



## S E V I L L A

### Josper Grill Inspired Tapas

#### Vegetarian Tapas

Goat Cheese Stuffed, Spanish Green Pepper Fritters	595
Josper Grill Asparagus & Artichokes with Green Garlic Sauce	595
Sour Dough Mozzarella Sandwich, Basil Cream with Olive Tapenade	595
Josper Grill Ceps, Mushroom Parfait, with Garlic Aioli	595
Patata Bravas, Smoked Pepper Mojo and Parsley Aioli	595
Josper Grill Spicy Potato & Zucchini with Hazelnuts, Raisin Escabeche Sauce	595

#### Non-Vegetarian Tapas

Pan Roasted Prawns, String Chorizo with Chilli, Garlic & Fresh Thyme	695
Josper Grilled Tiger Prawns with Parma Ham	695
Grilled Octopus, Sweet Paprika, Russet Potato with Citrus Aioli	695
Red Mullet with Smoke Aubergine Caviar & Sea Salt	695
Char Grilled Lamb Chops with Honey Garlic Aioli	695
Duo of Chicken Parfait and House Blend Spice Rubbed Chicken Wings Finished in Josper Grill	695
Spanish Omelette, Confit Potato, Caramelized Onions	695
Spanish Mixed Tapas Platter <i>Lamb chop, chicken parfait, chilli garlic prawns, patata bravas, pan con tomate, mushroom croquette</i>	1695

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We levy 5% Service Charge.

## Anti Pasti

	Baccolo Bianco	895
	<i>Carpaccio of salted white cod with virgin olive oil, salmorejo and saffron aioli</i>	
	Chicken Paillard	895
	<i>Pan seared chicken breast, caper berries, cherry tomato, grill vegetables, rocket with mustard dressing</i>	
§	Cured Meat Platter	1695
	<i>Selection of handpicked premium cold cuts served with prunes, apricot confit, melon pickle, mustard and rye bread</i>	
§v	Quinoa Salad	795
	<i>Mixed lettuce, char grilled vegetables and pomegranate</i>	
v	Insalata Caprese	795
	<i>Fresh tomato, bocconcini chesse, balsamic dressing with micro basil</i>	
v	Zucchini Involtini	795
	<i>Zucchini sliced stuffed with ricotta ,goat cheese and saffron leeks puree, olive dust</i>	

## Soups

	Canary Island Seafood Broth	545
	<i>Mixed sea food broth flavored with saffron and pernod</i>	
§	Sopa de Pollo	545
	<i>Spanish soup with chicken broth, vegetables and chicken floss</i>	
§v	Minestrone alla Ligure	445
	<i>North Italian style rich vegetables and genovese pesto soup</i>	
v	Moroccan Fava Bean Soup	445
	<i>Thick soup flavored with roasted cumin</i>	

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## Pizza

	Pizza Gamberetto	1295
	<i>Shrimp, alfredo sauce, rocket leaf &amp; parmesan</i>	
	Norcina	1195
§	<i>Tomato sauce, buffalo mozzarella, smoked chicken, pesto, olive and sundried tomato</i>	
	Prosciutto di Parma	1295
§	<i>Tomato sauce, parma ham, caramelized fig, buffalo mozzarella, and parmesan shaving</i>	
	Pepperoni	1295
	<i>Tomato sauce, buffalo mozzarella and pepperoni salami</i>	
§.v	Pizza Quattro Stagioni	995
	<i>Tomato sauce, mozzarella cheese, assorted mushroom, olives, red onion &amp; peppers</i>	
§.v	Bianco	1195
	<i>Alfredo sauce, truffle oil, buffalo mozzarella, parmesan shavings and black truffles</i>	
	Pepita Pesto Pizza	995
v	<i>Tomato sauce, pumpkin seed, with sweet peppers, fresh chilli, buffalo mozzarella, and parmesan cheese</i>	

## Risottos

	Grilled Prawns with Green Pea Risotto	1195
	<i>Citrus lime and mascarpone cheese with parmesan crisp</i>	
§.v	Risotto Barbabietole	1095
	<i>Beetroot risotto, poached pear, gorgonzola with 24-carat gold leaf</i>	
v	Risotto ai Funghi Selvatici	1095
	<i>Wild mushroom risotto with truffle essence</i>	

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## Pastas

	Frutti di mare Rigatoni	1295
	<i>Shrimp, squid rings, fish, capers, olive, dried red chilli flakes with rocket leaf, fresh tomato chunks and saffron reduction</i>	
§	Papardelle con Ragu di Cordero	1295
	<i>Lamb ragu, pecorino toscano and pinenuts</i>	
	Duck Leg Ragu Cappelletti	1295
	<i>Red wine poached apple, pecorino and duck jus</i>	
	Fettuccine con Funghi	1095
	<i>Forest mushrooms, rosemary and parmesan</i>	
	Spaghetti al Pesto	1095
	<i>Green pesto with seasonal vegetables, olives dust and paprika crumb</i>	
	Penne alla Norma	1095
	<i>Eggplant, tomato sauce and basil topped with crumble ricotta cheese</i>	
	Gruyere e Zucca Ravioli	1195
	<i>Pumpkin ravioli with walnuts and a sage beurre noisette</i>	

## Paella

	Paella Valencia	1595
§	<i>Classic paella from Valencia region of string chorizo, shrimp, fish, squid rings and chicken</i>	
	Royal Paella with Seafood	1795
	<i>Classic paella from Valencia region golden saffron rice with vegetables, shrimp, fish, squid rings and lobster</i>	
	Arroz Mediterraneo	1295
✓	<i>Golden saffron colored rice cooked with seasonal vegetables and olives</i>	

## Main course

Josper Grilled Lobster <i>Grilled lobster with seared scallop, garlic mash and shrimp croquette &amp; fluid gel</i>	2295
Barramundi Fish <i>Grilled fish with confit potato, green pea puree and char grilled vegetables</i>	1995
Chilean Sea Bass <i>Pan seared sea bass with wilted spinach and squid, shrimp, octopus nage</i>	2295
Atlantic Sea Black Cod <i>Inspired classic from Asturias, northern coast of Spain, serrano ham with green apple and fennel infused braised cabbage with bacon</i>	2295
Roasted Duck <i>Slow cooked arctic Duck breast with potato Puree, broccoli@ Sour Cherry jus</i>	2095
Braised Pork Belly <i>Pumpkin puree, salt baked onion and preserved plum sauce</i>	2095
Degustation of Lamb <i>Sous vide lamb osso Buco, grill lamb loin, grill New Zealand lamb chop, caramelized new season vegetable, shallots, garlic gel and saffron braised russet potato, provencal crumbs</i>	2195
Slow Cooked Lamb Shank <i>Risotto Milanese, gremolata with gold leaf and vegetables</i>	2495
Corn Fed Chicken <i>Chicken grilled on the bone, balsamic apple mustard smear, potato puree, pan roasted vegetables and red wine jus</i>	1795
Braised Chicken Picada <i>Spanish style braised chicken served with crispy mash, wilted spinach and almond parsley sauce</i>	1795

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| ✓ | Butter Poached Asparagus<br><i>Sundried tomato pesto, seared scamorza</i>  | 1295 |
| ✓ | Crespella<br><i>Oven roasted Spanish crep stuffed with spinach and sundried tomato,<br/>olive dust and Green vegetable extract</i>                       | 1295 |
| ✓ | Polenta and Goat Cheese Stacks<br><i>Crispy polenta topped with olive tapenade, goat cheese, roasted tomato<br/>concasse and mushroom spinach ragout</i> | 1295 |

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## Desserts

§ Tiramisu	595
<i>Our signature coffee based custard dessert</i>	
Santiago Almond Tart	595
<i>Traditional almond cake with strawberry salsa</i>	
Dark Chocolate Mille Feuille	595
<i>Chocolate cream layered pastry</i>	
Torrijos French Cinnamon Toast	595
<i>Spanish style French toast with cinnamon and honey</i>	
Wild Berries Clafoutis	595
<i>Warm mix berry dessert with mascorpone cream</i>	
§ Churros with Melted Chocolate	595
<i>Spain's all-day-long dessert</i>	
Crema Catalana	595
<i>Dark amarena cherries</i>	
Flan Caramel	595
<i>Orange caramel soaked raisins and wild apricot and prunes</i>	
Selection of Homemade Gelatos	495
Vanilla bean	
Caramel	
Strawberry	
Seasonal fruit	
Selection of Homemade Sorbets	495
Raspberry	
Lemon and basil	