

# 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

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