

Seville

SHARE PLATES

BRAISED CLAMS & MUSSELS 22 ☎

Roasted Garlic, Shallot, Spiced White Wine Broth, Charred Lemon, Grilled Bread

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

CHICHARRÓNS 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

(** Add Jamon Iberico MP)

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 ✓

Basil, Olive Oil, Cracked Pepper

PROSCIUTTO * 26 ✓

Arugula, Stracciatella, Parmesan Creme, Truffle Honey

ROASTED WILD MUSHROOM 26

Mozzarella, Crispy Rosemary, Pecorino

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

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

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

SWEET BITES

SPICED FLOURLESS CHOCOLATE TORTE 12 ☎ ✓

Fresh Berries, Rich Chocolate Ganache

CHURRO 12 ✓

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.

SEVILLE CHICAGO

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