

SEVILLE RESTAURANTS

CAÑABOTA RESTAURANT

Orfila Street, 3
41003 Sevilla
Tlf: +34 954 870 298
Web Site: <http://canabota.es/>

1 Michelin star 🌸

“We Cook the Sea, We Roast,
Stew and Fry...
no more, no less...,”

Enjoy our live cooking and our embers; we do everything in front of you because we have nothing to hide. You prefer to eat a la Carte or Tasting Menu, at the table or at our gastronomic bar... whatever you choose, but we will give everything to make your experience unique.”



ABANTAL RESTAURANT

Alcalde José de la Bandera Street, 7 & 9.
41003 Sevilla
Tlf: +34 954 540 000
Web Site: <https://abantalrestaurante.es/>

1 Michelin star 🌸

Contemporary Andalusian Cuisine

Abantal’s philosophy can only be grasped by immersing ourselves fully into Andalusia’s traditional creations and its culinary rituals with clear Arabic influence that have magnified over the centuries.

At Abantal, you’ll experience a signature cuisine that

captures southern Spain’s traditional flavours and presents them from a fresh, contemporary outlook.

Expect full flavours, creativity, interesting textures and exquisite presentation, all crafted with high-quality seasonal produce of local provenance in tune with abantal’s raison d’être.



ENEKO BASQUE SEVILLA RESTAURANT

Magdalena Square, 1

41001 Sevilla

Tlf: +34 955 121 033

Web Site: <https://www.enekoatxaseville.com/>

Located in the enchanting old town of Seville, minutes from Seville Cathedral and Plaza Nueva, restaurant Eneko Basque is housed in the new, Radisson Collection hotel on the elegant Plaza de la Magdalena.

An exceptional jewel on the restored Plaza, this boutique and contemporary restaurant is adorned in the colors of olive trees, the land of the south, and blues of the Andalusian sky.

Admire the views of the Plaza from an intimate table for two, or take a seat in the sociable booths and prepare for a Basque culinary showcase.

Chef Eneko Atxa's innovative gastronomy, culture and flavors of the Basque Country are paired with the unrivalled vibrancy of the Andalusian capital, creating a truly authentic and incredible Spanish experience. Eneko Atxa Azurmendi (1977) is a 5 Michelin star chef born in the Basque Country, Spain. He is the chef and owner of the Azurmendi *** restaurant.



TRIBECA RESTAURANT

Chaves Nogales Street, 3.

41018 Sevilla

Tlf: +34 954 426 000

Web Site: <https://www.restaurantetribeca.com/>

Located in Chaves Nogales Street, the Buhaira area of the capital of shispal and with more than 18 years of experience, Tribeca was born in may 2002. Pedro Giménez, head kitchen, takes on this challenge together with his brothers Eduardo, sommelier and manager of the purchasing and wine departments, and Jaime, The local is the work of the architect Francisco Barrionuevo. it has three independent spaces but interconnected between themselves. with a careful design, it has a central kitchen -visible through a wooden furniture- which presides the living room. a special mention deserves the lighting and acoustic of the restaurant, which has a capacity for 40-50 guests.



MANZIL RESTAURANT

Alfonso XII Street, 13.
 41001 Sevilla
 Tlf: +34 854 745 906
 Web Site: <https://www.restaurantemanzil.com/>

Manzil is located at number 13 of the central street Alfonso XIII, in a long and narrow place decorated with great taste and with a discreet and elegant separation between the tables. At the entrance there is a small reserved lounge and at the back is the huge kitchen, next to the wine cellar and a nice interior courtyard not passable. At first glance, the restaurant is beautiful, elegant, with walls decorated with murals full of gastronomic motifs.

AZ-ZAIT RESTAURANT

San Lorenzo Square, 1.
 41002 Sevilla
 Tlf: +34 954 906 475
 Web Site: <https://azzait.eatbu.com/>

It owes its name to an Arabic word that means "olive juice" (oil) and shows a constant progression, since here technique and conviction are applied in all preparations. It has a correct hall, where you can have a selection of tapas, as well as two classically inspired rooms with extremely careful service... in fact, they have details such as the cheese trolley. You will find a small menu of traditional and international cuisine, with modern touches, as well as three suggestive tasting menus that vary depending on the number of dishes. Try the Egg at low temperature with octopus and truffle!



SOBRETABLAS RESTAURANT

Colombia Street, 7.
 41013 Sevilla
 Tlf: +34 955 546 451
 Web Site: <https://sobretablasrestaurante.com/>

Camila Ferraro y Robert Tetas, chef and sommelier respectively, with extensive professional experience in the world of haute cuisine, offer a new gastronomic proposal in Seville. Camila has been responsible for cooking in various Michelin-starred restaurants, both in Andalusia and Catalonia, and Robert has been awarded second best sommelier in Andalusia and Catalonia. It is at the Celler de Can Roca restaurant where they meet and after a few years they decide to undertake this new restoration project.

Sobretablas is at number 7 on Colombia street, in the El Porvenir neighborhood. Sevilla. A very quiet residential area, but also very close to the María Luisa Park and the Plaza de España. In an almost hundred-year-old building that was built during the Ibero-American Exposition of 1929.



MECHELA RESTAURANT

Pastor y Landero Street, 20
 41001 Sevilla
 Tlf: +34 955 282 566
 Web Site: <https://mechelarestaurante.es/>

Is an elegant but simple space, designed with essential materials such as stone, iron and wood. The old construction is respected therefore giving the brickwork, arches and coffered ceiling centre stage. Exclusively designed bar furniture, bar, reception counter and glass bottle rack, as well as an original vertical, vegetation mural. A sophisticated space with works by Armando Seijo hanging from the white brick walls. We have 14 tables and a small and comfortable bar where the same service is offered. We offer traditional cuisine with a modern twist using fresh produce in an elegant and relaxed atmosphere. At Mechela Restaurant we offer traditional cuisine with a more modern approach, all set in a simple, elegant and relaxed atmosphere. In our kitchen the important thing is the produce. A fresh menu full of traditional dishes which is updated daily.



MARIA TRIFULCA RESTAURANT

Triana Bridge,
 Corner of Altozano Square.
 41010 Sevilla
 Tlf: +34 954 330 347
 Web Site: <https://mariatrifulca.com/>

“Discover a world of flavors in our restaurant in Seville. The combination of a modern gastronomy but without forgetting our essence is the greatest reflection of our menu. Our tribute to the sea is evident, and the work with products of the highest quality is non-negotiable in the ‘engine room’ of our ship. In addition to our evident seafaring touch, we do not forget the work with varied recipes of our gastronomy and an exquisite selection of meats. Finish your visit with an exquisite dessert, do not you know our famous Torrija?”



ABADES TRIANA RESTAURANT

Betis Street, 69.
 41010 Sevilla
 Tlf: +34 954 286 459
 Web Site: <https://abadestriana.com/>



Abades Triana is located on Betis Street in Seville, next to the Guadalquivir River and in front of the Torre del Oro (Tower of Gold), in the popular Triana neighborhood.

Its spectacular panoramic window in the main dining room makes it the perfect enclave to see the river as a protagonist and take in the views of the Torre del Oro, the Giralda, and the Maestranza.

The restaurant's most outstanding feature is its glass structure, which allows for total integration with the magical environment provided by the city of Seville.

At the culinary level, our excellent kitchen where the creativity of "Andalusian Avant-garde Cuisine," led by our chef Elías del Toro, delights the most demanding palates. A cuisine that fuses the most advanced techniques with Andalusian culinary traditions.

CASABLANCA

Adolfo Rodríguez Jurado Street, 12.
 41001 Sevilla
 Tlf: +34 954 224 114
 Web Site: <https://bodeguitacasablanca.com/>

According to the tradition of the land, Bodeguita Casablanca prepares stew. Two or three a day. Blessed scoops. Examples? Sailors' noodles, tomato soup, beans with cuttlefish, chickpeas with cabbage, Andalusian tripe (callos), lentils, beans, Asturian beans with pig's trotters, string bean and pumpkin stew, stewed potatoes...

Every midday, around two o'clock, a rice dish is prepared. Fish or shellfish paella, veal with artichokes, black with alioli (garlic mayonnaise), mixed meat, etc. And then there are specialities, of course. Whiskey omelette, pig's cheeks in red wine, fried fish – they boast of it -, Marquis-style sirloin of veal, suckling lamb chops, lamb shank, young Argentine bull, small squid in garlic with mata broad beans, and of course, the seafood of the season.



COTIDIANO RESTAURANT

López de Arenas Street, 2.
41001 Sevilla
Tlf: + 34 955 225 182

Web Site: <https://cotidianobar.es/>

The place that bets on tapas while including matured meats in its culinary proposal.



BAJO GUIA RESTAURANT

Adriano Street, 5.
41001 Sevilla
Tlf: +34 954 097 452

Web Site: <https://restaurantebajoguia.es/>

Bajo Guía Restaurant is one of the best and most prestigious fish and seafood restaurants in Seville, thanks to the fact that they prepare exquisite dishes from the traditional cuisine of Sanlúcar de Barrameda.

The team of cooks is highly qualified to prepare delicious recipes using fresh, top-quality ingredients. They are specialized in fish, shellfish and seafood stews.



SEIS TAPAS BAR

Plaza Nueva, 7.
41001 Sevilla
Tlf: +34 955 440 030

Web Site: <https://www.tuhogarfuera decasa.com/seis/>

Modernity, spacious design and a varied gastronomic offer are the three pillars of SEIS. A new culinary concept installed in the basement of the well-known Hotel Inglaterra, in front of the Plaza Nueva, which does not go unnoticed.

Born with the same personality as the city of Seville and its people, it is perfect to enjoy at any time of day. Whether to try their elaborate tapas, focusing on seasonal products, or their delicious cocktails listening to ambient music.



CASA ROBLES RESTAURANT

Álvarez Quintero Street, 58.
 41004 Sevilla
 Tlf: +34 954 213 150
 Web Site: <https://www.casarobles.es/>

At Casa Robles we have been working for more than 60 years to keep alive the flavors of traditional Andalusian cuisine. Our objective is the conservation of the recipes that are part of our gastronomy, at the same time, innovating and elevating them to the category of haute cuisine.

In the heart of Seville, visiting Casa Robles means visiting Seville and Andalusia. Live the authentic atmosphere of the city, enjoy the products of the land and the old recipes of our villages, recovered and adapted to the new gastronomic tendencies.



BODEGUITA ROMERO RESTAURANT

Harinas Street, 10.
 41001 Sevilla
 Tlf: +34 954 229 556
 Web Site: <http://bodeguitaromero.es/>

Traditional tapas bar in the center of Seville. Fresh seasonal product. We recommend our pringá montadito.

La Bodega Romero has completed more than 70 years. Inaugurated by Don Antonio Romero Hijón in 1939 in the old Mercado de la Encarnación and currently run by his son Pedro Romero on Calle Harinas.

The small stall that Don Antonio opened after the war to get ahead, was expanded over time and already in 1944 he opened another one on Imagen street with the name of "La Española". Until in 1949 it was established for several decades on General Polavieja street where Bodega Romero achieved great renown, becoming a mandatory stop for young people, students and adults who drank solera, fino, manzanilla and ate peanuts in a house of great tradition and tradition. .



EL RINCONCILLO RESTAURANT

Gerona Street, 40.
 41003 Sevilla
 Tlf: +34 954 223 183
 Web Site: <https://www.elrinconcillo.es/>

El Rinconcillo, founded in 1670, holds the title of the most ancient bar of Sevilla. In 1858, the De Rueda family (the current owners of this magical place) acquired the property located at n.40 of Gerona Street, which originally was an old tavern.



Years later, in 1897, the De Rueda family bought a new house at n.2 of Alhóndiga Street, linked to the other one. The current shape of El Rinconcillo arises from these two linked houses. The first house kept serving as a tavern and the second one is used as a corner shop. This arrangement remained unchanged until the 1960's, when corner shops started disappearing, and both houses start serving as the tavern that we know nowadays.

The De Rueda family has preserved the original essence of El Rinconcillo over the generations, and this place has turned into the most popular corner of Sevilla without changing its original appearance.

CASA MORALES

García de Vinuesa Street, 11.
 41001 Sevilla
 Tlf: +34 954 221 242

Since it opened in 1850 until today, and always in the hands of the same family, at Bodega Casa Morales it seems that time has not passed.

What began as a business for the sale of Valdepeñas wine, later became a winery where it could be consumed, and it continued like this throughout all this time until relatively recently they began to serve tapas as well.



A place that has been heavily traveled since ancient times by the world of show business and other characters from the artistic world, it is currently a very famous temple of tapas in Sevilla.

Upon entering, we clearly see that this winery has changed very little in its structure since it was opened, which makes it possess a special charm, with large jars of wine, the bar worn by time, etc...

LAS TERESAS

Santa Teresa Street, 2.
41004 - Sevilla
Tlf: + 34 954 213 069
Web Site: <http://www.lasteresas.es/>

A clear example of knowing how to evolve over time, this tavern began back in 1870 as a grocery store that was finally defeated by the appearance of supermarkets and shops and ended up reinventing itself as a wine cellar-bar until it reached what it is today, quite a success.



In its 145 years of life it has managed to capture the essence and the Sevillian idiosyncrasy with tapas and typical dishes from our region. From ham to spinach with exquisite chickpeas to fried fish or Iberian meats. A luxury for the palate and the gastronomic culture of the clients.

CASA ROMÁN

Venerables Square, 1.
41004 - Sevilla
Tlf: +34 054 228 483
Web Site: <http://www.casaromansevilla.com/>

Located in the heart of the old quarter of Seville, in the neighborhood of Santa Cruz, in the path of one of the oldest Jewish quarters of the West and in the shadow of the convent of Los Venerables, Casa Roman is an emblematic place where you can enjoy top quality products of our land.



Casa Roman has not succumbed to the challenge of the new times taking care of the same aesthetic line from its origins. In its interior they maintain a traditional decoration that honors the traditions and culture of a land with tradition, Seville.

EL TRAGA RESTAURANT

Aguilas Street, 6.
 41004 - Sevilla
 Tlf: +34 691 885 427
 Web Site: <http://www.eltraga.com/>

Our restaurant in Seville wants to reflect a gastronomic concept that has its answer in history. Our name, 'El Traga', comes from the mythical tavern run by Vicente "El Traga", although, actually, the current idea has nothing to do with that popular meeting point for artists and international figures.



TRADEVO CENTER RESTAURANT

Cuesta del Rosario, 15.
 41004 - Sevilla
 Tlf: +34 955 270 075
 Web Site: <http://www.tradevo.es/>

Product, product and product. Tradevo is TRAdición + EVOLution. It is simple, emotional, sincere, elegant cuisine, made with all the time and care it needs: slowly, respecting the cooking time of each ingredient and giving all the value and prominence to the product. Each dish is the result of a meticulous study, where passion and knowledge are combined with the best raw material, seasonal, organic, KM. 0, or, if it is far away, with the best suppliers, who stand out for their commitment and quality. Our fish comes every morning from the fish markets of Conil and Isla Cristina, we fry with handmade flour from a mill in Malaga, the tomatoes come from Almeria and the bread is from Pablo Conesa.



The exceptional meats are from Discarlux, the cheeses from Caraveruela and the EVOO from Basilippo, awarded as it could not be otherwise.

RIO GRANDE RESTAURANT

Calle Betis, S/N
41010 - Sevilla
Tlf: +34 954 273 956

Web Site: <https://grupocarbon.es/restaurantes/rio-grande/>

It stands out for its sobriety and elegance and for the quality of its gastronomy. It has different lounges, with several terraces overlooking the river and the Torre del Oro and the Patio de los limoneros that extends into the Ribera and invites to endless evenings.

Ubicado en la ribera del río Guadalquivir, el restaurante Río Grande vuelve a abrir sus puertas. Once again it has become the 'place to be' par excellence with its cool atmosphere and a menu inspired by Andalusia.



Located in the heart of the Triana neighborhood, the Rio Grande restaurant has always been a meeting point for the city's best people. Its privileged views of the Torre del Oro, the feeling of being part of the crew of a ship sailing the river and the lively atmosphere that fills every corner of the place with duende make this building an iconic place in Seville. With its dazzling staging and a menu with an undeniable traditional spirit, the creators of the new Rio Grande have hit the key to maintain its 'cool' Andalusian essence that frequented the Andalusian royalty and 'jet set' in the 80s. The Sevillian elite have already placed it on their list of must-visits.