

MINERAL WATER & SOFT DRINKS

	(1/2L.)	(1L.)
Still Mineral Water Montepinos	3,00 €	3,50 €
Sparkling water Pedrás 75cl.		3,00 €
Sparkling water Vichy 25cl.		3,00 €
Osmosis Water with Minerals Aqualy 1L (85% Plant-based packaging)		3,00 €
Coca Cola / Coca Cola Zero		2,80 €
Fanta Orange / Lemon		2,80 €
Sprite / Royal Bliss Tonic		2,80 €
Aquarius Lemon / Nestea Lemon		3,80 €
Fruit juices (pineapple / peach)		2,60 €
Freshly Squeezed Orange juice		4,00 €

BEERS

📍 Cruzcampo Draught 25cl	2,80 €
📍 Cruzcampo Draught 50cl	5,00 €
Águila Sin Filtrar Draught 42cl	3,80 €
Heineken 0.0 33cl	4,00 €
Heineken 33cl	4,50 €
Sol 33cl	4,50 €
📍 Cruzcampo Especial 33cl	3,00 €
📍 Cruzcampo Especial Sin gluten 33cl	3,50 €
📍 Cruzcampo Radler 33cl	3,50 €
Guinness HOP HOUSE 33cl	4,50 €

HOT DRINKS

Expreso coffee	2,20 €
Cortado coffee	2,50 €
Latte Macchiato	2,70 €
Capuccino	2,90 €
Bombón coffee	3,50 €
Happy Lab Infusions	2,80 €

Wines

WHITE

Carramimbre Verdejo Rueda	4,50 €	19,00 €
Libalis (Semidulce) VEGAN		19,00 €
Hacienda López de Haro Barrica Viura Rioja		19,00 €
Bardos Verdejo Rueda VEGAN	22,00 €	
ECO Atrium Chardonnay Penedés VEGAN	4,90 €	24,00 €
Azpilcueta Colección Privada Rioja		29,00 €

ROSÉ

Torre de Casta Navarra VEGAN	4,50 €	19,00 €
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RED

Hacienda López de Haro Crianza Rioja VEGAN	4,50 €	19,00 €
ECO Castaño Monastrell Yecla VEGAN		21,00 €
Matsu Picaro Toro VEGAN		22,00 €
Carramimbre Roble Ribera del Duero		23,00 €
Celeste Roble Ribera del Duero	4,90 €	25,00 €
Hacienda López de Haro Sónsierra - Rioja		25,00 €
Azpilcueta Crianza Rioja		27,00 €
Tarsus Roble Ribera del Duero		27,00 €
📍 García de la Jara Sanlúcar		27,00 €
Bardos Viñedos de Altura Ribera del Duero VEGAN		29,00 €
Quinta de Tarsus Ribera del Duero		39,00 €

JEREZ, FINOS & GENEROSOS

📍 Jerez Fino Tío Pepe	4,50 €	
📍 Manzanilla la Guita	4,50 €	
Málaga Virgen	4,50 €	
Porto Niepoort Tawny	5,00 €	

SANGRÍA

Sangría	6,00 €	18,00 €
La Sueca Special Edition		25,00 €

ALCOHOL

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Bombay Original	9,00 €
Beefeater · Beefeater Light	9,00 €
Beefeater Pink	9,00 €
Seagrams · Seagrams 0.0	11,00 €
Bombay Dramble · Bombay Sapphire	11,00 €
📍 Puerto de Indias Classic	11,00 €
📍 Puerto de Indias Blackberry	11,00 €
📍 Puerto de Indias Strawberry	11,00 €
Mare 42 · Raw Rare · Le Tribute	14,00 €
Monkey 47 · Bombay Citrón Presse	14,00 €

WHISKY

Ballantines · Ballantines Light	9,00 €
White Label	9,00 €
Ballantines 10 · Four Rouses	11,00 €
Jameson Irish Whisky	11,00 €
JW Black Label	14,00 €
Chivas Regal · Chivas Mizinura	14,00 €
Monkey Shoulder	14,00 €

RUM

Havana Club 3 · Havana Club 5	8,00 €
Cacique · Brugal · Barceló	9,00 €
Santa Teresa · Bacardi Reserva 8	11,00 €
Bacardi Carta Negra	14,00 €
Havana Club 7 years · Santa Teresa 1796	14,00 €

VODKA

Eristoff · Absolut	9,00 €
Grey Goose Original	14,00 €

LIQUEURS, APERITIFS AND BRANDIES

Martini Bianco / Rosso	5,00 €
Martini SIN Vibrante / Florale	5,00 €
Peach Liqueur (Without alcohol)	5,00 €
Apple Liqueur (Without alcohol)	5,00 €
Patxaran Baines	5,00 €
Baileys	5,00 €
Crema de Orujo Ruavieja	5,00 €
Aguardiente de Orujo Ruavieja	5,00 €
Herbal Liqueur Ruavieja	5,00 €
Liqueur de Café Ruavieja	5,00 €
Larios Triple Seco	6,50 €
Aperol · Campari	6,50 €
Kalhua	6,50 €
Martini Reserva Ambrato / Rubino	6,50 €
Petroni Vermelho / Blanco	6,50 €
Ricard · Pastis 52	6,50 €
Tequila Patrón Silver / Reposado	7,00 €
Brandy Carlos III · Brandy Torres 5	6,50 €
Cognac Hennessy VS	14,00 €
Saint Germain	14,00 €

TAPAS AND SHARING
DISHES



GREEN HOW I
WANT YOU GREEN

SALADS AND LOCAL VEGETABLES

HAM LOVERS
GOURMET PRODUCT

FINGER FOOD

FROM THE
COAST

PURE
BREED
GRILL MEATS

PASTA AND RICES



GOURMETBAR

by NOVOTEL SEVILLA

HAM LOVERS

TAPAS & RACIONES

	TAPA	RACIÓN
IBERIAN SPANISH HAM	14,00 €	24,00 €
100% IBERIAN CURED LOIN HAM	12,00 €	18,00 €
IBERIAN MORCÓN CHORIZO	5,00 €	9,00 €
DRY IBERIAN SAUSAGE WITH TRUFFLE FLAVOR	5,00 €	9,00 €
"TÓ MEZCLAQ" IBERIAN CHARCUTERIE BOARD		24,00 €
📍 CURED GOAT CHEESE "PAYOYO" FROM GRAZALEMA	5,00 €	9,00 €
📍 CURED SHEEP CHEESE FROM CAZALLA DE LA SIERRA	5,00 €	9,00 €
📍 GOAT RAW MILK CHEESE FROM ZUHEROS	5,00 €	9,00 €
📍 "TÓ MEZCLAQ" ANDALUSIAN CHEESES BOARD		16,00 €

	TAPA	RACIÓN
CRISPY CRYSTAL PRAWN SALAD WITH WAKAME ALGAE AND JAPANESE MAYONNAISE	5,00 €	9,00 €
HOMEMADE IBERIAN HAM CROQUETTES	5,00 €	10,00 €
HOMEMADE SALMOREJO (THICK TOMATO CREAM) WITH IBERIAN HAM AND EXTRA VIRGIN OLIVE OIL PEARLS	5,00 €	9,00 €
GRILLED ARTICHOKEs WITH BLUE CHEESE SAUCE AND ANCHOVY Oo	5,00 €	14,00 €
"ARRIERA" POTATOES (GARLIC MAYONNAISE, IBERIAN CURED HAM AND SPICY PRAWNS)		14,00 €
OLD-FASHIONED OX TAIL CANNELLONI WITH LIME CREAM AND RAW VEGETABLES		14,00 €
ECO ORGANIC BROKEN EGGS AND SMOKED OYSTERS WITH DRIED TOMATO EMULSION		14,00 €

GREEN HOW I WANT YOU GREEN

	GREEN SALAD "GB SEVILLA" <i>Lettuce sprouts, avocado, shrimp, cherry tomatoes, quinoa and mango chutney</i>	14,50 €
	GREEN SALAD "AY MANUELA!" <i>Arugula leaves, "Payoyo" goat cheese, raw iberian ham, croutons and grilled cherry tomatoes</i>	14,50 €
ECO	VEGGIE GREEN SALAD VEGAN <i>Tomato salad, cucumber, beet, smoked pistachios and organic extra virgin olive oil</i>	14,50 €
ECO	📍 VEGETABLE GREEN VEGAN <i>Roasted organic vegetable Tamale with Sevillan olive hummus</i>	14,50 €

FINGER FOOD

BEEF BURGER GRILLED WITH GB SEVILLASAUCE AND "PAYOYO" CHEESE	15,00 €
IBERIAN PORK LOIN "SERRANITO SEVILLANO" SANDWICH WITH HAM AND PEPPERS	15,00 €
IBERIAN PIZZA WITH TOMATO SAUCE, CURED CHEESE, IBERIAN HAM AND BLACK OLIVES	15,00 €

PURE BREED

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| 📍 RETINTO BEEF SIRLOIN FROM CADIZ AND PEDRO JIMENEZ SWEET WINE REDUCTION WITH ORANGE | 25,00 € |
| “PRESA” OF IBERIAN PORK (PIECE OF CENTRAL CHIN) GRILLED WITH PAPRIKA DE LA VERA P.D.O. | 22,00 € |
| 📍 FREE-RANGE CHICKEN BREAST WITH CONFIT GARLIC | 18,00 € |

ALL MEATS WILL BE ACCOMPANIED BY CRISPY POTATOES AND PEPPERS

From the COAST

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| TEMPURA COD WITH IBERIAN PORK LOIN CREAM AND BLACK GARLIC MAYONNAISE | 18,00 € |
| GRILLED FRESH SQUID FROM HUELVA WITH GARLIC ON THE GRILL SAUCE | 18,00 € |
| RED TUNA BELLY FROM THE STRAIT ON A BASE OF JALAPENO GAZPACHO AND ITS CRUNCHY CORN | 25,00 € |

OUR DESSERTS

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| 🌿 FRESH PIÑA COLADA, COCONUT SORBET AND OLD RUM SYRUP | 6,00 € |
| 🌿 CREAMY CHEESECAKE AND ROSE ICE CREAM | 6,00 € |
| 🌿 CARAMELIZED BRIOCHE FRENCH TOAST BRIOCHE PAIN PERDU AND DATE ICE CREAM AND ORANGE BLOSSOM | 6,00 € |
| 🌿 WARM GRANDMOTHER-STYLE CHOCOLATE CAKE AND COOKIE ICE CREAM | 6,00 € |

Kids MENU

Dish + dessert
+ 1 drink

12,50 €

Dish

BEEF AND CHEESE BURGER WITH CRISPY FRIES

MARGHERITA PIZZA WITH COOKED HAM

HOMEMADE CHICKEN NUGGETS WITH TOMATO AND CHEESE MACARRONI

HAKE FILLET AND VEGETABLES

Dessert

🌿 FRESH FRUIT SALAD **VEGAN**

🌿 ASSORTMENT OF ICE CREAM WITH CREAM AND SYRUP

PIE OF THE DAY

Here we make your diet healthy and sustainable.



All the information about allergens, in the QR code on the cover.



Vegan dish



Vegetarian dish



Local Product



Eco Product

BREAD SERVICE 1,80€

