

WHERE TO EAT IN SEVILLE

RESTAURANTS

Bogegón Torre del Oro

Restaurant set in 17th century converted convent in Santa Cruz area
Tapas and Spanish cuisine.
Calle Santander, 15
Telf.: +34 954 220 880

Casa Robles

Casa Robles developed into a extensive winery/ bar with two new buildings next to the original. Around 1964 the restaurant, which was located in a small room on the first floor, started to grow. It was enlarged with another dining room in the upper part of the building. The early days were difficult because most guests preferred to eat tapas at the bar rather than a sit-down meal.
Alvarez Quintero, 58.
Telf.: +34 95 421 3150

Corral del Rey

Corral del Rey is located in the heart of Seville, in the old quarter of Barrio Alfalfa five minutes walk from the Cathedral. The original 17th Century Casa Palacio has been meticulously restored and converted into a small private luxury boutique hotel with a vibrant restaurant, one of the outstanding features, offering a relaxed fine dining experience. Closed Mondays.
Corral del Rey 12
Telf.: +34 954 50 07 08.

Egaña Oriza

One of Seville's most stylish restaurant is within the conservatory of a restored mansion adjacent to the Murillo Gardens. Its reputation stems in large part from a game-heavy menu in a region otherwise devoted to seafood. The restaurant was opened by Basque-born owner/chef José Mari Egaña, who combines his passion for hunting with his flair for cooking. Many of the ingredients have been trapped or shot within Andalusia. The view from the dining room encompasses a garden and a wall that formed part of the fortifications of Muslim Seville.
Spanish / Basque menu
Calle San Fernando, 4
Telf.: +34 954 227 211

Hostería del Laurel

This hidden treasure is tucked in one of the most charming buildings on tiny, difficult-to-find Plaza de los Venerables in Barrio de Santa Cruz. When the 19th-century playwright José Zorrilla rewrote Tirso de Molina's original *Don Juan*, he used the Hostería de Luarel as one of the settings for his rewrite. It has iron-barred windows stuffed with plants. Inside, amid Andalusian tiles, beamed ceilings, and more plants, you'll enjoy good regional cooking.

Plaza de los Venerables 5

Telf.: +34 95 422 02 95

Kiosco de las Flores

Established in 1930 this place offers a fantastic range of fresh fish in an attractive setting under the Triana bridge.

Calle Betis

Telf.: +34 95 4274 576

La Albahaca

This elegant restaurant is in the Barrio de Santa Cruz, Seville's most evocative quarter. Juan Talavera, a celebrated architect, constructed this 1920s Andalusian mansion, which has attracted royals such as the king and queen of Spain, and visiting celebrities like Charlton Heston. Lovely and graceful, it shuttles diners from a high-ceilinged central courtyard into one of several parlor-size dining rooms, each decorated in a smooth, nostalgic style that reflects the tastes and opulence of Spain's Victorian era. High-quality ingredients go into the first-rate cuisine

Spanish / Basque cuisine

Plaza de Santa Cruz, 12.

Telf.: +34 954 220 714

La Isla

La Isla consists of two large Andalusian dining rooms (thick plaster walls, tile floors, and taurine memorabilia). Always fresh, the seafood is trucked or flown in from either Galicia or Huelva, one of Andalusia's major ports. Menu items include sirloin steak with red peppers and onions or grilled turbot with a marinara sauce. Sole filets Cleopatra comes with shrimp, ham, and fresh mushrooms. The restaurant, a short walk from the cathedral, is in a very old building erected, the owners say, on foundations laid by the ancient Romans.

Specializes in high quality fish & seafood.

Calle Arfe, 25

Telf.: +34 954 212 631

La Judería

Andalucían cuisine.

Calle Cano y Cueto, 13

Telf.: +34 954 412 052

Mesón Casa Luciano

Spanish menu specializing in charcoal grilled meats.

c.c's accepted.

Calle Paraiso, 3

Telf.: +34 954 28 46 00

Mesón Don Raimundo

Located in a former convent, the atmosphere has a richly historic feel. It should be mentioned the building served as the first post office in Seville, a school and a bakery. In the late 1960's it was renovated for it's purpose today. Following the historic tradition of the

house, the restaurant offers dishes in typical Andalusian and Mozarabe style. Traditional Andalusian menu. c.c.'s accepted.

Calle Argote de Molina, 26

Telf.: +34 954 223 355

Río Grande

This classic Sevillian restaurant is named for the Guadalquivir River, which its panoramic windows overlook. It sits near the Plaza de Cuba, in front of the Torre del Oro, and some diners come here just for the view of the city monuments. Most dishes are priced at the lower end of the scale. Large terraces contain a snack bar, the Río Grande Pub, and a bingo room. You can often watch sports events such as soccer on the river in this pleasant (English-speaking) spot.

Andalusian menu. c.c.'s accepted.

Popular with tourists due to location.

Calle Betis.

Telf.: +34 954 278 371

Taberna del Alabardero

One of Seville's most prestigious restaurants occupies a 19th-century town house 3 blocks from the Seville Cathedral. Famous as the dining choice of nearly every politician and diplomat who visits Seville, it also hosted the king and queen of Spain, the Spanish president and members of his cabinet, and dozens of well-connected but merely affluent visitors. Amid a collection of European antiques and oil paintings, you'll dine in any of two main rooms or three private ones, and perhaps precede your meal with a drink or tapas on the flower-filled patio. A garden in back has additional tables.

Calle Zaragoza 20, Sevilla

Telf.: +34 95 450 27 21

TAPAS BARS & CAFES

Tapas in Seville is a key part of life and integral to local culture, both gastronomically and socially. Ir de tapeo - to go on a 'tapas crawl' - is how most Sevillanos spend their evenings out. The selection and quality of food are both invariably superb, you can eat as little or as much as you like, and you can usually find somewhere serving food, whatever the time of day. The seafood and ham are especially good here.

There are hundreds of tapas bars in Seville, on main streets and tucked away in little side alleys; good grazing areas include Alfalfa; Calles Mateas Gago and Santa Maria la Blanca in Santa Cruz; the Plaza San Salvador end of Tetuán; and San Eloy/Plaza del Duque.

Note that in some tapas bars you have to order at the bar and collect the tapa yourself when it's ready (usually in a matter of minutes), while at others you'll have the option to sit at a table and be served by a waiter - and may be charged extra for privilege.

Tapas Bars & Cafes in SANTA CRUZ

La Giralda

Mateos Gago 1

Arguably one of the best tapas bars in Seville, with delicious dishes such as solomillo al whiskey (beef sirloin in whisky) and the divine pimientos del piquillo con musselina de bacalao (red peppers stuffed with cod), plus a good selection of sherries. Beautiful interior with vaulted ceiling, while the tables outside have a ringside view of the Giralda. Very efficient service and reasonable prices considering the quality. Recommended.

Las Teresas

Santa Teresa 2

In the heart of the barrio's windy cobbled streets, this place is decorated in traditional style, with hanging hams (beware veggies; these are actually above your head rather than behind the bar as normal!), antique posters of Seville and bottles of vintage sherry. Plenty of tables outside to watch the evening paseo (stroll). Excellent cured meats from Huelva and Salamanca.

Bodega Santa Cruz

Rodrigo Caro 2

Known locally as Las Columnas because of the massive stone pillars outside, this has a great selection of montaditos (small toasted sandwiches) and famed adobo (marinated fried fish). A good snack stop on your walk around charming Barrio Santa Cruz. It's cheap, the food's tasty and the service is speedy - no wonder it's a local institution.

Cafe Levies

San José

A very popular café-bar with friendly service, this place is a good all-day option - it's open from breakfast until late at night. There's seating in the pleasant café-style interior, or outside in the plaza. Recommended are the spinach croquettes and the chipirones a la plancha (grilled baby squid). Gets lively later on; handy for the nearby Carbonería (see live music).

Tapas Bars & Cafes NEAR THE CATHEDRAL

Flahertys

Alemanes 7

Seville has several Irish bars; this one and Merchants (see Copa Bars) are two of the best. Both are lively and friendly with good music, and a mixed clientele of locals, tourists and expats; however their prices are steeper than elsewhere.

Flaherty's is the larger of the two, with a couple of bars, an interior patio and plenty of outside tables - which are usually packed as it's right next to the cathedral. Most of the helpful staff speak English, a rarity in Seville, and there's a big screen showing major sports events if there's an unmissable match on while you're here. It does good Irish-influenced tapas - try the spinach soufflé - and excellent salads, as well as tex-mex fare if you need a complete break from tapas. Occasional live music.

Casa de la Moneda

Adolfo Rodríguez Hidalgo 3

Part of the original mint, this is an authentic, old-fashioned venue serving excellent fried fish tapas, such as calamares fritos (fried squid). Also recommended is the espinacas reales con nueces y bacon (royal spinach with nuts and bacon). Not far from the action, it's in a nice square just off Avenida de la Constitución and has outside seating.

Tapas Bars & Cafes in ALFALFA

La Habanita

Golfo 3, off Pérez Galdós

Great mojitos and caipirinhas, outdoor seating in a leafy cul-de-sac and excellent Cuban/Spanish veggie and vegan tapas make this place just off the main Alfalfa drag well worth a visit. Try the couscous; the leafy salads (around 5 euros) are excellent and imaginative, which is a rarity in Seville.

Bar Alfalfa

Corner of Alfalfa and Candilejo

Small but lively bar with campesino décor, serving Italian/Spanish tapas (the owner, Gianni, is Italian) such as fabulous bruschetta and provolone al horno (baked cheese) plus funky tunes. Interesting mix of clientel.

Sopa de Ganso

Pérez Galdós 8

Buzzy place with huge list of tapas, including vegetarian options. Good croquettes of goat's cheese and walnuts (croquetas de cabrales y nueces) as well as decent (Spanish-style) salads.

Tapas Bars & Cafes in the CENTRE

La Campana

Sierpes 1

This café is an institution in Seville, serving all the cakes and pastries beloved by locals as they enjoy a pit-stop after a hard morning's shopping. During Semana Santa you can get coloured Nazareno sweets (the penitents wearing long robes and hoods) which make a fantastic, if bizarre, souvenir. Otherwise traditional goodies include yema (sweets made from egg yolks) and lenguas de almendra (almond biscuits).

Cafetería Universal

Blanca de los Rios 1 (near Plaza del Salvador)

Excellent, affordable tapas with good-sized portions in a handy location near the main shopping area. Sit at the bar, by the window or outside. Good vegetable pasteles (terrines) and caldereta de venao (venison stew).

Tapas Bars & Cafes in the PLAZA ENCARNACION

El Rinconcillo

Gerona 40

Allegedly the oldest tapas bar in Seville, dating from the 17th century. It certainly feels like nothing's changed in many years, with its flagstone floor and ancient bottles of wine lining the walls. Very atmospheric and popular with locals and tourists alike.

Coloniales

Plaza del Cristo de Burgos 19

Pleasantly located on the recently revamped Plaza Cristo de Burgos, this place does reasonably-priced tapas including tabla (bread baked with a topping, such as cheese or fish - better than it sounds) as well as grilled fish and meat.

La Giganta

Alhóndiga 6

The speciality here is tabla. Try the delicious queso gratinado con miel y romero (bread topped with cheese, honey and rosemary - very Roman!) or bacalao ahumado (smoked cod) for between 5 and 8 euros. Tapas of the day might include costillas a la miel (spare ribs in honey) or lomo a la cerveza (beef sirloin in beer).

La Fábrica

Plaza de Armas

Excellent home-brewed beer in this bar in the Plaza de Armas shopping centre, formerly the Estación de Cordoba. Some good tapas as well try the bacalao a la riojana (cod in red wine) and cazon en adobo (marinated dogfish). Handy for the nearby bus station if you've got a wait; the prices are slightly higher than normal.

Tapas Bars & Cafes ALAMEDA

Eslava

Eslava 3-5

One of Seville's best and most popular tapas bars, this place just off Plaza San Lorenzo near the <Museo de Bellas Artes> is permanently packed. It does a range of good, inexpensive tapas - try the salmorejo.

Tapas Bars & Cafes TRIANA

Café de la Prensa

Betis 8

Its walls are plastered with pages from old newspapers and the clientele are as happy playing chess or cards as they are talking and drinking. An equally good place to relax with a coffee in the afternoon, or pop in for a late-night copa.

Sol y Sombra

Castilla 151

Cosy bar with friendly atmosphere and bullfighting memorabilia on the walls. Specializes in appropriately meaty tapas including garlic-roasted beef and revueltos (scrambled eggs) with meat. Good wines.

Tetería Chefcahouen

Pureza 22

This cosy Moroccan-style tea house is decorated in soothing tones with lots of floor cushions, rugs and low lighting. If you need a change of scene from bright, noisy, tiled tapas bars, this is the place to come. Recline in comfort with an exotic tea served in a pretty tea glass. Perfect for a good, long chin-wag.

El Faro de Triana

Puente Isabel II

With one of the best views in the city, right on the bridge (known locally as the Puente de Triana), this former lighthouse (faro) has good, cheap tapas and huge glasses of beer and wine. Excellent gambas (prawns) and habas con jamon (ham and broad beans). Try to get a table on the terrace upstairs.