

Fresh Tapas

- V **Gazpacho Andaluz** 6
- G **Ceviche** Shrimp & Red Snapper 9
- V **Olive Sampler** 8
- Tuna Tartare Tower** Sushi-grade Ahi, avocado, apple, mango, soy dressing 12
- GV **Mushrooms a la Vinagreta** 5
- G **Green Mussels Escabeche** Ceviche style with Serrano pepper salsa 7
- GV **Sevilla House Salad** Organic greens, balsamic vinegar dressing 6



Sevilla[®]
San Diego, California

Signature Tapas

- G **Warm Aged Goat Cheese** Piquillo peppers, herbs, Spanish olive oil 8
- G **Tortilla Española "Potato Tart"** Roasted tomatoes, garlic & goat cheese 5
- G **Cabrales Bleu Cheese Dates** Bacon-wrapped; cider glaze 6
- G **Meatballs al Jeréz** Sautéed in sherry garlic sauce 6
- L **Rioja Short Ribs** Braised in red wine 9
- Chicken Skewer** 6
- Fried Calamari** With 2 dipping sauces 10
- Shrimp Azafrán** Hazelnut brandy, Lobster Saffron cream sauce 10
- G **Shrimp al Ajillo** Roasted in garlic 9
- LG **Chicken al Ajillo** Roasted in garlic 7
- Seafood Crepe** Shrimp, scallop & clam; light Lobster saffron sauce 9
- LG **Carlsbad Black Mussels & Clams** Steamed in Chorizo Ajillo broth 12
- VG **Brava Sautéed Potatoes** 6
- VG **Mushrooms al Ajillo** Roasted in garlic 6
- G **Cheese Fundido** Baked Manchego & goat cheese, Chorizo sausage 12

Boquerillo Tapas Platter

Grilled baguette topped with your choice of:
 Jamon Serrano Sardine Boquerones
 Cinto de Lomo Manchego Cheese
 Chorizo Soria Valdeón
 Paté—chicken liver & sherry
 Sun-Dried Black Olive Tapenade
 \$4 each, 6 for \$20, minimum order 3

Tapas Platters

- G **Three Tapas** Grilled Sausages, Brava Potatoes, Shrimp al Ajillo 18
- Meat Lovers** Grilled sausages, Lamb Chops Madrileñas, Sautéed Meatballs al Jeréz, Braised Short Ribs 29
- G **Imported Cheeses** Manchego, Mahón, Valdeón & Crottin 17

V Sevilla's Daily Baked Bread

Andalusia Tomato Sauce & Alioli
 Artisan Kalamata Olive Loaf or French Country Baguette (serves 2) 4

Empanadas

- Beef** Seasoned chopped steak, vegetables & Manchego cheese, Chimichurri sauce 8
- Manchego Cheese & Chorizo** 8
- Chicken** Olives, golden raisins, Chorizo 8
- V **Wild Mushroom** Duxelle of Oyster, Shiitaki, Crimini & Portabello and Button mushrooms, Rioja wine sauce 8

LG Brochetas—Moorish Style

- Shrimp** Lemon-herb marinated 19
- Beef** mushrooms & onions 18
- Chicken** lemon, figs & dates 16
- Lamb** Honey-mint marinade 18
- Mar y Tierra** Shrimp, beef, lamb 19

Sides

- VG **Pisto la Mancha** Zucchini, onions, eggplant, bell peppers & herbs 5
- Manchego Mashed Potatoes** With roasted garlic 5
- G **Fabada** Asturian dish of large white beans with Morcilla & Chorizo 5
- VG **Grilled Asparagus or Green Beans** Olive oil, garlic, lemon and sea salt 5

Sevilla Cares

Here at Sevilla our goal is to be productive in supporting a healthy environment. When available, we purchase locally-grown produce, all-natural meats and seafood from fisheries that adhere to sustainable farming practices. To further our efforts in being environmentally friendly, our kitchen oil is collected and transformed into BioDiesel; and all our glass is reclaimed and recycled.

- V Vegetarian L Local
- G Gluten-Free/No grain

Main Course—Served with Sides

- Shrimp Azafrán** Hazelnut brandy, Lobster Saffron cream sauce 18
- G **Salmon a la Plancha** Tomato, basil, artichoke, & Kalamata olive salsa 21
- Chilean Sea Bass Cantabrico** Sautéed, creamy garlic thyme sauce with shrimp & clams 26
- Fideua Noodles** Shrimp, shellfish, meats in a paella pan 18
- Catalán Chicken** Braised sweet sherry with figs & raisins 16
- Cerdo Asado** Roasted pork tenderloin, Honey Port Sauce 18
- L **Rioja Short Ribs** Braised in Spanish red wine 19
- L **Castillian Style Filet Medallion** Grilled, Cabrales Bleu Cheese sauce 22



Paella—Made with Authentic Bomba Rice

- G **Meat Paella "Rupestre"** Roasted pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak 26 single/ 48 double
- Traditional Paella Valenciana** Mussels, clams, calamari, shrimp, scallops, chicken & grilled sausages 27/49
- Seafood Paella "Marinera"** Salmon, shrimp, clams, scallops, mussels and calamari 28/52

- V **Grilled Vegetable Paella** Asparagus, artichokes, bell peppers, eggplant & other seasonal vegetables 18/34

- Black Paella en su Tinta** Bomba black rice with seafood Drizzled with Alioli 24/44
- Spicy Paella** Spanish Brava sauce on request



Deep Spain Tapas

- G **Imported Jamón Iberico** This legendary cured ham comes from Iberico pigs native only to Spain 27
- Jamón Iberico Croqueta** 6
- G **Black Paella Tapa** Black bomba rice with seafood 12
- G **Lamb Chops Madrileñas** Herb marinated and grilled 14
- Filet Mignon Chilindrón** Mustard paprika sauce with mushrooms 14
- Braised Basque Rabbit** Rosemary & thyme, Rioja red wine sauce 17
- G **Grilled Spanish Sausages** Chorizo Riojano, Longaniza & Morcilla 8
- Lobster & Seafood Bisque** Baked puff-pastry crown 14
- G **Pulpo a la Gallega** Sliced octopus over young potatoes 12

