



**S E V I L L A**

**Meditarranean Inspirations**

## *Vegetarian Tapas*

🍷	Patata Bravas, Smoked Pepper Mojo and Parsley Aioli	395
	Chilli Garlic mushroom with Baked Brie	395
	Grilled Asparagus, Green Garlic, Tomato Salsa & Salmorejo	395
	Chilli Fritters Stuffed, Manchego & Balsamic Onion	395
	Pan Seared Halloumi, Hummus & Falafel	395
	Olive Gnocchi with Goat Cheese Mousse & Olive Dust	395
	Montados	395

## *Non-Vegetarian Tapas*

🍷	Charcoal Grilled Lamb Chops with Honey Garlic Aioli	595
	Chilly Garlic Prawn	495
	Lamb Albondigas	495
	Chickpea and Chorizo Stew, Sunny Side Up, Potato Chips	495
	Manchego Stuffed Dates with Bacon Wrap	495
	Braised Chicken Tenders with Cajun and Thyme	495
	Croquettes de Pollo	495

# Soups

- Wild Mushroom Broth, Mascarpone & Truffle Ravioli 445
- Fasolada Soup with Fried Cheese Ball & Basil Shoots 445
- Green Pea Soup with Truffle Essence 445
- Three Bean Soup, Haricot, Lima, and Kidney Beans 545
- Chicken Consommé with Vegetable Pearls & Fried Leeks 545
- Seafood Broth with White Wine & Fennel 545

# Anti Pasti

- Insalata Caprese 695  
*tomato, fresh bocconcini chesse with micro basil*
- Chef Salad 795  
*mixed lettuce and grilled vegetable tossed with truffle dressing*
- Feta Cheese and Melon Salad 795  
*salad of berries, feta cheese, olives, melon and arugula*
- Casablanca Fattoush 795  
*goat cheese, pita crisps, green lettuce, sundried tomato with casablanca dressing*
- Duo of Salmon Gravdlax 895  
*with beets and orange, fennel crisp, caper chips, micro cilantro*
- Pan Seared Scallop with Slice Chorizo 895  
*green pea puree and eggplant caviar with saffron aioli*
- Sevilla Cured Meat Platter 1645  
*prunes, apricot and nuts*

# Pizza

	<b>Pizza Gamberetto</b> <i>Shrimps, cream &amp; parmesan</i>	1295
Q	<b>Pizza Prosciutto de Parma</b> <i>prosciutto ham, arugula &amp; parmesan</i>	1295
●	<b>Bianco</b> <i>black truffles, arugula leaves &amp; fontina cheese</i>	1295
	<b>Pepperoni</b> <i>slice pepperoni, shredded mozzarella, oregano &amp; red pepper flakes</i>	1295
●	<b>Quartto Formaggio</b> <i>ricotta, fresh mozzarella, goat cheese &amp; parmesan</i>	995
●	<b>Fungi Misti</b> <i>Porcini, ceps, button &amp; bocconcini</i>	995
	<b>Norcina</b> <i>chicken sausages, mushroom, parmesan red pepper flakes &amp; basil pesto</i>	995
●	<b>Stagioni</b> <i>bell pepper, onion, olives, artichoke, tomatoes &amp; basil</i>	995
	<b>Pizza D'anatra Affumicata</b> <i>smoked duck breast with caramelized onions &amp; mornay Sauce</i>	1295

## Risotto

- **Cepes and black truffle risotto** 1095  
*cooked with ceps mushroom, black truffle and mascarpone cheese*
- **Risotto A la Milanese** 1195  
*cooked with saffron, mascarpone cheese and gold leaf*
- **Green Pea Risotto** 1095  
*cooked with green pea, parmesan cheese, butter and mascarpone quenelle*
- **Risotto a la pollo** 1195  
*cooked with chicken and tomato*
- **Lemon and Prawn Risotto** 1195  
*cooked with lemon just and grilled prawn*

## Paella

- **Arroz Mediterraneo** 1295  
*golden saffron coloured rice cooked with seasonal vegetable , green pea, black olive and rosemary*
- **Paella Valencia** 1595  
*cooked with spanish bomba rice, chorizo, seafood and chicken*

# Pastas

●	<b>Linguine Rustica</b> <i>with chunky tomato sauce, chili flakes and Parmesan Crisp</i>	995
●	<b>Rigatoni Siciliana</b> <i>served with eggplant, olives and pomodoro sauce</i>	995
●	<b>Spaghetti Caccio e Pepe</b> <i>Pecorino Romano and Black pepper</i>	995
●	<b>Fettuccini in Vodka Cream Sauce</b> <i>fresh morel mushroom &amp; vodka cream sauce</i>	1195
	<b>Chicken and Spinach stuffed ravioli</b> <i>sundried tomato and sage butter sauce</i>	1195
●	<b>Lamb Tortellini</b> <i>truffle parmesan sauce and sherry reduction</i>	1195
	<b>Lamb Tagliatelle</b> <i>braised lamb shank meat in red wine</i>	1195

# Main course

- **Vegetable Tagine** 1495  
*served with saffron mint couscous, almond, prunes and apricot*
- **Pan fried Spanish Crepes** 1495  
*puy lentil and sundried tomato crespelle with root vegetable, chunky tomato and served three pepper sauce*
- **Grilled Polenta Steak** 1495  
*with textures of wild mushroom, tomato coulis and cheese fondue*
- **Vegetable Tart** 1495  
*cherry tomato and arugula salad with balsamic dressing*
- ⌘ **Pan Seared Emperor** 2095  
*green pea mash with pistou vegetable & caper butter sauce*
- Oven Roasted Black Bektı** 2095  
*olive caper tepeade, scallop cauliflower puree and wine reduction*
- Chilean Sea Bass** 2295  
*confit potato, saute' peprade, 'grenobloise'*
- ⌘ **Sevilla Seafood Medley** 2495  
*salmon, lobster, prawn, squids, mussels served with soft citrus mash and grilled vegetable with lemon caper sauce*
- Corn-fed Chicken** 1695  
*garlic confit mash and josper grilled vegetables with red wine jus*
- ⌘ **Oven Roasted Baby Chicken** 1695  
*aged balsamic glazed onion, roasted new potato, rosemary infused oil and char grilled asparagus with port jus*
- Chicken Tagine** 1895  
*chicken marinated with morocco species and saffron and mint flavored couscous*
- Duck Leg Confit** 2295  
*pommes dauphinoise, caramelized onion braised with red cabbage and raisin*

<b>Honey Glazed Duck Breast</b> <i>truffle mash and grilled asparagus</i>	<b>2095</b>
<b>Pan Roasted Pork Chops</b> <i>beans and ham ragout tossed with chunky tomato and star anise jus</i>	<b>1995</b>
<b>Sous vide New Zealand Lamb Loin</b> <i>thin sliced of lamb loin with dophinose potato, seasonal vegetable and garlic gel</i>	<b>2495</b>
<b>Josper Grilled Lamb Chop</b> <i>New Zealand lamb chop with sundried tomato dust, fondant potato and baby spinach</i>	<b>2495</b>



# Desserts

☞	<b>Tiramisu</b> <i>our signature cocoa based custard dessert</i>	545
	<b>Milk Chocolate Chantilly</b> <i>feuille de praline, honey rosemary gelato</i>	545
	<b>Crema Catalana</b> <i>dark amarena cherries</i>	545
●	<b>Coffee Panacotta</b> <i>espresso jelly, chocolate soil</i>	545
●	<b>Apple and Raisin Phyllo Parcel</b> <i>served with vanilla gelato</i>	545
	<b>Cassata</b> <i>our take on classic sicilian dessert</i>	545
☞ ●	<b>Banana and Strawberry Strussel</b> <i>homemade caramel gelato</i>	545
	<b>Spanish Vanilla Gateaux</b> <i>served with hot chocolate sauce</i>	545
☞	<b>Selection of Home Made Gelatos</b> vanilla bean caramel strawberry seasonal fruit	495
	<b>Selection of Home Made Sorbets</b> raspberry lemon and basil	495