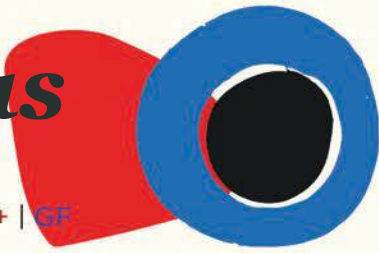


Cold Tapas

- PAN CON TOMATE | 10.50** ADD JAMÓN SERRANO OR MANCHEGO | 7
Toasted kalamata olive bread, crushed tomato, fresh garlic & evoo **V | V+**
- HALIBUT & SHRIMP CEVICHE | 19**
Cilantro, lime **GF**
- SPICY OCTOPUS CEVICHE | 18**
Mango, habanero, avocado, onion & cucumber **GF**
- BOQUERONES FILET | 11.50**
Toast, small white fish filet, avocado, piquillo peppers
- MARINATED OLIVE MIX **GF** | 9.50**
- BLACK TRUFFLE POTATO CHIPS **V | V+ | GF** | 9.50**
- ENSALADA MALLORCA | 17**
Green mix, orange wheel, goat cheese, fried carrots, citrus vinaigrette **V | V+ | GF**
- > ADD JAMÓN SERRANO | 7 CHICKEN | 10
SALMÓN | 14 SHRIMP | 14

Hot Tapas



- PAPAS BRAVA | 13**
Tomato, spicy pimenton **V | V+ | GF**
- TORTILLA ESPAÑOLA | 12**
Traditional "Potato & Egg Tart" Roasted garlic, tomato & goat cheese served warm with greens **V | GF**
- 4 DATILES RELLENOS | 13**
Medjool dates, Cabrales blue cheese, applewood bacon & cider glaze **GF**
- 4 CROQUETAS DE QUESO Y JAMÓN | 14**
Jamón Serrano, chorizo & Manchego cheese
- CALAMARES FRITOS | 20**
Paprika, piquillo peppers, garlic aioli, piquillo coulis
- GAMBAS AL AJILLO | 17**
Shrimp, roasted garlic, chile arbol & white wine **GF**
- GRILLED PULPO ROMESCO | 27.50**
Octopus, chorizo, kale, shallots, chickpeas, romesco hazelnut sauce **GF**
- 3 SCALLOPS A LA PLANCHA | 35**
Fresh pan seared scallops, honey sofrito, saffron oil, black squid ink rice
- 3 ALBÓNDIGAS AL JERÉZ CON CHORIZO | 15**
Beef, pork & chorizo meatballs, Sherry & garlic sauce
- 3 BEER-GLAZED BABY BACK RIBS | 18**
Moorish spice rubbed, Estrella Damm glaze, mandarin orange **GF**
- 2 LAMB SLIDERS | 15**
Manchego, caramelized onions & dijon on French bread & served with greens **GF**
- SPANISH SALCHICHAS A LA PLANCHA | 19**
Sautéed merguez, longaniza, riojano & morcilla sausage with caramelized onions flambéed table-side in brandy & cider glaze **GF**
- QUESO FUNDIDO | 17** ADD CHORIZO | 4.50
Manchego & goat cheese served with toasted crostini **V | GF**
- BAKED EMPANADA DUO | 16**
Choice of 2 beef or 2 wild mushroom **V** or 2 Manchego cheese & chorizo
- BRUSSEL SPROUTS A LA BARCELONA | 17** ADD CHORIZO | 4.50
Roasted brussel sprouts, balsamic reduction, garlic aioli **V | V+**
- GARLIC MANCHEGO MASHED POTATOES **V | GF** | 10.50**
- BLACK SQUID INK RICE & AIOLI OR SAFFRON RICE **V | V+ | GF** | 13**

DAILY BAKED BREAD | 8.50

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

PLEASE LET YOUR SERVER KNOW IF YOU WOULD LIKE CERTAIN ITEMS VEGETARIAN, VEGAN OR GLUTEN FREE

V = Vegetarian
V+ = Vegan
GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food-borne illnesses

Paella

MADE WITH SAFFRON, BOMBA RICE & HOME-MADE LOBSTER STOCK

S - SINGLE SERVING | F - FAMILY SERVING

DIVIDIDA - ANY TWO PAELLAS* COOKED IN ONE PAN | F 63
*Lobster & Ibérico Pork Belly Paella ADD 19

MEAT PAELLA "RUPESTRE"

S 36 | F 59
Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak **GF**

TRADITIONAL PAELLA VALENCIANA

S 38 | F 66
Mussels, clams, calamari, shrimp, chicken & grilled sausages **GF**

SEAFOOD PAELLA "MARINERA"

S 39 | F 68
Clams, shrimp, salmon, mussels & calamari **GF**

BLACK SEAFOOD PAELLA

S 39 | F 69
Seafood paella with black squid ink rice **GF**

LOBSTER & IBÉRICO PORK BELLY PAELLA

S 64 | F 115
Cold water lobster tail, Ibérico pork belly, Ibérico sausage, Ibérico chorizo, clams, calamari & mussels with black squid ink rice; drizzled with romesco aioli **GF**

MUSHROOM & ROASTED GARLIC PAELLA **V | V+ | GF**

S 32 | F 54
> ADD GRILLED CHICKEN | 14

MAKE ANY PAELLA SPICY OR BLACK ADD 6.50
LOBSTER TAIL basted in garlic aioli **ADD 26.50**

Brochetas

FLAME GRILLED SKEWER, MOORISH SPICES

- MAR Y TIERRA** Shrimp, Beef **GF** | 26.50
CORDERO Lamb, honey, mint **GF** | 27.50
POLLO Chicken, herbs **GF** | 24
CARNE Flat iron, garlic, herbs, pepper **GF** | 25
VEGETABLE Seasonal vegetables marinated in sofrito & basted with chimi-aioli **V | V+ | GF** | 17

Carnes y Pescados

ALL DISHES ARE SIZED AS MAIN COURSE & SERVED WITH GRILLED VEGETABLE SKEWERS*

- 16 HOUR BRAISED RIOJA SHORT RIBS | 33**
Rioja red wine & chimi-aioli - Garlic Manchego mashed potatoes
- CORDERO ASADO | 36**
4 grilled New Zealand lamb chops & honey mint glaze - Garlic Manchego mashed potatoes **GF**
- PLATTER DE CARNE | 55**
Grilled sausages, lamb chops, Rioja short ribs & albóndigas al Jerez con chorizo - Garlic Manchego mashed potatoes
- HALF RACK OF BEER-GLAZED BABY BACK RIBS | 36**
Moorish spice rubbed, Estrella Damm glaze, mandarin orange - Garlic Manchego mashed potatoes **GF**
- PINCHOS DE POLLO | 27.50**
3 grilled chicken skewers, Moorish seasoning, red wine sauce - Saffron rice **GF**
- SHRIMP ROMESCO | 28.50**
Sautéed shrimp over black rice surrounded by roasted tomato & garlic hazelnut sauce **GF**
- MEDITERRANEAN SEABASS | 40**
Honey sofrito sauce & orange tarragon - Black squid ink rice **GF**
- SALMÓN CON CHORIZO | 29.50**
Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine **GF**
*Salmón not served with grilled vegetable skewers

 Miguel Delgado, Executive Chef

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

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