

Sevilla

RESTAURANT & TAPAS BAR

San Diego Restaurant Week

3-COURSE DINNER MENU | \$40 PER PERSON

All SD Restaurant Week Diners Can Also Enjoy
30% Off All Other Items on the Dinner Menu

STARTER - CHOOSE ONE

Albóndigas al Jerez

Beef, pork & chorizo meatballs, Sherry & garlic sauce

Halibut & Shrimp Ceviche

Cilantro, lime

Tortilla Española

"Potato & Egg Tart" Roasted garlic, tomato & goat cheese

Croquetas de Queso y Jamón

Jamón Serrano, chorizo & Manchego cheese

Boquerones Filet

Toast, small white fish filet, avocado, piquillo peppers

Spanish Salchichas a la Plancha

Sausages flambéed table-side in brandy & cider glaze

Dátiles Rellenos

Medjool dates, Cabrales blue cheese, applewood bacon

Papas Brava

Tomato, spicy pimentón

MAIN COURSE - CHOOSE ONE

Salmón con Chorizo

Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine

16-Hour Rioja Braised Short Ribs

Rioja red wine & chimi-aioli - Garlic Manchego mashed potatoes - Grilled vegetable skewers

-OR-

(MUST SHARE WITH ANOTHER SD REST. WEEK DINER)

Paella Valenciana

Mussels, clams, calamari, shrimp, chicken & grilled sausages over authentic saffron bomba rice

*Make Your Paella Spicy or Black +6

*Add Cold Water Lobster Tail Basted in Garlic Aioli +25

DESSERT - CHOOSE ONE

Basque Cheesecake

Orange, vanilla, mascarpone, cream cheese

Crema Catalana

Chocolate & espresso cream, caramelized crust

Suggested Wine Flight Pairings

BLANCO

The Crisper Side | 21

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

TINTO

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

TINTO

Deep. Bold. Reds. | 26

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

BLENDO

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