

# 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

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 squid ink rice & drizzled with romesco aioli

\*Make Your Paella Spicy +6.50

\*Add Additional Lobster Tail +26.50

### DESSERT

#### Churros con Chocolate

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

## Suggested Wine Flight Pairings

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### The Crisper Side | 21

Stoneleigh, **Sauvignon Blanc**, Marlborough, NZ  
Pazo das Bruxas, **Albariño**, Rías Baixas, ESP  
Celeste, **Verdejo**, Rueda, ESP

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### A Vision of Tempranillo | 22

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. | 26

Justin, **Cabernet Sauvignon**, Paso Robles, CA  
Trivento Golden Reserve, **Malbec**, Mendoza, ARG  
Gran Coronas, **Cabernet Sauvignon**, Penedès, ESP

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### Curated Pairings | 29

Poema, Cava, **Brut**, Penedès, ESP  
Gundlach Bundschu, **Gewürztraminer**, Sonoma, CA  
Argyle, **Pinot Noir "Reserve,"** Willamette Valley, OR  
GR 174, **Red Blend**, Priorat, ESP