



SHARE PLATES

CHICHARRONES

Chile, Lime, Tabasco \$12

JAMON & CHEESE CROQUETTES

Roasted Garlic & Bravas Aioli \$18

STUFFED PEPPERS ✓ Ⓜ

Manchego, Smoked Mozzarella, Goat Cheese, Calabrian Chile Breadcrumbs, Bravas Sauce \$18

MANCHEGO BREAD ✓

Pull-apart Manchego Rolls, Salted Honey Butter, Chives \$14

MAINS

SMASHBURGER

Smoked Cheddar, Garlic Aioli, Lettuce, Tomato, Red Onion, Pickle, Guindilla Pepper \$18

CHICKEN SANDWICH

Smoked Mozzarella, Pepper Aioli, Bacon, Arugula, Tomato \$18

SMOKED PORK SANDWICH

Onion Roll, Smoked Gouda, Pepper Aioli, Arugula, Fresno Chile, Pickled Onion \$18

FROM THE GARDEN

BEET SALAD ✓ Ⓜ

Arugula, Sherry Vinaigrette, Goat Cheese Crema, Manchego, Orange Segments, Shaved Radish, Fennel, Candied Pistachios \$17

CHOP SALAD ✓ Ⓜ

Romaine, Red Wine Vinaigrette, Spanish Chorizo, Aged Provolone, Manchego, Mediterranean Olives, Pepperoncini, Chickpeas, Cherry Tomatoes, Marcona Almonds, Chives \$17

MEDITERRANEAN SALAD ✓ Ⓜ

Couscous, Arugula, Tomato Confit, Roasted Red Pepper, Red Onion, Cucumber, Mediterranean Olives, Tomato Vinaigrette \$15

APPLE & MANCHEGO SALAD ✓ Ⓜ

Frisee, Arugula, Sherry Vinaigrette, Marcona Almonds \$16

BRUNCH STAPLES

SEVILLE SUNRISE * ✓ Ⓜ

2-Eggs Any Style, 3pc Bacon, Breakfast Hash, Toast \$16

MEDITERRANEAN FRITTATA ✓ Ⓜ

Confit Potato, Caramelized Onions, Roasted Red Pepper, Zucchini, Cherry Tomato, Mozzarella, Manchego, Petite Salad \$17

BUTTERMILK FRIED CHICKEN AND CHURROS

Salted Honey Butter, Maple Syrup \$19

STEAK AND EGGS * Ⓜ

2-Eggs Any Style, Breakfast Hash, Pistachio Mint Chimichurri, Toast \$43

BUTTERMILK PANCAKES ✓

Salted Honey Butter, Maple Syrup
Half Stack (2) - \$8 / Full Stack (4) - \$16

HUEVOS A LA FLAMENCA * ✓ Ⓜ

Spanish Chorizo, Confit Potato, Bravas Sauce, 2-Baked Eggs, Crispy Jamon, Guindilla Peppers, Toast \$18

STRAWBERRY TRES LECHES

BREAD PUDDING ✓

Lemon Chantilly, Candied Pistachios \$13

PAN CON TOMATE

Sourdough, Salted Honey Butter, Garlic, Tomato Confit, Jamon Serrano, Guindilla Peppers \$14

ADD-ONS

2 Eggs Any Style- \$6 • Egg - \$3 • Pancake - \$4 •
Bacon (3pc) - \$4 • Chicken Sausage- \$6 •
Chicken - \$9 • Salmon * - \$10 •
Steak * 4oz/8oz - \$14/\$28 • Shrimp - \$11 •
Jamon Serrano - MP • Prosciutto di Parma - MP •
Fresh Fruit- \$7

SATURDAY BRUNCH 10am-2:00pm

DINNER 2:00pm-10pm

SUNDAY - BRUNCH ONLY 10am-3pm

Ⓜ Is gluten free / Can be done gluten free ✓ Vegetarian option

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity will be automatically added to the bill.

SEVILLE CHICAGO

243 SOUTH FRANKLIN STREET - CHICAGO, IL 60606 - SEVILLECHICAGO.COM

BRUNCH COCKTAILS

BLOODY MARY

Tito's Vodka, Signature Bloody Mary Mix, Smoked Salt, House Garnish \$15

MIMOSA

Orange, Peach, Pear \$13
Moet Chandon Split- +\$25

Mimosa Flight

BOTTLE OF CAVA
OJ, PEACH, AND PEAR
SERVES 2-5 | \$52

COCKTAILS \$17

LA TERREZA

Tanqueray, St Germain, Tarragon Syrup, Cucumber, Lime

VIOLETTE BLOOM

Hendricks, Crème de Violette, Lemon

CARAJILLO OLD FASHIONED

Bumbu Spiced Rum, Licor 43, Espresso, Vanilla, Cocoa Bitters

ONE NIGHT IN MADRID

Tito's Vodka, Tia Maria Coffee Liqueur, Vanilla, Freshly Brewed Espresso

CAPRI SPRITZ

Stoli Citrus Vodka, Prosecco, Limoncello, Honey Syrup, Peach

ADIOS FUEGO

Corazon Tequila, Ancho Reyes, Prickly Pear, Lime Juice, Agave Nectar

SPIRIT FREE COCKTAILS \$15

FLAMENCO

Ritual Tequila, Strawberry, Mint, Soda, Lemon

LA ENA MORA

Ritual Gin, Blackberry, Honey, Basil, Lime

PEACH PLEASE

Ritual Whiskey, Peach Puree, Vanilla, Lemon

SUNRISE IN PROVANCE

Seedlip, Cherry Puree, Agave, Lime

BEER \$9

PILSNER: PERONI NASTRO AZZURRO (ITALY)

IPA: NEW BELGIUM VODOO RANGER (COLORADO)

CIDER: RIGHT BEE SEMI DRY (CHICAGO)

LAGER: BIRRA MORETTI (ITALY)

ROTATING SEASONAL SELECTION

WINES

WHITE BTG/BTL

Albarino, Martin Codax - Rias Baixas, Spain

\$13.00/\$52.00

Chardonnay, Cave de Lugny "Les Charmes" - Burgundy

\$14.00/\$56.00

Chardonnay, Chalk Hill - Sonoma, California \$88.00

Gavi di Gavi, La Scolca - Piedmont, Italy \$60.00

Pinot Grigio, Undisclosed Cellar BIN N9 - Friuli, Italy

\$13.00/\$52.00

Sauvignon Blanc, Wairau - Marlborough, New Zealand

\$15.00/\$60.00

White Blend, Marques de Rascal - Rueda, Spain

\$14.00/\$56.00

ROSÉ BTG/BTL

Cava Rosé, Barcelona Chic - Cataluña, Spain

\$13.00/\$52.00

Prosecco Rosé, Canella - Veneto, Italy \$48.00

Rosé, Whispering Angel - Cote de Provence, France

\$15.00/\$60.00

RED BTG/BTL

Tempranillo, Ramon Bilbao - Rioja, Spain \$15.00/\$60.00

Chianti Classico, Gabbiano - Chianti, Italy

\$16.00/\$64.00

Chianti Classico Riserva, Gabbiano - Chianti, Italy \$72.00

Etna Rosso, Planeta - Sicily, Italy \$80.00

Cabernet Sauvignon, Torres Gran Coronas, Spain

\$16.00/\$64.00

Cabernet Sauvignon, The Quilt - Napa, California \$84.00

Cabernet Sauvignon, Far Niente "Post and Beam" - Napa,

California \$130.00

Red Blend, Undisclosed Cellar BIN N3 - Veneto, Italy

\$14.00/\$56.00

Pinot Noir, Boen - Russian River, California

\$14.00/\$56.00

SPARKLING BTG/BTL

Cava, CVNE Brut - Spain \$12.00/\$48.00

Prosecco, Undisclosed Cellar - Friuli Italy \$13.00/\$52.00

Champagne, Moet Brut Imperia (Split) - Champagne

France \$30.00

Champagne, Dom Perignon 2013 - Champagne, France

\$500.00

