

# Cold Tapas

## TORTILLA ESPAÑOLA | 9

"Potato Tart" Garlic & goat cheese

## PAN CON TOMATE | 9 ADD JAMÓN SERRANO OR MANCHEGO | 5

Toasted bread, fresh garlic & evoo

## HALIBUT & SHRIMP CEVICHE | 16

Red onion, bell pepper, cilantro & lime

## SPICY OCTOPUS CEVICHE | 15

Mango & habaño

## AHI TUNA TARTARE TOWER CRUDO | 15

Avocado, sweet mango & citrus vinaigrette

## CEVICHE TRIO | 33

Selection of above ceviches & crudo served with toasted French bread

## BOQUERONES FILET | 10

Toasted French bread, white anchovy, avocado, piquillo peppers

# Hot Tapas

## PAPAS BRAVA | 10

Tomato, spicy pimenton

## 4 DATILES RELLENOS | 9

Medjool dates, Cabrales blue cheese & applewood bacon

## 4 CROQUETAS DE QUESO | 12

Jamón Serrano, chorizo & Manchego

## 4 CROQUETAS DE PAELLA | 13

Shrimp, chicken, sausages, paella saffron rice & goat cheese

## CALAMARES FRITOS | 15

Paprika, piquillo peppers

## GAMBAS AL AJILLO | 15

Garlic shrimp, chile arbol & white wine

## PULPO A LA GALLEGA | 16

Spicy paprika, sliced octopus, young potato, olive oil, sea salt

## 4 SCALLOPS A LA PLANCHA | 21

Pan seared diver scallops, honey sofrito & saffron oil

## 3 ALBÓNDIGAS AL JERÉZ CON CHORIZO | 10

Meatballs, Sherry & garlic sauce

## 3 BEER-GLAZED BABY BACK RIBS | 14

Moorish spice rubbed, Estrella Damm glaze, mandarin orange

## GRILLED SPANISH SALCHICHAS | 13

Sausages flambéed table-side in brandy

## QUESO FUNDIDO | 14 ADD CHORIZO | 3

Manchego & goat cheese

## BAKED EMPANADA TRIO | 17

Beef, wild mushroom & Manchego cheese & chorizo empanada

## MUSHROOM & FIG COCA | 14

"Barcelona Style Flatbread" Manchego, fresh herbs

## BRAISED SHORT RIB COCA | 16

"Barcelona Style Flatbread" Red onion, blue, Manchego

## MAÍZ CON QUESO | 9

Charred corn, cream, shallots, hot paprika, aged Manchego

## BRUSSEL SPROUTS A LA BARCELONA | 13 ADD CHORIZO | 3

Sautéed brussel sprouts, balsamic reduction, garlic aioli

## CHAMPIÑONES AL AJILLO | 9

Garlic, mushrooms, chile arbol & white wine

## SPANISH RATATOUILLE | 10

Manchego cheese gratin

## VEGETALES AL AJILLO | 8

Asparagus, tomato, onion & black olives sautéed al Ajillo style

## GARLIC MANCHEGO MASHED POTATOES | 8

## BLACK RICE & AIOLI OR SAFFRON RICE | 8

## DAILY BAKED BREAD | 7

Your choice of Kalamata olive loaf or French bread; served with homemade aioli & Andalusian tomato sauce (serves 2)

# Paella

MADE WITH AUTHENTIC SAFFRON AND BOMBA RICE. **SOCARRAT ON REQUEST ONLY.**

S - SINGLE SERVING | F - FAMILY SERVING

DIVIDIDA - ANY TWO PAELLAS COOKED IN ONE PAN 60

## MEAT PAELLA "RUPESTRE"

S 33 | F 55

Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak

## TRADITIONAL PAELLA VALENCIANA

S 34 | F 58

Mussels, clams, calamari, shrimp, chicken & grilled sausages

## SEAFOOD PAELLA "MARINERA"

S 35 | F 59

Clams, shrimp, salmon, mussels & calamari

## BLACK SEAFOOD PAELLA

S 36 | F 59

Seafood paella with black rice

## MUSHROOM & ROASTED GARLIC PAELLA (VEGETARIAN)

S 28 | F 48 ADD MARINATED GRILLED CHICKEN | 12

Sautéed mixed mushrooms & roasted garlic

MAKE ANY PAELLA SPICY OR BLACK ADD 5  
LOBSTER TAIL saffron drawn butter ADD 24

# Brochetas

FLAME GRILLED SKEWER, MOORISH SPICES

MAR Y TIERRA Shrimp, Beef | 23

CORDERO Lamb, honey, mint | 25

POLLO Chicken, herbs | 21

CARNE Flat iron, garlic, herbs, pepper | 22

BROCHETAS ARE GREAT AS SHAREABLE TAPAS OR MAIN COURSE

# Carnes y Pescados

## 16 HOUR BRAISED RIOJA SHORT RIBS | 24

Rioja red wine & chimichurri - Garlic Manchego mashed potatoes - Vegetales al Ajillo

## CORDERO ASADO | 28

4 grilled New Zealand lamb chops & honey mint glaze - Garlic Manchego mashed potatoes - Vegetales al Ajillo

## PLATTER DE CARNE | 46

Grilled sausages, lamb chops, Rioja short ribs & albóndigas al Jerez - Garlic Manchego mashed potatoes - Vegetales al Ajillo

## PINCHOS DE POLLO | 23

3 grilled chicken skewers, Moorish seasoning, red wine sauce - Saffron rice - Vegetales al Ajillo

## SHRIMP ROMESCO | 23

Sautéed shrimp over black rice surrounded by roasted tomato & garlic almond sauce

## MEDITERRANEAN SEABASS | 28

Honey sofrito sauce & orange tarragon - Black rice - Vegetales al Ajillo

## SALMÓN CON CHORIZO | 26

Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine

ALL CARNES Y PESCADOS DISHES ARE SIZED AS MAIN COURSE



Our kitchen uses local & sustainable food practices including locally purchased produce, free range chicken, hormone free beef & line-caught fish whenever possible. Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food-borne illnesses.

**Dedicated to providing the true essence of Spanish culture, music and cuisine since 1987**

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