



Nosotros/About us

Welcome to Casa de Tapas! Welcome to Spain. The place where the richness of culture among its many different cities came together to create one of the most delicious cuisines around the world. From the persistent tap of the flamenco dancers in Sevilla, to the simmered paella with fresh seafood prepared on the coast of Valencia, the Spanish folklore and traditions merge in one place, offering a unique experience within the reach of a bite.

From the gently plated Paellas (traditional Spanish rice) to our wide variety of delicious tapas (Gambas al Ajillo is a must try!), our menu is graciously paired with the most refreshing Sangría, brought to you all the way from Madrid, and drinks that will make your experience unforgettable.

Welcome to our place; welcome to our home...

Bienvenidos a nuestra casa



(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol
(E) Eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT



TAPAS FRIAS

Cold Tapas

Gazpacho andaluz (G) (Ve)

Cold Spanish soup made with tomatoes, cucumbers and peppers

42

Lechuga bb(D)(F)(N)(E)

Baby gem lettuce, anchovies, piquillo, fried cappers, chives, manchego burned lemon with egg cream

30

Ensalada asada (E) (P)

Grilled Baby gem, grilled radicchio, grilled endives, ham and roasted walnuts crumb, orange wedge, green apple, apple cider dressing

65

Boquerones en vinagre (S) (G)

Anchovies marinated in vinegar, garlic, parsley. bread and olive oil

50

Aceitunas marinadas (Ve)

Olives in Andalusian marination

35

Pa amb tomaquet (G) (Ve)

Freshly toasted bread with grated tomato, olive oil and confit garlic

28

Espárragos blancos con crema de mejillones y naranja (S)

White asparagus, fried mussels, mussels alioli, orange zest and toasted brioche crumbs

60

Atún otero (F)

Tuna, avocado puree, green olives, pickle onion, semi dry cherry tomato, grilled artichoke, chives, fried capers, lime zest, sea salt, olive oil

60

TAPAS CALIENTES

Hot Tapas

Pulpo a la parrilla con puré de patatas (D)(G) (F)

Grilled octopus with mashed potato and citrus alioli

65

Champignones al ajillo (Ve)

Sizzling mushroom with, garlic, parsley, chilli, olive oil

45

Alubias en salsa verde con almejas (S)(G)

Clams, fava beans, garlic, onion, parsley, parsley oil

40

Gambas al ajillo (S)

Prawns with garlic, parsley, chili, olive oil, tomato

65

Tortilla de patata (D)(V)

Traditional Spanish omelet with potato and onion

48

Puerros(N)(D) (G)

Grilled leeks, Romesco sauce, roasted hazelnuts

40

Chorizo al vino (D) (A) (P)

Pork Chorizo, Shallots, garlic, bell pepper and red wine

70

Calamares bb (E)(F)

Grilled baby squid, squid ink alioli, onion, garlic, chives, olive oil

55



(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol (E) Eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT



FRITURAS

Fried Tapas

Pimientos de Padrón
(V)(E)
Fried Padrón peppers with
sea salt and citrus alioli
45

**Calamares fritos con
alioli de tinta**
(G)(D)(F)
Baby squid, squid ink alioli
60

Croquetas de pollo
(G)(D)(E)
Roasted chicken croquettes
48

Patatas Bravas
(V)(D)
Fried potatoes cubes with
spicy tomato sauce and alioli
45

Croquetas de Bacalao
(G)(D)(F)(E)
Cod fish croquettes
55

Croquetas de setas
(G)(D)(E)
Mushroom croquettes
48

Mejillones Fritos
(S)(G)
Citrus Marinated bread
crumbed mussels
Citrus alioli
45

Croquetas de jamón
(G)(D)(P)(E)
Ham croquettes
55

Cornalitos Fritos
(G)(F)
White bait with citrus alioli
60




ENSALADAS

Salads

**Ensalada de lechuga, anchoas y
aguacate**
(D)(G)(F)
Baby gem lettuce, anchovies, asparagus, avocado, grapefruit,
orange segment, Piquillo pepper, dill leaves, fresh orégano, croutons
and anchovies dressing
60

Ensalada de tomates, cebollas coloradas y aguacate
(Ve)
Heirloom tomato, red onion, baby gem lettuce, avocado, olives and
confit garlic dressing
50



(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol
(E) Eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT



QUESOS ESPAÑOLES *Spanish Cheese*

Queso Manchego semicurado con miel

(D)(N)(E)

(D.O. Manchego) Raw Manchego cheese semi-cured
with honey

70

Selección de quesos -Cheese selection platter

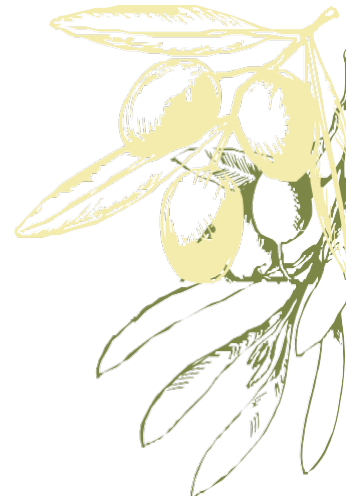
Tetilla (D.O. Galicia) cow's milk

Idiazabal (D.O Basque Country and Navarra) sheep's milk

Manchego (D.O Manchego) sheep's milk

Valdeón (D.O Asturias) cow and goat's milk

95



EMBUTIDOS *Cured Meats Platter*

Jamón Ibérico cortado a mano

(P) (G)

Dry-cured hand slice ham from the Ibérico pigs of Spain (100gr)

180

Abanico de embutidos Ibéricos

(P)(G)

A selection of Iberian ham, lomo, chorizo and salchichón

160



**(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol
(E) Eggs**

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT

SEGUNDOS

Main Course

Chuletas de cordero con pimientos del piquillo

(D)

Roasted lamb chops with confit Piquillo peppers and
homemade potatoes

160

Entrecot a la parrilla con pimientos del padrón y nuestras patatas

(D)

Grilled prime rib-eye with Padrón peppers
and French fries

180

Pollo al ajillo

(D) (A)(N)

Grilled baby chicken, garlic, thyme, broccolini, almonds with
mushroom sauce

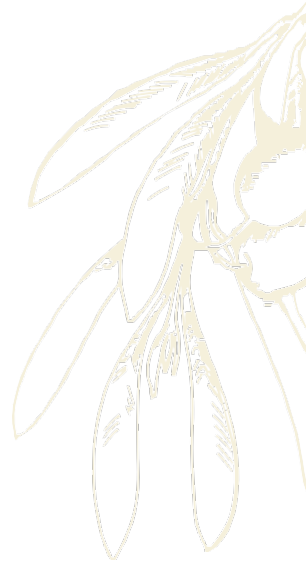
140

Arroz meloso de gambas y puerros

(S)

Spanish rice meloso with prawns, cuttlefish, bell pepper and leeks

115



(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol
(E) Eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT



PAELLA
Spanish Rice
(Serves 2 Persons)

Arroz del señoret
(S)

Spanish rice with prawns, cuttlefish, fish fillet, mussels, clams, and saffron
250

Arroz Negro con sepia
(S)

Spanish rice with black squid ink, prawns, cuttlefish, mussels, clams and octopus
220

Arroz de pollo, setas y alcachofas

Spanish rice with roasted chicken, oyster mushrooms, snow beans and artichokes
200

Arroz de verduritas
(Ve)

Spanish rice with mixed grilled vegetables
170

Arroz de bogavante
(S)

Spanish rice with grilled lobster, cuttlefish and prawns
370



(N) Nuts (G) Gluten (P) Pork (D) Dairy (F) Fish (S) Shellfish (V) Vegetarian (Ve) Vegan (A) Alcohol
(E) Eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT

POSTRES

Dessert

Flan de vainilla con fresas frescas y helado de nuez de pecan

(G) (E) (D)

Vanilla flan with fresh berries and pecan ice cream

48

Tarta de queso cremosa, compota de cereza con helado de cereza

(G) (E) (D)

Creamy San Sebastian cheesecake with cherry compote and cherry ice cream

55

Churros con ganache de chocolate y especias

(G) (E) (D)

Churros with spiced chocolate ganache

45

Volcán de chocolate, helado de naranja sanguínea y tuile de cacao

(G) (E) (D)

Chocolate molten cake with blood orange ice cream and cacao tuille

55

Torrija caramelizada con helado de vainilla y avellanas tostadas

(G) (E) (D)(N)

Caramelized Brioche bread with vanilla ice cream and toasted hazelnut

50



LADIES NIGHT



CANAPÉS

TORTILLA DE PATATA (D) (V)

TRADITIONAL SPANISH OMELET WITH POTATO, ONION, PADRON PEPPER AND ALIOLI

GAZPACHO ANDALUZ (G) (VE)

COLD SPANISH SOUP MADE WITH TOMATOES, CUCUMBERS, PEPPERS

CROQUETAS DE POLLO (D) (G)

ROASTED CHICKEN CROQUETTES WITH PAPRIKA ALIOLI

MONTADITO DE SETAS (G) (E)

MUSHROOM, CHIVES, ALIOLI

(D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (SF) Shellfish, (SS) Sesame

All prices are in U.A.E Dirhams and inclusive of 7% Municipality Fee 10% Service Charge and Value Added Tax



Casa de Tapas