



SEVILLA

MEDITERRANEAN INSPIRATION

Dear Guest

Please refer to the below index while you place your order and do let us know in case of any dietary restrictions or allergies.



"An average active adult require 2,000kcal energy per day, however calorie needs may vary"
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S E V I L L A

















Vegetarian Inspired Tapas

		845
	Patata Bravas [140gm 260kcal] 	
	<i>Shallow fried potato smothered in a smoked pepper mojo</i>	845
	Esparragos a la Parrilla [140gm 168kcal]  	
	<i>Josper grilled asparagus, artichoke, escalivada and romesco sauce</i>	
	Hongos [140gm 228kcal]  	845
	<i>Wild mushroom croquette served with garlic aioli</i>	
	Pimientos del Piquillo Rellenos de Queso [160gm 300kcal]  	845
	<i>Goat cheese filled Spanish green pepper fritters</i>	
	Onion and Cheese Quesadilla [180gm 320kcal]   	845
	<i>With romesco</i>	
	Mediterranean Roasted Vegetables [160gm 160kcal] 	845
	<i>Josper grilled vegetables, cottage cheese served with harisa aioli</i>	
	Brochetas de Champinones [140gm 163kcal]  	845
	<i>Stuffed mushroom with spinach and cheese</i>	
	Manchego Fritos [140gm 330kcal]   	845
	<i>Crumb fried manchego cheese with romesco sauce</i>	

Non-Vegetarian Inspired Tapas

🍷 Cordero [140gm 452kcal] 🍷	1145
<i>Josper grilled New Zealand lamb chops with honey aioli</i>	
Gambas del Chorizo [140gm 160kcal] 🐷🦀	1045
<i>Pan roasted prawns and string chorizo with garlic, chilli and fresh thyme</i>	
Caballa ala Plancha [120gm 320kcal] 🔥🍷🍷	1045
<i>Australian sea bass served with smoked aubergine caviar and citrus aioli</i>	
Calamares [140gm 280kcal] 🔥🍷	1045
<i>Squid rings lightly dust in flour and shallow fried with citrus aioli</i>	
Pulpo Gallego [120gm 260kcal] 🍷	1045
<i>Grilled octopus with smoked paprika potato</i>	
Datiles Con Tocino [120gm 228kcal] 🍷🐷	1045
<i>Sweet pitted dates stuffed with manchego cheese wrapped with pancetta ham, apple remoulade and balsamic reduction</i>	
Cerdo de Morunos [160gm 277kcal] 🔥🍷🐷	1045
<i>Char grilled pork with mojo sauce</i>	
Jamon Croquette [120gm 458kcal] 🔥🍷🐷	1045
<i>Spanish ham croquette with aioli</i>	
🍷 Spicy Lamb Albondigas [140gm 458kcal] 🔥🍷🍷	1045
<i>With spicy tomato caper sauce</i>	
Pollo Con Alioli de Ajo [160gm 300kcal] 🍷	1045
<i>Saffron and garlic aioli marinated chicken</i>	
Chicken Croquette [160gm 475kcal] 🔥🍷	1045
<i>Smoked paprika chicken with jalapeno</i>	

Antipasti











-   Anti Pasti Platter [220gm|400kcal]      1495
Smoked salmon with capers, seared scallop, Napoli salami, grilled asparagus, artichoke, mushroom, cauliflower, roasted eggplant, zucchini cannelloni with goat cheese and young mozzarella
-  Carpaccio di Tonno [180gm|238kcal]  1345
Sliced tuna with caper berry, olive tapenade, fresh rocket leaf with sesame dressing
-  Prosciutto di Parma con Melone [180gm|242kcal]   1345
Parma ham with compressed melon and pecorino cheese rocks
-  Insalata di Pollo [180gm|243kcal]   1245
Warm chicken salad, mixed lettuce, green apple with raspberry dressing
-   Burrata con Pomodoro e Pesto di Basilico [160gm|360kcal]  1245
Fresh Burrata cheese with garden tomato carpaccio aged balsamic, basil pesto and olive oil
-  Insalata di Quinoa con Tartare di Avocado [200gm|472kcal]  1045
Mixed lettuce, char grilled vegetables, pomegranate with avocado tartare and fresh wild arugula
-  Insalata dello Chef [180gm|228kcal]  1045
Mixed lettuce with seasonal vegetables, beets, avocado, olives, cherry tomatoes, goat cheese snow with honey balsamic dressing

Soups

-   Caldo Mixto de Mariscos Canario [240gm|252kcal]    945
Canarian saffron flavoured mixed seafood broth
-  Sopa de Pollo [240gm|170kcal]   845
Spanish soup with chicken broth, vegetables, nuts and chicken floss
-  Ajo Blanco [180gm|589kcal]    845
Spanish cold "white Gazpacho" almond soup served with fruit granita
-   Minestrone con verdure Fresche di Stagione [220gm|140kcal]   745
Fresh seasonal vegetables, basil pine nuts pesto and Parmesan cheese
-  Gazpacho [200gm|128kcal]  745
Gazpacho is a Spanish cold soup with ripe, fresh tomatoes, cucumber, bell pepper, celery, and onions
-  Zuppa de Funghi [200gm|98kcal]  745
A classic creamy wild mushroom served with truffle milk foam

Pizza

(Choice of Pizza Base: Double Fermented Sour Dough Napoli style, Thick base, Roman style thin crust)







-   Bianco [320gm|900kcal] 🍷 🥛 1595
Buffalo mozzarella with black truffle and parmesan shaving
-  Gamberi [380gm|1140kcal] 🍷 🥛 🦀 1595
Shrimp, buffalo mozzarella, caper, spinach, tomato confit and cheddar cheese (cream base)
-  Salamino [380gm|1144kcal] 🍷 🥛 🐷 1595
Buffalo mozzarella with pepperoni
-  Prosciutto de Parma [380gm|1144kcal] 🍷 🥛 🐷 1595
Buffalo mozzarella, tomato sauce, parma ham, caramelized fig and parmesan shaving
-  Norcina [380gm|1080kcal] 🍷 🥛 🍷 1595
Buffalo mozzarella, tomato sauce, smoked chicken, pesto, olive, red onion, sundried tomato
-   Quarto Formaggi Four Cheese Pizza [380gm|994kcal] 🍷 🥛 1595
Buffalo mozzarella, scarmoza, gorgonzola, parmesan (without tomato sauce)
-  Four Seasons Pizza [380gm|658kcal] 🍷 🥛 1395
Buffalo mozzarella, artichoke, mushroom, onion and bell pepper
-  Margarita [320gm|778kcal] 🍷 🥛 1295
Buffalo mozzarella and fresh basil

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Risottos










-  Risotto Misto de Mare [300gm|405kcal]   1695
Minted pea with mixed seafood risotto
-   Risotto ai Funghi Selvatici [260gm|263kcal]  1595
Wild mushroom risotto with black truffle
-  Risotto alla Zucca [260gm|238kcal]  1395
Pumpkin and sage risotto with crumbled goat cheese and saffron

Paella













-  Royal Seafood Paella [350gm|553kcal]   2295
Classic paella from Valencia region golden saffron rice with vegetables, shrimp, fish, squid rings, green mussels and lobster
-   Paella Valencia [350gm|429kcal]    2195
Classic paella from Valencia region of string chorizo, shrimp, fish, squid rings and chicken
-  Arroz Mediterraneo [320gm|234kcal]  1595
Golden saffron colored rice cooked with seasonal vegetables and olives
-  Paella con Garbanzos Valenciana [320gm|299kcal]  1595
Golden saffron colored rice with chickpea, vegetables and artichoke

Pastas

(Choice Of Pasta: Gluten Free And Whole Wheat, Penne Or Spaghetti)

- | | | |
|---|---|------|
|  |  Fettuccini Fungi [260gm 320kcal]  | 1395 |
| | <i>Forest mushrooms, rosemary, truffle essence and parmesan cheese</i> | |
|  |  Penne ala Primavera [260gm 268kcal]  | 1395 |
| | <i>Penne tossed with spring vegetables, cherry tomato, cream and Parmesan cheese</i> | |
|  |  Sicilian Spaghetti alla Norma [260gm 318kcal]  | 1395 |
| | <i>Eggplant, plum tomato, chilli flakes, capers and crumbled ricotta cheese</i> | |

Home Made Pastas






































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|---|--|------|
|  |  Ravioli Misti di Mare [280gm 560kcal]  | 1695 |
| | <i>Butter poached scampi filling with shrimp, fish and seafood bisque</i> | |
|  |  Agnolotti al Ragu de Anatra [280gm 486kcal]  | 1595 |
| | <i>Pulled confit duck leg stuffed pasta, duck broth minestrone with fig, orange emulsion</i> | |
|  |  Tagliatelle al Ragu di Agnello [280gm 348kcal]  | 1495 |
| | <i>Homemade pasta with lamb ragu, pine nuts with Parmesan</i> | |
|  |  Tortilli Spinaci e Ricotta [260gm 318kcal]  | 1495 |
| | <i>Spinach and ricotta stuffed tortellini with cherry tomato confit and sage butter sauce</i> | |

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Main course

-   Sevilla Sea Food Medley [320gm|417kcal]    3145
Pan seared sea bass, lobster, tiger prawn, scallop, green mussels with citrus mash, char-grilled vegetables served with citrus caper berry sauce
-  Chilean Sea Bass [280gm|323kcal]   3045
With mascarpone, mash, pepperade and citrus sauce
-   Slow Cooked Lamb Shank [360gm|653kcal]   3045
Risotto milanese, gremolata and gold leaf
-  Norwegian Salmon [280gm|465kcal]   2745
Pan seared salmon with kalamata olive tapenade, green pea puree, char-grilled vegetables and lemony beurre blanc
-  Duck leg confit [280gm|570kcal]    2745
Braised red cabbage with raisin, dauphinoise potato with orange jus
-  Spring Lamb Loin [300gm|570kcal]    2745
Josper grilled New Zealand lamb loin with herb crumb crust, garlic gel ratatouille and lamb jus.
-  Compressed Pork Belly [300gm|651kcal]   2745
Carrot puree, butter glazed vegetables and honey mustard sauce
-  Corn-Fed Chicken [320gm|489kcal]   2445
Josper grilled spring chicken, served with truffle mash, pan roasted vegetable and red wine jus.
-  Puy Lentil Creps [300gm|635kcal]   1595
Saffron based crepes stuffed with lentils, root vegetables, sun-dried tomato, white truffle essence with tomato and cheese sauce
-   Lasagna [280gm|273kcal]    1495
Mediterranean grilled vegetables lasagna with pomodoro sauce

Desserts

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 Traditional Tiramisu with Chocolate Curls [140gm|492kcal] 🍷🍷🍷 1045
Savoardi biscuits dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, serviced with cocoa chocolate.
-  Nutella Churro with Cinnamon Sugar [140gm|180kcal] 🍷🍷🍷 945
Homemade churro Paste that is deep fried until golden, coated in sweet cinnamon sugar, serviced with salted Nutella sauce.
-  The Orange [140gm|325kcal] 🍷🍷🍷 945
Orange almond cake, orange parfait, mascarpone ball served with mandarin sorbet.
-  Lime Flan [140gm|335kcal] 🍷🍷🍷 945
Served with caramel ice-cream
-  Pain Perdu [160gm|270kcal] 🍷🍷🍷 945
Caramelized French toast served with honey cream and vanilla ice-cream
-  Mix Berry Panna cotta (Sugar Free) [160gm|375kcal] 🍷🍷🍷 945
An Italian traditional dessert cream is slowly warmed and thickened and is aromatized with vanilla bean, served with homemade mixed berry compote
- 
 Stone Chocolate [160gm|395kcal] 🍷🍷🍷 945
Chocolate mousse serve with strawberry sorbet, white chocolate crumble praline merengue.
-  Hazelnut Flower Bed [140gm|375kcal] 🍷🍷🍷 945
Hazelnut mousse with chocolate soil with raspberry crude pistachio macro sponge served with coffee ice cream
-  **Sorbet** 745
 - Raspberry Sorbet [140gm|80kcal]
 - Strawberry Sorbet [140gm|90kcal]
 - Mandarins Sorbet [140gm|90kcal]
-  **Homemade Gelato** 🍷 745
 - Vanilla Ice Cream (Sugar Free)[140gm|225kcal]
 - Caramel Ice cream [140gm|270kcal]
 - Chocolate Ice cream [140gm|315kcal]
 - Coffee Ice Cream [140gm|270kcal]