

Seville

SHARE PLATES

- JAMON & CHEESE CROQUETTES 16

Roasted Garlic & Bravas Aioli
- TRUFFLE CHURROS 25 

Manchego Cream, Serrano Jamon, Truffle Honey, Chive
- 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

BRAISED CLAMS & MUSSELS * 22 

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

(** Add MP Serrano Jamon and MP Prosciutto)

PASTA & PINSA

DUCK SAUSAGE 24 

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

WAGYU BOLOGNESE 24 

Mafaldine, Rioja Short Rib Ragu, Parmesan

TRUFFLE SACCHETTI 25 

Cheese Filled Purses, Parmesan Cream

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

MEDITERRANEAN SALAD 12 

Couscous, Tomato Confit, Red Onion, Cucumber, Mediterranean Olives, Tomato Vinaigrette

APPLE & MANCHEGO SALAD 15  

Sliced Honey Crisp & Tart Apples, Manchego Cheese, Frisee, Marcona Almonds, Sherry Vinaigrette

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

SLOW SMOKED SPANISH PORK 18

Fresno Chile, Pickled Onion, Pepper Aioli, Arugula, Gouda

SMASHBURGER 17

Smoked Cheddar, Garlic Aioli, Lettuce, Tomato, Red Onion, Pickle, Guindilla Pepper

CHICKEN SANDWICH 17

Arugula, Bacon, Pepper Aioli, Smoked Mozzarella

PAELLA STYLE RISOTTO * 34 

Clams, Mussels, Shrimp, Chorizo, Chicken, Saffron

KING SALMON * 38

Mediterranean Couscous, Tomato Confit, Gastrique

STEAK AND FRIES 35

Pistachio Mint Chimmichurri, Charred Lemon, Chive

 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.