

Seville

SHARE PLATES

TUNA CARPACCIO * 22

Roasted Chili Pepper & Caper Vinaigrette, Calabria Breadcrumbs, Citrus Aioli

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 Breadcrumbs, Bravas Sauce

SMOKED MOROCCAN CHILI WINGS 16

Celery, Radish, Citrus Dressing

CHICHARRÓN 12

Smoked Salt, Chili, Lime

IBERICO & SAFFRON CRISPY RICE * 18 ☺

Manchego Cream, Chive

CAST IRON MANCHEGO BREAD 14 ✓

Pull Apart Manchego Rolls, Salted Honey Butter

GRILLED OCTOPUS 24

Fingerling Potatoes, Nduja, Shaved Shallot & Celery, Olive Oil

ESTRELLA BEER BRAISED CLAMS & MUSSELS * 22 ☺

House Boar Sausage, Chili, Herbs, Charred Lemon, Grilled Bread

(** Add Jamon Iberico MP)

PASTA & PINSA

DUCK SAUSAGE 24

Orecchiette, Charred Fennel, Caramelized Onion, White Wine, Parmesan

WAGYU BOLOGNESE 26

Mafaldine, Rioja Short Rib Ragu, Parmesan

CAVATELLI SPRING PASTA 26 ☺ ✓

Spring Vegetables, Manchego Cheese, Aleppo Pepper Basil Ramp Pesto

TOMATO CONFIT & BURRATA 24 ✓

Basil, Olive Oil, Cracked Pepper

PROSCIUTTO * 26 ✓

Arugula, Stracciatella, Parmesan Creme, Truffle Honey

WILD MUSHROOM PESTO PINSA 26 ✓

Ramps Pesto, Provolone, Charred Fennel, Arugula

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, Pickled Fresno Chili

SLOW ROASTED CABBAGE 12 ☺ ✓

Manchego Cheese, Aleppo Pepper, Basil Chimichurri

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, Peperoncini, Chickpea, Chive, Red Wine Vinaigrette

SPRING WEDGE SALAD 16 ☺ ✓

Tomato, Pickled Onion, Rendered Chorizo, Radish, Cabrales Cheese, Ramp Ranch

MAINS

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

LOCAL BLACK ANGUS HANGER STEAK * 51 ☺

Blistered Asparagus, Crushed Potato, Green Onion, Basil Chimichurri

SLOW ROASTED HERITAGE PORK CHOP* 45 ☺

Slow Roasted Cabbage, Marcona Almonds, Chimichurri, Romesco

PHYLLO CRUSTED SEA BASS * 38

Shrimp, Spring Vegetables, Lime, Chili Butter

SWEET BITES

CHURRO 12 ✓

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

FLOURLESS CHOCOLATE TORTE 12 ✓

Fresh Berries, Honey Glazed Walnuts, Rich Chocolate Ganache

TOASTED KEY LIME TART * 12 ✓

Toasted Meringue, Chantilly Cream, Coconut Mango 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.