

# Tapas

# Tapas Clásicas

# Gran Tapas

Ceviche

- Shrimp & Red Snapper** 10
- Spicy Octopus** Mango & habaño 14
- Salmon** Blood orange sangria & jalapeño 11
- Trio of Ceviches** 13
- Ahi Tuna Tartare Tower** Avocado, mango & orange-tarragon dressing 14

Empanadas

- Beef** 9
- Manchego Cheese & Chorizo** 9
- Wild Mushroom** 9

Cocas

- Spanish flatbread**
- Mushroom and Fig** Manchego, fresh herbs 12
- Grilled Vegetable** Asparagus, goat cheese 11
- Short Rib** Pickled red onion, blue & manchego 14

Acompañantes

- Ensalada Sevillana** Balsamic-orange vinaigrette 8
- Seasonal Vegetales** Sautéed Ajillo style 6
- Pisto Manchego** Spanish ratatouille, manchego 8
- Garlic Manchego Mashed Potatoes** 7
- Spanish Black Rice** & Aioli 7

"When life itself seems lunatic, who knows where madness lies? Perhaps to be too practical is madness. To surrender dreams — this may be madness. Too much sanity may be madness — and maddest of all: to see life as it is, and not as it should be"

- Miguel de Cervantes Saavedra, **Don Quixote**

Happy Hour (excludes holidays & holiday weekends)  
 Sunday - Friday 5PM - 7 PM  
 \$3 off items \$11 and under  
 \$5 off items \$12 and over

- Mixed Olives** Paprika marinated Spanish olives 7
- Spanish Marcona Almonds** Roasted and lightly seasoned 7
- Bocadillo Platter** Cold cuts of Spain featuring Jamón Serrano, a selection of 4 cured chorizos & manchego cheese 19
- Jamón Iberico** "Pride of Spain"- Free range Iberian pigs native only to Spain 35
- Jamón Serrano** An Andalusian classic 14
- Platter de Quesos** Manchego, Mahón, Cabrales & Crottin 18
- Champiñones al Ajillo** Garlic, mushrooms, chile arbol & white wine 7
- Tortilla Española** "Potato Tart" Roasted tomatoes, garlic & goat cheese 8
- Patatas Bravas** Tomato, pimentón 8
- Queso Fundido** Manchego, goat cheese & tomato 12 add chorizo 2
- Calamares Fritos** Paprika + pepper 12
- Dátiles Rellenos** Medjool dates, cabrales bleu cheese & applewood bacon 8
- Albóndigas al Jeréz** Spanish meatballs, sherry & garlic 9
- Sevilla's Daily Baked Bread** Homemade aioli & Andalusian tomato sauce (serves 2) 6

## Paella

- Made with authentic saffron bomba rice

- Six Sausage Paella**  
Morcilla, Longaniza, Chistorra, Chorizo, Merguez, Rabbit Single 24/Family 45
- Meat Paella "Rupestre"**  
Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak S 26/F 48
- Traditional Paella Valenciana**  
Mussels, clams, calamari, shrimp, scallops, chicken & grilled sausages S 27/F 52
- Seafood Paella "Marinera"**  
Clams, shrimp, salmon, scallops, mussels & calamari S 28/F 54
- Black Seafood Paella**  
Seafood paella with black rice S 30/F 58
- Grilled Vegetable Paella**  
Sofrito marinated grilled vegetables S 21/F 38 add chicken 6

<b>Tapa Size</b>	Make any paella
Six Sausage Paella 14	Spicy or Black Add 2
Black Seafood Paella 16	

Tapas de Carne

- Chuleta de Cerdo** Pork chop stuffed with chorizo, sherry & cider glaze 18
- Lomo de Cerdo** Pork tenderloin, spice & honey port sauce 13
- Rioja Short Ribs** Rioja red wine 14
- Cordero Asado** Grilled lamb chops 18
- Flat Iron Castellano** Grilled, crumbled Valdeón blue cheese & Rioja red wine 15
- Grilled Spanish Salchichas** Spanish Sausages & brandy flambé 12
- Pinchos de Pollo** Grilled chicken, Moorish seasoning, red wine sauce 8
- Platter de Carne** Grilled sausages, lamb chops, Rioja short ribs & Spanish meatballs 42

Tapas Del Mar

- Mediterranean Seabass** Sofrito, piquillo pepper coulis & honey 18
- Pan Seared Salmón** Chimichurri 14
- Gambas al Ajillo** Garlic shrimp, chile arbol & white wine 13
- Scallops a la Plancha** Pan seared diver scallops, roasted tomato & saffron 18

Brochetas

- Flame grilled, Moorish spices**
- Mar y Tierra** Shrimp, beef 20
- Cordero** Lamb, honey, mint 22
- Pollo** Chicken, shallots, herbs 18
- Carne** Flat iron, garlic, herbs, pepper 18



# Dinner Menu

## Caña

### **Pain Killer: Level 2 - 4**

Mt Gay rum + coconut +  
pineapple + orange + nutmeg  
2oz \$12 / 3oz \$15 / 4oz \$20

**Caipirinha** The flavors of RIO... Pitu Cachaca  
+ lime + brown sugar  
Original / Passion Fruit / Mango / Blueberry 13

**Dark & Stormy** Zaya rum + lime juice +  
ginger beer 12

### **Mojitos...** mint & lime

**Original** The Cuban Classic + Brugal rum 11

**Midnight** Zaya Barrel Aged rum 13

**Peruvian Pisco** Portón + blueberry 13

## Bullring

**Goose's Pear** Goose La Poire & Apple + sour 13

**Moscow Mule** Russian Standard + ginger + lime 11

**Melon Mule** Goose Le Melon + ginger + lime 12

**Kentucky Mule** Woodford Reserve whiskey  
+ ginger + lime + mint 13

**Spanish Old Fashion** Torres brandy + Orange  
Liqueur. Brown sugar and orange 13

## Margaritas

### **Sevilla Cadillac Margarita**

Tres Agaves tequila + Cointreau Noir + lime 13

**El Matador** Herradura Blanco tequila and  
fresh lime + cucumber and mint 13

**Barbacoa** Jose Cuervo Tradicional tequila infused  
with serrano & pineapple + lime. Chorizo garnish 13

**Sevilla Margarita** Don Julio Silver + agave  
+ lime 10

**Tamarindo** Azuñia tequila with  
tamarindo nectar + fresh lime 12

## Bubbles

Dom Perignon Luminous, **Brut**, Epernay, FR 450

Armand de Brignac, "Ace of Spades", **Brut**, FR 350

Piper-Heidsieck, **Rose Sauvage**, Reims, FR 75

Piper-Heidsieck, **Brut Cuvee**, Reims, FR 75

Poema, Cava, **Brut Rose**, Penedes, ESP 33

Poema, Cava, **Brut**, Penedes, ESP 28

Cordoniu, Cava, **Brut**, Penedes, ESP 8 split

## Vinos Blancos

### *Light-bodied, citrus, floral, clean finish*

Viña Esmeralda, **Moscatel/GuStra**, Catalunya, ESP 33/17/8

Cune Crianza, **Rose**, Rioja, ESP 38

Kung Fu Girl, **Riesling**, Columbia Valley, WA 32/16/8

### *Light/Medium-bodied, peach/apricot, racy finish*

Salneval, **Albariño**, Rias Baixas, ESP 32/16/8

Valdomar Namorio, **Albariño**, Rias Baixas, ESP 38

### *Medium-bodied, racy acidity, melon, racy finish*

St Supery, **Sauvignon Blanc**, Napa Valley, CA 33

Lapostolle, **Sauvignon Blanc**, Rapel Valley, CL 33/17/11

Gaba do Xil, **Godello**, Rioja, ESP \$43/22/11

### *Medium/Full-bodied, lemon zest, mineral finish*

Sonoma Cutrer, **Chardonnay**, Russian River, CA 44

Sevilla Label, **Chardonnay**, Monterey, CA 30/15/8

Cakebread, **Chardonnay**, Napa Valley, CA 63/32/16

Jean Leon, **Chardonnay**, Penedes, ESP 38/19/10

## Porrones

**Garabato** White, beer, bubbles 15

**Tinto de Verano** Red + bubbles 15

Keep the Handblown Glass Porron 35

## Vinos Tintos

*Light-bodied, fresh/bright, red fruit, clean finish*

Sangre de Toro, **Garnatxa**, Penedes, ESP 30

Los Dos, **Garnatxa/Syrah**, Campo de Borja, ESP 32/16/9

Viña Zaco, **Tempranillo**, Rioja, ESP 32/16/8

Chalone, **Pinot Noir**, Monterey County, CA 34/17/9

*Medium-bodied, elegant, red & dark fruit*

Hanh SLH, **Pinot Noir**, Santa Lucia Highland, CA 48

Viña Real Crianza, **Tempranillo**, Rioja, ESP 38/19/10

Sevilla Label, **Cabernet**, Paso Robles, CA 30/15/8

San Simeon, **Cabernet**, Paso Robles, CA 48

Siglo Crianza, **Tempranillo**, Rioja, ESP 43/23/11

Castillo Perelada, 3 Fincas, Crianza, (**Merlot/Cab/Syrah/Samsó/Monastrell**), Empordà, ESP 33

Septima, **Malbec**, Mendoza, ARG 36/18/9

GR-174, **Garnatxa/Cab/Syrah**, Priorat, ESP 48/24/13

Torres Altos Iberico, **Tempranillo**, Rioja, ESP 36

Cune Crianza, **Tempranillo**, Rioja, ESP 38

*Round and balanced*

Viña Pomal Reserva, **Tempranillo**, Rioja, ESP 38

Celeste, **Tempranillo**, Ribera del Duero, ESP 44/22/13

Jean Leon, **Merlot**, Penedes, ESP 37/19/10

Venta Mazzaron, **Tempranillo**, Castilla y León, ESP 43

AN2, **Anima Negra Blend**, Mallorca, ESP 48

Bodega del fin del Mundo, **Malbec**,

Patagoniaaa, ARG 38/19/10

Tinto Pesquera, **Tempranillo**, Ribera del Duero, ESP 75

Avalon, **Cabernet**, Napa, CA 38/19/10

Urbina Gran Reserva, **Tempranillo**, Rioja, ESP 95

*Dark fruit flavor with a smoky finish*

Torre Muga, **Tempranillo**, Rioja, ESP 120

Gran Coronas, **Cabernet/Tempranillo**, Penedes, ESP 49/25/14

Embruix de Vall Llach, **Grenache/Carignan/Syrah/**

**Merlot/Cab**, Priorat, ESP 65

"La Tremenda", **Monastrell**, Alicante, ESP 48

Hector Durigutti, **Malbec**, Mendoza, ARG 48

Luca, **Syrah**, Altos de Mendoza, ARG 48

Joel Gott, **Red Zinfandel**, CA 38

Chateau Montelena, **Cabernet**, Napa Valley, CA 85

Mas La Plana, **Cabernet**, Penedes, ESP 135

# Café Sevilla

Welcome to Sevilla,

Welcome to Spain!

We would like to invite you on a journey through Spain with us. Indulge your senses with Spanish wines, cocktails, our signature paellas, and live Spanish guitar in our tapas bar. Café Sevilla is home to the longest running dinner show in Southern California - The Art of Flamenco Dinner Show. Join us on Saturdays for a three-course meal and live Flamenco. Visit our website [cafesevilla.com](http://cafesevilla.com) to check out entertainment schedules, photos, and information about our banquet spaces. Visit Spain with us tonight!

## Sangrias

**Cava Sangria** Sangria + white grape + bubbles 12

barrel 79 // pitcher 39 // glass 11

**Sangria Royal** Classic + Licor 43 & Torres Orange

**Sangarita** Sangria + Cuervo Tradicional margarita

barrel 69 // pitcher 32 // glass 9

**Sangria** Sevilla's classic house made recipe

**Sangria Blanca** White wine, apples + cinnamon

## Craft Sangria

Unique, hand-crafted cocktails designed to  
be paired with your favorite tapas!

Liter 32 // Flight 15 // Glass 10

**Red Zin:** brandy, lemon, strawberry + red zin

**Blood Orange:** Pitu Cachaca, lime + Estrella

**Pear Cider:** vodka, lime, St Germain + cider

**Lychee Ginger:** ginger, lemon + pinot grigio