

This is a quite comprehensive page about tapas in Seville that people from the Departments of Applied Mathematics (I and II) at the Universidad de Sevilla prepared for the 20th European Workshop on Computational Geometry in 2004. We think it is a very good source of information and, hence, we have decided to include it in our homepage.

"Tapas" in Seville:

The name "TAPA" originated from the idea of having a slice of ham or a piece of cheese whilst drinking a glass of wine. This was done, in essence, to conserve the aroma of the wine. "Tapas" include dishes such as "cocina casera" (home-made dishes), "chacina" (cured meats), "marisco" (seafood), "caracoles" (snails), "pescadito frito" (fried fish), "revueltos" (scrambled eggs) and "ensaladas" (salads) which can be found in almost any bar. Another option is to order a "ración"(a plateful) or, in some places, a "media ración"(half plate). A 'plateful' would be about six or seven "tapas" and would cost about that amount.

Typical wines from the Seville area include white wines and "fino" (pale,dry sherries which make good aperitifs). These wines are most easily found in "bodegas" (characterized by their wine barrels where the wine is stored). Another popular wine found in "bodegas" is "manzanilla" (pale,dry,white fortified wine) from Sanlúcar de la Barrameda, "moscatel" (sweet wine) from Chipiona and "fino" from Jerez, Puerto de Santa María, Chiclana (Cádiz) and from the Condado County (Huelva). These wines are usually less expensive than other bottled wines and are equally delicious. With respect to eating out, the following is a glossary of Andalusian and Sevillian specialties:

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Routes:




● [San Lorenzo](#)

● [Plaza Nueva and Arenal](#)

- [Barrio de Santa Cruz](#)
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Glossary	
ADOBO:	A sauce with vinegar, garlic, paprika and oregano, where the fish, usually dogfish, is macerated before be fried.
AJOBLANCO:	A cold soup with bread crumbs mixed with vinegar, garlic, olive oil, salt and almonds.
ALI-OLI:	Garlic and olive oil, mixed as a sauce similar to mayonnaise. Very strong.
CABRILLAS:	Bib snails served in a spicy broth.
CAZON A LA MARINERA:	This white fish cooked in a sauce with white wine, onions, green peppers, tomato and sometimes potatoes.
COCIDO SERRANO:	Stewed meat, bacon, blood sausage, spicy sausage and chickpeas.
COLA DE TORO:	Stewed oxtail with onion, tomato and paprika.
COQUINAS:	Steamed clams (cockles).
ESPINACAS CON GARBANZOS:	Spinach and chickpeas prepared with garlic and spices.
FLAMENQUINES:	Rolls of ham, breaded and deep fried.
GAMBAS AL AJILLO:	Prawns (shrimps) sauteed in garlic and a lot of olive oil.
GAMBAS REBOZADAS:	Breaded, deep-fried shrimps.
GAZPACHO:	A cold soup of tomato, cucumber, green pepper, bread, garlic, vinegar, olive oil and salt, all crushed.
HUEVOS A LA FLAMENCA:	Eggs baked with tomato, onion and diced ham.
MENUDO:	Baked tripe in a hot paprika sauce.
MIGAS:	Bread moistened in water and fried with oil and garlic. Can be served with fried bacon,

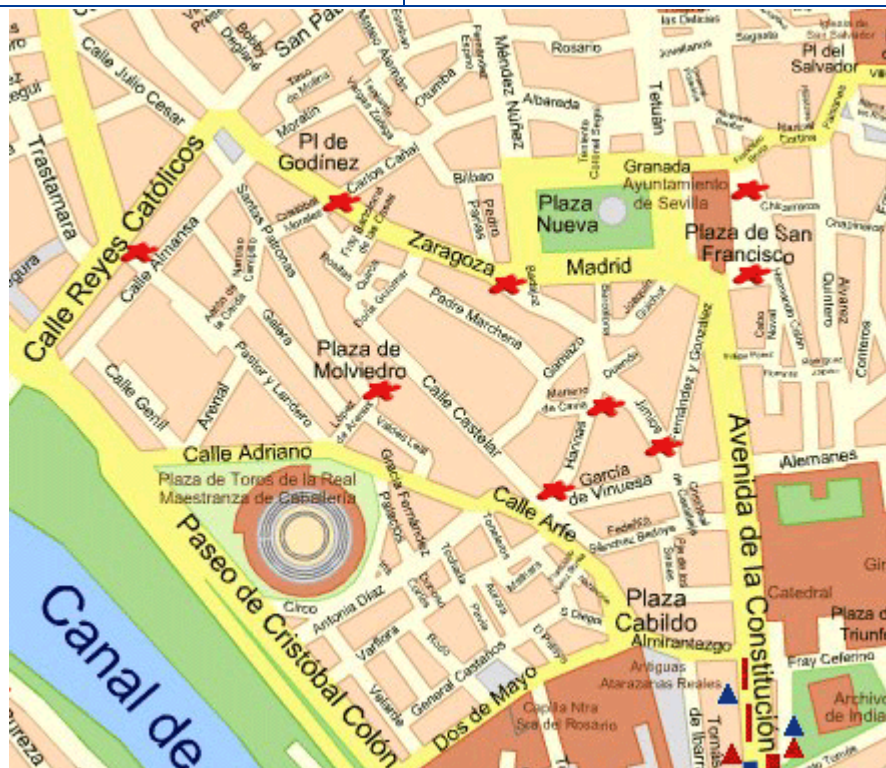
	chorizo (spicy sausage) or sardines.
MOLLETE:	A soft bread roll.
MONTADITOS:	Small sandwiches which can contain almost anything. With shrimp or with chorizo (spicy sausage) are especially tasty.
PAELLA:	Golden saffron rice garnished with meat, fish, seafood and/or vegetables.
PAVIA:	Fried cod or white fish.
PISTO:	Stewed green peppers, onions, tomatoes and courgettes (zucchini).
PRINGÁ:	Stewed meat, bacon, spicy sausage and blood sausage mixed together and often served on toast.
SALMOREJO:	A thicker version of gazpacho.
TORTILLITAS DE BACALAO O CAMARONES:	Fried cod or small shrimps coated in flour, oil and parsley.
URTA A LA ROTEÑA:	White fish stew with tomato, peppers and onion.
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SAN LORENZO and ROUTE DONWTOWN	
(In this route there are not tourists but only locals)	
	Address:
<p> LA ANTIGUA ABACERIA DE SAN LORENZO This is a must visit, very small and crowded. Try its chacinas. It is not cheap.</p>	Monsalves, 6
<p> LA ESLAVA Again very crowded, but you must try this place. A long selection of sophisticated tapas.</p>	Eslava, 3-5, near the church of San Lorenzo.
<p> ANTIGUA CASA OVIDIO</p>	

Thousands of pictures of the Holy Week. Very good selection of tapas and 1/2 raciones.	
<p>✖ LIZARRAN</p> <p>Basque-style bar (the only in town). Very friendly waiters, and very useful if you do not want to fight against only-spanish menu. You see the bar and take what you want, keeping the tooth-sticks in a dish, then they count how many tooth-sticks you have and that is your bill.</p>	Amor de Dios
<p>✖ EL REFUGIO</p> <p>You have to try their "carrañaca". Very good vegetarian tapas (but not only vegetarian)</p>	Huelva 5. Slightly west of Plaza del Salvador.
<p>✖ LA GIGANTA</p> <p>They have sophisticated tapas a highly recommend place</p>	Alhóndiga, 6
<p>✖ EL RINCONCILLO</p> <p>Sevilla's oldest bar (founded in 1670) does a fair tapas selection as well as providing a hangout for the city's literati.</p>	Gerona 32, by the church of Santa Catalina.
<p>✖ SAN LORENZO</p> <p>It preserves the charming of those old places</p>	
For a late drink in this zone, you can go to SOPA DE GANSO (c. Benito Perez Galdós, 8) they also have some tapas.	

	Address:
* AGA	Moratín, 15
* BERROCAL	Moratín, 6
* BARBIANA	Albareda, 11.
* BLANCO CERRILLO	José de Velilla, 1.
* BECERRITA	Hernando Colón, 1.
* LA BODEGUITA	Hernando Colón.
* BODEGUITA ROMERO	Harinas, 10.
* CASABLANCA	Zaragoza, 50.
* EL CAIRO	Reyes Católicos, 13.
* RINCÓN GALLEGO DEL PULPO	Harinas, 21.
* ENRIQUE BECERRA	Gamazo, 2.
* LA FLOR DE TORANZO	Jimios, 1.
* GAMAZO	Gamazo, 16-18.
* JAMÓN REAL	López de Arenas, 5.
* SEVILLA JABUGO	García de Vinuesa, 52.

✖ BODEGA MORALES	García de Vinuesa, 11.
✖ TABERNA DEL ALABARDERO	Zaragoza, 20.
✖ LA MONEDA	Almirantazgo, 4.
✖ LAS INFANTAS	Arfe, 36.
✖ CASA ROBLES	Alvarez Quintero, 58.



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BARRIO DE SANTA CRUZ
 (Mostly tourists, but, what else are you?)

	Address:
✖ CASA ROMAN The best jamón (ham) and queso (cheese) in town.	Plaza de los Venerables, 1.

<p>✳ LAS TERESAS</p> <p>Good beer and sherry served in this atmospheric bar with hanging cured hams and tiled walls lined with faded <i>corrida</i> photos. It's also worth stopping here for breakfast the morning after.</p>	Santa Teresa, 2, to the north of Plaza Santa Cruz.
<p>✳ BODEGA SANTA CRUZ</p>	Rodrigo Caro
<p>✳ GIRALDA</p> <p>Even if you speak perfectly spanish, read the menu in english. We (Sevillians) do not understand the menu in spanish, but they have probably the best tapas in that neighbourhood.</p>	Mateos Gago, 1.
<p>✳ ESPAÑA-ORIZA</p>	San Fernando, 41, next to Jardines de Murillo.
<p>✳ MODESTO</p> <p>Very good pescaito frito (fried fish). Perhaps the best tapas bar in the city, with just about every imaginable snack.</p>	Cano y Cueto 5, at the north end of Santa Cruz
<p>✳ LA CAVA DE EUROPA</p> <p>Winner of the award to the best tapa (year 2003).</p>	Santa María la Blanca
<p>For a late drink in this zone you must go (I repeat: you must go) to LA CARBONERÍA, c/Levies 18, just to the northeast of the church of Santa Cruz. Flamenco shows (but real flamenco shows) almost every night.</p>	

✖ SANTA MARTA	Plaza de San Andrés.
✖ EL CAMBORIO	Baños, 3
✖ BODEGUITA DOÑANA	Plaza de la Gavidia
✖ VICTORIA EUGENIA	Pasaje de Villasís
✖ PATIO SAN ELOY	San Eloy, 9.
✖ DOÑA CARMEN	San Eloy, 21.
✖ LA TASCA DEL BURLADERO	Canalejas



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PLAZA DEL SALVADOR and LA ALFALFA

	Address:
✖ LA ALICANTINA	Plaza del Salvador, 2
✖ LA BODEGUITA	Plaza del Salvador, 6

✖ LA UNIVERSAL	Blanca de los Ríos
✖ LA BODEGA	Águilas, 4
✖ LA EUROPA	Alcaicería
✖ LAS ESPUELAS	Pérez Galdós
✖ CASA MANOLO	Plaza de la Alfalfa, 3
✖ LOS EXTREMEÑOS	San Esteban
✖ AJOBLANCO	Alhóndiga, 19
	
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Santa Catalina and San Pedro	
	Address:
✖ EL BACALAO	Plaza Ponce de León, 15
✖ RINCÓN DE TITO	Escuelas Pías

* BODEGA LA ESPERANZA	San Jacinto.
* BLANCA PALOMA	San Jacinto, 49.
* LA OLIVA	San Jacinto, 73.
* EL MARINERO	Plaza Conde de Bustillos
* KIOSKO DE LAS FLORES Very good pescaito frito and the best view of the river, La torre del oro, and the Cathedral.	Plaza del Altozano s/n
* LA ALBARIZA	Betis, 5.
* BISTEC	Peláez y Correa, 34
* LA PARIHUELA	Rodrigo de Triana, 34
* LA PRIMERA DEL PUENTE	Betis, 13
* EL PUERTO	Betis s/n
For a late drink and flamenco try Casa Anselma. There is also a good place for a tea in this zone .	



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Reina Mercedes
From north to south.

BARROS, nice tapas; EL TREN, very good coffees; EL HORNO DE REINA MERCEDES, Coffee and cakes; EL TURCO, Turkish style bar; RÍAS GALLEGAS, tapas from Galicia; AVELINO, a beautiful place if the weather is beautiful.

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