

Sevilla

RESTAURANT & TAPAS BAR

San Diego Restaurant Week

3-COURSE DINNER MENU | \$40 PER PERSON

MINIMUM 2 GUESTS
ALL ITEMS ARE SHARED PLATES

TAPAS STARTERS

Pan con Tomate

Toasted bread, fresh garlic & EVOO

**Add Jamón Serrano or Manchego +5*

Halibut & Shrimp Ceviche

Red onion, bell pepper, cilanto & lime

MAIN COURSE

Lobster & Ibérico Pork Belly Paella

Cold water lobster tail, Ibérico pork belly, Ibérico sausage, Ibérico chorizo, clams, calamari & mussels atop black bomba rice & drizzled with romesco aioli

**Make Your Paella Spicy +5*

**Add Additional 1/2 Lobster Tail +15*

DESSERT

Churros con Chocolate

Churros cooked golden brown dusted in sugar & orange zest; this classic Spanish treat is complimented by a cup of rich hot chocolate

Suggested Wine Pairings

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The Crisper Side | 18

Stoneleigh, **Sauvignon Blanc**, Marlborough, NZ

Maso Poli, **Pinot Grigio**, Trentino, Italy

Baladiña, **Albariño**, Galicia, ESP

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A Vision of Rioja | 18

Siglo Crianza, **Tempranillo**, Rioja, ESP

Beronia Crianza, **Tempranillo**, Rioja, ESP

Celeste Crianza, **Tempranillo**, Rioja, ESP

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Deep. Bold. Reds. | 22

Justin, **Cabernet Sauvignon**, Paso Robles, CA

Weinert Carrascal, **Malbec**, Mendoza, ARG

Gran Coronas, **Cabernet Sauvignon**, Penedès, ESP

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Curated Pairings | 25

Poema, Cava, **Brut**, Penedès, ESP

Gundlach Bundschu, **Gewürztraminer**, Sonoma, CA

Argyle, **Pinot Noir "Reserve,"** Willamette Valley, OR

GR 174, **Red Blend**, Priorat, ESP

Note

A 4% surcharge will be added to all guest checks to help cover increasing costs & in support of the recent minimum wage & benefits for our dedicated team members.