

Casa de Tapas

Welcome to Casa de Tapas and our offering of authentic Spanish cuisine. Our cuisine is influenced by the local people who, throughout history have conquered each of the territories within Spain.

Our menu aims to transport you through a culinary tour of Spain. All of our dishes are authentically Spanish but also provide a reflection of the very different offerings from Andalucía, Aragon, Asturias, Balearic Islands, Basque Country, Canary Islands, Cantabria, Castile-La Mancha, Castile and León, Catalonia, La Rioja, Extremadura, Galicia, Madrid, Murcia, Navarre and Valencia.

From the richest paella's, simmered and softened with fresh seafood, through to the finest cuts of cured meats imported direct from Spain, you will discover traditional and rustic Spanish flavours at Casa de Tapas! You can order as much or as little as you wish, and if you still feel hungry or want to try some additional dishes, simply order more.

Tapas dining is a sharing and caring table experience, where a selection of hot and cold tapas, along with a paella and other dishes are ordered and then shared between the table.

We recommend that you enjoy your tapas with a bottle of Spanish wine or perhaps sample one of our signature sangrias.

At Casa de Tapas we welcome all and entertain all! That is why.....

Mi Casa Es Su Casa



A=Alcohol - **P**=Pork - **V**=Vegetarian - **N**=Nuts - **S**=Shellfish - **D**=Dairy - **G**=Gluten - **VG**=Vegan
All prices are inclusive of 10% Service charge, 7% Municipality fees and 5% VAT

Cold Tapas & Salads

Coca De Vegetales Rustidos Y Queso Semi Curado G, V, D NEW	AED 26
<i>Thin crispy bread topped with roasted vegetables and semi cured goat cheese</i>	
Ensaladilla Rusa D	AED 26
<i>Potato salad with tuna, carrots, pickles, garden peas and olives</i>	
Ensalada De Lentejas Casa De Tapas V	AED 26
<i>Lentils with fresh Casa de Tapas salsa, fresh Valencia oranges And roasted red pepper</i>	
Gazpacho Andaluz V, G	AED 26
<i>Traditional Andalusian chilled tomato and vegetable soup</i>	
Selección De Olivas Ibéricas V	AED 16
<i>Selection of Spanish olives</i>	
Surtido De Quesos Españoles D, G	AED 68
<i>Platter of traditional Spanish cheeses</i>	
Boquerones En Vinagre	AED 37
<i>Marinated anchovies in garlic, olive oil and vinegar</i>	
Ensalada De Pato N, D NEW	AED 51
<i>Duck breast salad with Asian mixed lettuce, goat cheese, "pico" bread, Cherry tomatoes, walnuts and blackberries dressing</i>	
Ensalada Mixta D	AED 49
<i>Fresh garden salad served with white asparagus, bonito tuna, Boiled eggs, sweet corn, tomatoes and green olives</i>	
Ensalada De Langostinos A La Esencia De Romero, Gajos De Naranja y Aguacate N	AED 51
<i>Prawn salad served with avocado, fresh orange, And pine nuts, with rosemary vinaigrette</i>	
Ensalada Mediterránea D	AED 47
<i>Mediterranean salad with mixed lettuce, black olives, cherry tomatoes, Anchovies, eggs, white asparagus and feta cheese, dressed with cherry Vinaigrette</i>	

Hot Tapas

Huevos Estrellados Con Chorizo Del “Sr. Paco” NEW	AED 37
<i>Roasted potatoes, sunny side up egg and chicken chorizo</i>	
“Pescaíto Frito” A La Andaluza D NEW	AED 37
<i>Deep fried whitebait fish Andalusian style</i>	
Tigres Rellenos De Marisco G, S, D NEW	AED 37
<i>Deep fried stuffed mussels with mix seafood and creamy white sauce</i>	
Empanada De Atún G, D NEW	AED 22 per piece
<i>Crisp pastry stuffed with tuna, tomatoes and onion</i>	
Pulpo A Feira	AED 47
<i>Atlantic octopus served over potatoes and paprika</i>	
Pimientos Del Piquillo Rellenos De Brandada De Bacalao D, G	AED 39
<i>Stuffed piquillo pepper with cod fish mousse</i>	
Gambas Al Ajillo S	AED 51
<i>Prawns cooked in garlic, smoked paprika and chili</i>	
Pimientos Del Padrón V	AED 37
<i>Deep fried padrón pepper with rock salt</i>	
Albóndigas De Pollo Y Ternera Con Salsa De Tomate G	AED 47
<i>Traditional beef and chicken mince meatballs with tomato sauce And caramelized onion</i>	
Calamares A La Plancha Con Ajo Y Perejil	AED 42
<i>Grilled calamari with garlic, parsley and olive oil</i>	
Costillas De Cordero A La Brasa	AED 47
<i>Grilled lamb chops</i>	
Croquetas De Sepia Y Gambas S, D, G	AED 47
<i>Cuttlefish and prawn croquettes with “alioli” sauce</i>	
Flamenquín Relleno De Vegetales Asados G, D	AED 37
<i>Fried chicken filled with roasted vegetables</i>	
Alitas De Pollo Crujientes	AED 37
<i>Crispy chicken wings</i>	

Berenjenas A La Mozárabe G, V	AED 26
<i>Fried eggplant drizzled with date syrup</i>	
Croquetas Caseras De Setas G, D, V	AED 47
<i>Mushroom croquettes</i>	
Croquetas De Pollo G, D	AED 37
<i>Chicken croquettes</i>	
Patatas Bravas Y Alioli V, D	AED 36
<i>Fried potatoes with spicy Brava sauce and garlic alioli</i>	
Tortilla Española V, D	AED 36
<i>Classic Spanish omelette with potatoes and onions</i>	
Calamares A La Romana Con Mayonesa De Espelette D, G	AED 42
<i>Fried calamari with chilli alioli</i>	
Rabo De Toro	AED 47
<i>Oxtail cooked "Andalusian" style</i>	
Espárragos A La Parrilla V	AED 36
<i>Grilled asparagus with Maldon salt</i>	

Pork خنزير

Croquetas De Jamón Serrano G, D NEW Pork خنزير <i>Serrano ham croquettes</i>	AED 51
Pluma Ibérica Con Salsa De Romesco Y Escalivada N, G NEW Pork خنزير <i>Pan fried pork meat with roasted bell peppers and Romesco sauce</i>	AED 70
Chorizo Al Vino Tinto G, A Pork خنزير <i>Chorizo sautéed in red wine sauce</i>	AED 51
Jamón Ibérico De Bellota 100gr G Pork خنزير <i>Iberic Bellota ham</i>	AED 155
Surtido De Ibéricos (Chorizo, Lomo, Jamón, Sobrasada) G Pork خنزير <i>Cold cut platter of chorizo, loin, ham and sobrasada, Served with traditional Spanish crackers</i>	AED 125
Surtido De Quesos Y Embutidos Ibéricos G Pork خنزير <i>Selection of Spanish cheese and Iberian cuts</i>	AED 145

Paellas Y Fideua

Paella is a slow cooked rice stew with a variety of vegetables, chicken, Seafood or fish with a saffron seasoning, served in a traditional paella pan.

Our paellas are made for a minimum of two persons. Please allow at least 30 minutes to prepare all paellas

Prices Are Per Person

Paella De Marisco N, S, G **AED 105**
Rice, langoustines, prawns, mussels, clams, squids and vegetables

Paella De Pollo N, G **AED 89**
Rice, chicken and vegetables

Paella Mixta N, S, G **AED 94**
Rice, chicken, mussels, clams, prawns, squid and vegetables

Arroz Negro Con Sepia Y Gambas N, G **AED 100**
Rice, squid ink, cuttlefish, shrimps and vegetables

Paella De Bogavante N, S, G **AED 205**
Rice, blue lobster, seafood and squid
**Please allow 45 minutes to prepare*

Paella Vegetal NEW **AED 70**
Rice and vegetables

**Fideuà is another popular traditional main course similar to “Paella”
But made with angel hair pasta instead of rice.**

Fideua De Chipirones Y Sepia N, G **AED 89**
Angel hair pasta, black squid ink, baby squid and cuttlefish

Mains

Merluza “A la Vasca” D, G, S, A <i>Hake fish cooked in “basque” with garlic, parsley and olive oil sauce, served with clams, white asparagus, Eggs and green peas</i>	AED 89
Bacalao Gratinado D NEW <i>Baked cod fish with “alioli” and potatoes</i>	AED 115
Atún Con Cebolla Tierna En Salsa Romesco N, D NEW <i>Pan fried tuna tossed in a bed of Romesco sauce and garnished with Baby spring onions</i>	AED 89
Gambones A La Plancha S NEW <i>Pan fried Giant prawns served with sea salt</i>	AED 89
Canelones De Espinacas A La Catalana D, G, N NEW <i>Canelloni pasta filled with spinach</i>	AED 70
Paletilla De Cordero De Ávila Al Horno G <i>Slow roasted (12 hours) milk fed baby lamb shoulder from “Ávila”, Served with mixed vegetables and roasted potatoes</i>	AED 310
Entrecot A La Parrilla Con “Escalivada” Y Salsa Romesco” G N 400g <i>Grilled rib eye steak (400g), served with roasted vegetables And Homemade “pico de gallo” and “chimichurri”</i>	AED 200
Solomillo A La Parrilla Con Verduras Y Salsa De La Casa <i>Grilled fillet steak (180g), served with mixed vegetables And our version of chimichurri</i>	AED 135
Pollo A L’Ast D <i>Half traditional roasted chicken marinated with Our house herbs mix served on a bed of fried potatoes And roasted vegetables.</i>	AED 89

Desserts

Tres Maneras De Arroz Con Leche D, G NEW <i>3 textures of rice pudding</i>	AED 37
Tarta De Manzana Con Helado De Vainilla D, G NEW <i>Traditional Spanish apple tart with vanilla ice cream and apple sauce</i>	AED 37
Tarta De Queso De La Abuela G,D, N NEW <i>Traditional Grandmas' Spanish Cheesecake with wild berries sauce</i>	AED 47
Churros Con Chocolate G <i>Traditional churros with chocolate sauce</i>	AED 39
Tradicional Crema Catalana D, G <i>Rich custard burned with caramelized sugar</i>	AED 31
Volcán De Chocolate Al Perfume De Valencia Con Helado De Cerezas Del Jerte D, G, N <i>Chocolate fondant, Valencia essence And 'Jerte' valley cherry ice cream</i>	AED 47
Surtido De Frutas V <i>Seasonal fresh fruit</i>	AED 37