

Café Sevilla

Dinner Menu

SIGNATURE TAPAS

Paella Valenciana \$ 11.00

Saffron rice, seafood, chicken and sausage

Lamb Chops Madrileñas \$ 12.50

Marinated and grilled; served over Fabada

Roast Lamb Cordobesa \$ 8.00

Thin sliced leg of lamb; red wine sauce

Filet Mignon Chilindrón \$ 11.50

Traditional paprika sauce with mushrooms

Sevilla Fried Calamari \$ 8.00

Dusted in paprika seasoned flour

Ceviche \$ 9.00

Shrimp and fish cooked in Key lime juice with mango and spices

Crab Cakes \$ 12.50

Dungeness; Blood orange vinaigrette

Tuna Tartare \$ 12.00

Sushi grade Ahi; Citrus vinaigrette, hint of mint

Empanada Barcelona \$ 7.50

Salmon mousse, shrimp, sautéed spinach, rice, raisins and pine nuts
baked in a puff pastry, topped with cranberry port sauce

Seafood Crepe \$ 7.00

Rich clam, shrimp and scallop filling; light lobster saffron sauce

Cheese Fundido \$ 8.50

Spain meets Mexico again! Baked Manchego & goat cheese. With Chorizo sausage, add \$2

PLATTERS

Bocadillo Sampler \$ 15.50

Seasoned toast w/ garlic-tomato sauce and Cinto de Lomo, Chorizo Soria, Jamón Serrano,
Manchego Cheese & Smoked Salmon. Any item individually, \$8.50

Spanish Cheese & Cold Cuts \$ 24.00

Chef's selection of four imported cheeses served with Chorizo Soria & Cinta de Lomo.
Cheese Only, \$17.00

Best Off the Grill \$ 28.00

Pork skewers, Spanish sausages, Chicken skewers & Lamb chops, with roasted garlic

Four House Favorite Tapas \$ 25.00

Grilled Pork skewers, Pan seared Shrimp, Fried Calamari and Sautéed Potatoes in spicy tomato sauce

Cold Marinated Tapas Sampler \$ 11.50

Artichoke Hearts with ham, Mushrooms in balsamic vinaigrette, Roasted Piquillo peppers & Spicy Octopus

Olive Lovers Platter \$ 11.50

Anchovy stuffed, Herbed Colossal green, Kalamata & Stuffed with Almond

Dessert Sampler Platter \$ 19.00

Chocolate Espresso Crème Brulée, Flan, Bread Pudding, Andalusian Apple Tart and Walnut Tart

BROCHETAS

Brochetas are grilled skewers, seasoned Moorish style. A specialty from southern Spain, served on our unique vertical stand, Great as a main course or to share!

Shrimp Brocheta \$ 17.00

with citrus

Beef Brocheta \$ 18.00

Flat Iron Steak with Mushrooms and Onions

Chicken Brocheta \$ 16.00

With fresh Lemon, Figs & Chef's marinade

Lamb Brocheta \$ 18.00

Honey & mint marinade

PAELLA

The House Specialty. Savory saffron rice cooked & served in a traditional metal pan

Meat Paella "Rupestre" \$ 22.00

Roasted pork tenderloin, Chorizo Bilbao, Morcilla, roasted chicken & lamb chop.
For two, \$39.00

Traditional Paella Valenciana \$ 22.50

Mussels, clams, calamari, shrimp, scallops, roasted chicken and Chorizo sausage.
For two, \$40.00

Seafood Paella "Marinera" \$ 24.50

Mussels, clams, calamari, shrimp & scallops.
For two, \$45.50

6 oz. Cold Water Lobster Tail \$ 14.00

Seasoned, broiled; a delicious addition to any entrée or paella

ENTREES

Catalan Marinated Chicken Breast \$ 16.50

Jerez vinegar reduction, figs and raisins

Roasted Pork Tenderloin \$ 19.00

Traditional Spanish spiced honey port sauce

Baked Rabbit Basque Style \$ 22.00

With fresh rosemary and thyme; Rioja red wine sauce

Castillian Style Fillet Medallions \$ 23.50

Marinated and grilled; Cabrales bleu cheese sauce

Flat Iron Steak \$ 19.00

Moorish spices; Shallot Butter

Seafood Pasta \$ 17.50

Salmon, shrimp, mussels and clams; white wine & saffron cream sauce

Grilled Salmon a la Parrilla \$ 19.50

Pesto, fresh tomato & Kalamata olive salsa

Pan Seared Tuna Cádiz \$ 21.00

Roasted Garlic sauce

Pan-seared Australian Striped Bass \$ 21.50

Jerez vinegar & four citrus fruit reduction