

TAPAS CALENTES HOT TAPAS

VIEIRAS GRATINADAS (D)	AED 80
Fresh scallop gratin	
CRUIJENTES 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	

Any 8
Tapas
AED 149
Sharing Platter
for Two

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.