

# 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 kalamata olive bread, crushed tomato, fresh garlic & EVOO topped with Jamón Serrano & Manchego cheese

#### 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  
Trivento Golden Reserve, **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.