

Seville

SHARE PLATES

SPANISH CHARCUTERIE

Chef's Selection 30

BRAISED CLAMS & MUSSELS

Garlic, Shallots, Chile & White Wine Broth, Charred Lemon, Grilled Bread 23

TRUFFLE CHURROS

Manchego Cream, Jamon Serrano, Truffle Honey, Chives 25

CHICHARRONES

Chile, Lime, Tabasco 12

TABLESIDE SMOKED BEEF TARTARE

Shallots, 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 Breadcrumbs, Bravas Sauce 18

MANCHEGO BREAD

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

GAMBAS AL AJILLO

Shrimp, Garlic, Chile, Cognac, Bravas Sauce, Baguette 23

GRILLED OCTOPUS

Fingerling Potatoes, Nduja Vinaigrette, Shallots, Celery, Smoked Olive Oil 26

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, Scallions, Chives, Pickled Onion & Fresno Chile 27

PASTA

SACCHETTI

Oyster Mushrooms, Melted Leeks, White Wine, Parmesan, Tarragon 29

ORECCHIETTE

Duck Sausage, Caramelized Onions, Fennel, White Wine, Parmesan, Chives 26

WAGYU BOLOGNESE

Mafaldine, Rioja Short Rib Ragu, Parmesan, Chives 27

NDUJA VODKA

Paccherri, Stracciatella, Calabrian Chile Breadcrumbs, 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, Chives 17

MEDITERRANEAN SALAD

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

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 Pistachios 14

PAPAS BRAVA

Crispy Herb Potatoes, Brava & Roasted Garlic Aioli, Manchego, Aleppo Pepper, Chives 14

ADD ONS: Chicken 9 • Salmon * 10 • 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, Chives, Charred Lemon 37

OSSOBUCO

Braised Pork Shank, Citrus Polenta, Pistachio Mint Chimichurri, Demi-Glace, Pickled Red Onion, Fresno Chile 39

KING SALMON

Moroccan Spiced Cauliflower, Tomato Confit, Tomato Gastrique, Marcona Almonds 38

☞ 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

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