

Sevilla

RESTAURANT & TAPAS BAR

San Diego Restaurant Week

3-COURSE DINNER MENU | \$80

SERVES 2
ALL ITEMS ARE SHARED PLATES

TAPAS STARTERS

Pan con Tomate

Toasted bread, fresh garlic & EVOO topped with Jamón Serrano & Manchego

Halibut & Shrimp Ceviche

Red onion, bell pepper, cilantro & 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 +6*

**Add Additional Lobster Tail +25*

DESSERT

Churros con Chocolate

Cooked golden brown & dusted in sugar & orange zest; served with a cup of rich hot chocolate

Suggested Wine Pairings

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The Crisper Side | 19

Stoneleigh, **Sauvignon Blanc**, Marlborough, NZ
Pazo das Bruxas, **Albariño**, Rías Baixas, ESP
Viña Sol, **Parellada/White Garnacha**, Catalunya, ESP

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A Vision of Tempranillo | 20

Celeste Crianza, **Tempranillo**, Ribera del Duero, ESP
Marqués de Riscal Reserva, **Tempranillo**, Rioja, ESP
Campo Viejo Gran Reserva, **Tempranillo**, Rioja, ESP

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Deep. Bold. Reds. | 24

Justin, **Cabernet Sauvignon**, Paso Robles, CA
Weinert Carrascal, **Malbec**, Mendoza, ARG
Gran Coronas, **Cabernet Sauvignon**, Penedès, ESP

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Curated Pairings | 27

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 5% 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.