

# Seville

## SHARE PLATES

### TUNA CARPACCIO \* 22

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

### EGGS DIAVOLO 12 ✓

Chicharrón, Pickled Mustard Seed, Aleppo Pepper

### 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

### SMOKED MOROCCAN CHILI WINGS 16

Celery, Radish, Citrus Dressing

### CHICHARRÓNS 12

Smoked Salt, Chili, Lime

### HOUSE PORK BELLY BACON 19 ☎

Grilled Artichoke, Oven Roasted Tomato, Crispy Chickpea, Gastrique

### IBERICO & SAFFRON CRISPY RICE \* 18 ☎

Manchego Cream, Chive

### CAST IRON MANCHEGO BREAD 13 ✓

Pull Apart Manchego Rolls, Salted Honey Butter

### GRILLED OCTOPUS 24

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

### BONE MARROW 21

Pickled Vegetables, Onion Jam, Calabrian Chili Bread Crumb, Charred Lemon, Frisée, Radish, Grilled Bread

### GAMBAS AL AJILLO \* 21 ☎

Shallot, Chili, Herbs, Sherry Vinegar

### ESTRELLA BEER BRAISED CLAMS & MUSSELS \* 26 ☎

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 24

Mafaldine, Rioja Short Rib Ragu, Parmesan

### TRUFFLE SACCHETTI 26 ✓

Cheese Filled Purses, Taleggio Cream

### CHORIZO SAUSAGE & PEPPERS 26 ✓

Charred Shallot, Olives, Mozzarella, Sugo

### TOMATO CONFIT & BURRATA 24 ✓

Basil, Olive Oil, Cracked Pepper

### PROSCIUTTO \* 26 ✓

Arugula, Stracciatella, Parmesan Creme, Truffle Honey

## FROM THE GARDEN

### LEMON POLENTA 12 ☎ ✓

Chorizo Sausage, Chive

### 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

### CAESAR SALAD \* 14 ✓

Romaine, Oven Roasted Tomato, Roasted Garlic Lemon Dressing, Shaved Crouton, Manchego

### BEEF 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

## MAINS

### OSSOBUCO 38

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

### 7 OZ. FILET MIGNON \* 52 ☎

Smoked Chili Butter, Roasted Garlic, Charred Lemon, Market Vegetables

### 18 OZ. BONELESS RIBEYE \* 65 ☎

Roasted Garlic, Charred Lemon

### ROASTED BONELESS 1/2 CHICKEN \* 32 ☎

Citrus Gremolata, Herb Roasted Potatoes

### PAELLA STYLE RISOTTO \* 34 ☎

Clams, Mussels, Shrimp, Chorizo, Chicken, Saffron

### KING SALMON \* 38

Mediterranean Couscous, Tomato Confit, Gastrique

### SEABASS \* 38 ☎

Charred Fennel, Roasted Fingerling Potato, Eggplant Caponata, Citrus Reduction

## SWEET BITES

### CHURRO 12 ✓

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

### HAZELNUT CHOCOLATE TORTE 12 ✓

Hazelnut Mousse, Chocolate Ganache, Praline, Merengue

### TOASTED KEY LIME TART \* 12 ✓

Toasted Meringue, Chantilly Cream, Coconut Mango Anglaise

### BANANA FLAN \* 12 ✓

Caramel, Cocoa Nib Tuille

### STRAWBERRY TRES LECHE 12 ✓

Dolce de leche, Candied Pistachio

☎ 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.