED 65

Corn fed chicken fricassée

CHAMPIÑONES RELLENOS AED 55

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

CALAMARES RELLENOS AED 65

Squid stuffed with prawns served with bell
pepper sauce

BOMBAS DE PATATA AED 60

Minced beef, potato with tomato and
vegetable sauce

TIGRES STUFFED MUSSELS AED 60

Stuffed mussels with prawns and bechamel,
served with lime allioli

ALBONDIGAS AED 60

Meat ball with vegetables and tomato sauce

TOSTAS AED 85

Ciabatta bread with jamon and tomato garlic

CRISPY PRAWNS AED 60

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

ALMEJAS A LA MARINERA AED 45

Clams with bell pepper, onion and tomato
cooked in white wine

PADRON PEPPERS AED 55

Fried green peppers seasoned with salt and
pepper

SARDINAS EN ESCABECHE AED 45

Sardines marinated with vinegar and spices

ESPINACAS CON GARBANZOS AED 45

Spinach, chick peas served with garlic, tomato
and paprika

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, cod fish, scallops and prawn
ceviche in a ginger and lime flavored
“tiger milk”

TATAKI DE ATUN CON QUINOA AED 90

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

**TARTAR DE ATUN CON MAYONESA
DE MISO** AED 99

Tuna tartar with miso mayo

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

(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

If you have any allergies or dietary requirements, please notify a member of staff and we will be happy to help.
All prices are inclusive of service charge, municipality fees and VAT.