

Seville

SHARE PLATES

BRAISED CLAMS & MUSSELS 22 
Roasted Garlic, Shallot, Spiced White Wine Broth, Charred Lemon,
Grilled Bread

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

TABLE SIDE SMOKED BEEF TARTARE * **21** 
Shallot, Capers, Egg Yolk, Giardiniera Aioli

JAMON & CHEESE CROQUETTES 16
Roasted Garlic & Bravas Aioli

STUFFED PEPPERS 16  
Manchego, Smoked Mozzarella, & Goat Cheese,
Calabrian Chili Breadcrumb, Bravas Sauce

CHICHARRONES 12
Smoked Salt, Chile, Lime, Tabasco

CAST IRON MANCHEGO BREAD 14 
Pull Apart Manchego Rolls, Salted Honey Butter

GRILLED OCTOPUS 24 
Fingerling Potatoes, Nduja, Shaved Shallot & Celery, Olive Oil

(** Add MP Serrano Jamon and MP Prosciutto)

PASTA & PINSA

TRUFFLE SACCHETTI 25 
Cheese Filled Purses, Parmesan Cream

DUCK SAUSAGE 24 
Orecchiette, Charred Fennel, Caramelized Onion, White Wine,
Parmesan

WAGYU BOLOGNESE 26 
Mafaldine, Rioja Short Rib Ragu, Parmesan

TOMATO CONFIT & BURRATA 24 
Balsamic, Basil, Olive Oil, Cracked Pepper

PROSCIUTTO * **26** 
Arugula, Stracciatella, Parmesan Creme, Truffle Honey

WILD MUSHROOM PINSA 26 
Mozzarella, Crispy Rosemary, Parmesan

FROM THE GARDEN

BRUSSELS SPROUTS 12  
Nduja, Shallot, Aged Sherry Vinegar

ROASTED HEIRLOOM CARROTS 12  
Stracciatella, Truffle Honey, Candied Pistachio

PAPAS BRAVA 12  
Crispy Rosemary Salted Potatoes, Brava & Roasted Garlic Aioli

BEET SALAD 16  
Orange segments, Arugula, Goat Cheese Creme, Candied Pistachio,
Shaved Radish, Fennel, Sherry Vinaigrette

CHOP SALAD * 16  
Romaine, Spanish Chorizo, Cherry Tomato, Aged Provolone,
Mediterranean Olives, Marcona Almonds, Pepperoncini, Chickpea, Chive,
Red Wine Vinaigrette

ADD ONS: Chicken \$7 • Steak \$12 • Shrimp \$11 • Salmon \$9

MAINS

OSSOBUCO 38
Braised Pork Shank, Citrus Polenta, Pistachio Mint Chimichurri,
Pickled Fresno Chili

ROASTED BONELESS 1/2 CHICKEN * **32** 
Citrus Gremolata, Herb Roasted Potatoes

PAELLA STYLE RISOTTO * **36** 
Clams, Mussels, Shrimp, Chorizo, Chicken, Saffron

KING SALMON * **38**
Mediterranean Couscous, Tomato Confit, Gastrique

STEAK AND FRIES 35
Pistachio Mint Chimmichurri, Charred Lemon, Chive

SWEET BITES

SPICED FLOURLESS CHOCOLATE TORTE 12  
Fresh Berries, Rich Chocolate Ganache

CHURRO 13 
Cinnamon Sugar, Spiced Chocolate, Vanilla Bean Caramel, Creamsicle
Anglaise

STRAWBERRY TRES LECHE 12 
Dolce de leche, Candied Pistachio

GELATOS & SORBETS 7  
Seasonal Selections

Ask server for details

 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.