

Seville

SHARE PLATES

SPANISH CHARCUTERIE
Chefs Selection 30

BRAISED CLAMS & MUSSELS
Garlic, Shallot, Chile & White Wine Broth, Charred Lemon, Grilled Bread 23

TRUFFLE CHURROS ✓
Manchego Cream, Jamon Serrano, Truffle Honey, Chive 25

CHICHARRONES
Chile, Lime, Tabasco 12

TABLESIDE SMOKED BEEF TARTARE ★ ☎
Shallot, Capers, Egg Yolk, Giardiniera Aioli, Grilled Bread 22

JAMON & CHEESE CROQUETTES
Roasted Garlic & Bravas Aioli 18

STUFFED PEPPERS ✓ ☎
Manchego, Smoked Mozzarella, Goat Cheese, Calabrian Chile Breadcrumb, Bravas Sauce 18

MANCHEGO BREAD ✓
Pull-apart Manchego Rolls, Salted Honey Butter, Chive 14

GRILLED OCTOPUS ☎
Fingerling Potatoes, Nduja Vinaigrette, Shallot, Celery, Smoked Olive Oil 25

PINSA

TOMATO CONFIT & BURRATA ✓
Balsamic, Basil, Olive Oil, Cracked Pepper 26

PROSCIUTTO ✓
Parmesan Cream, Stracciatella, Arugula, Truffle Honey 28

GARLIC HERB ✓
5-Cheese Blend, Herbs De Provence, Aleppo Pepper 24

CHORIZO
Marinara, Mozzarella, Roasted Red Peppers, Shallot, Mediterranean Olives, Chive 27

CHARRED ALLIUM ✓
Parmesan Cream, Stracciatella, Seasonal Mushrooms, Leeks, Scallion, Chive, Pickled Onion & Fresno Chile 27

PASTA

SACCHETTI ✓ ☎
Oyster Mushrooms, Melted Leeks, White Wine, Parmesan, Tarragon 29

ORECCHIETTE ☎
Duck Sausage, Caramelized Onion, Fennel, White Wine, Parmesan, Chive 26

WAGYU BOLOGNESE ☎
Mafaldine, Rioja Short Rib Ragu, Parmesan, Chive 27

NDUJA VODKA ☎
Paccherri, Stracciatella, Calabrian Chile Breadcrumb, Basil 27

PAELLA STYLE RISOTTO
Clams, Mussels, Shrimp, Chorizo, Chicken, Saffron, Green Onion 36

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, Chive 17

MOROCCAN CAULIFLOWER ✓ ☎
Tahini, Golden Raisins, Marcona Almonds, Parsley 14

BRUSSELS SPROUTS ✓ ☎
Nduja Vinaigrette, Pickled Red Onion, Fresno Chile 14

ROASTED HEIRLOOM CARROTS ✓ ☎
Stracciatella, Truffle Honey, Candied Pistachio 14

PAPAS BRAVA ✓ ☎
Crispy Herb Potatoes, Brava & Roasted Garlic Aioli, Manchego, Aleppo Pepper, Chive 14

ADD ONS: Chicken 9 • Salmon 10 • Hanger Steak 4oz/8oz 14/28 • Shrimp 11 • Jamon Serrano MP • Prosciutto di Parma MP

MAINS

HARISSA LAMB CHOPS
Mediterranean Couscous, Arugula, Roasted Zucchini & Spanish Onion, Mojo Verde, Charred Lemon 49

ROASTED ½ CHICKEN ★ ☎
Citrus Gremolata, Herb Roasted Potatoes 34

STEAK & FRIES
Pistachio Mint Chimichurri, Aleppo Pepper, Chive, Charred Lemon 37

BRAISED PORK SHANK
Citrus Polenta, Pistachio Mint Chimichurri, Demi-Glace, Pickled Red Onion & Fresno Chile 38

KING SALMON ★
Moroccan Spiced Cauliflower, Tomato Confit, Tomato Gastrique, Marcona Almonds 38

SWEET BITES

FLOURLESS CHOCOLATE TORTE ☎ ✓
Fresh Berries, Chocolate Ganache 13

CHURROS ✓
Cinnamon Sugar, Spiced Chocolate, Vanilla Bean Caramel, Creamsicle Anglaise 13

STRAWBERRY TRES LECHE ✓
Dolce De Leche, Lemon Chantilly, Candied Pistachio 12

GELATO & SORBET ✓ ☎
Seasonal Selections 7

☎ 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.