

# Cafe Sevilla

140 Pine Ave 90802-9401 · +15624951111 · Updated: Jan 14, 2026

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## CEVICHE 5

<b>Ceviche</b>	<b>\$10.00</b>
Shrimp & red snapper + lime	
<b>Scallop &amp; Yellowtail Ceviche</b>	<b>\$10.00</b>
Tomato + piquillo + cucumber + avocado	
<b>Spicy Octopus Ceviche</b>	<b>\$12.00</b>
Mango + habanero	
<b>Trio of 3 Ceviches</b>	<b>\$11.00</b>
<b>Mejillones Escabeche</b>	<b>\$8.00</b>
Mussels ceviche style + serrano pepper	

## TAPAS CLASICAS 16

<b>Bocadillo Platter</b>	<b>\$15.00</b>
Chorizo, Lomo, Serrano, Manchego + toast	
<b>Jamón Iberico</b>	<b>\$27.00</b>
"Pride of Spain"- Free range Iberian pigs native only to Spain	
<b>Jamón Serrano</b>	<b>\$14.00</b>
An Andalusian classic	
<b>Cheese Platter</b>	<b>\$17.00</b>
Manchego, Mahón, Valdeón & Crottin	
<b>Atún Tartare Tower</b>	<b>\$12.00</b>
Ahi tuna, avocado, mango + orange-tarragon	
<b>Sevilla House Salad</b>	<b>\$7.00</b>
Goat cheese + balsamic	
<b>Andalusian Grapefruit Salad</b>	<b>\$12.00</b>
Citrus, avocado, sangria dressing	
<b>Gazpacho of the Day</b>	<b>\$7.00</b>
Chef's choice	
<b>Champiñones al Ajillo</b>	<b>\$6.00</b>
Mushrooms + garlic	

<b>Tortilla Española</b>	<b>\$6.00</b>
"Potato Tart" Roasted tomatoes, garlic & goat cheese	
<b>Patatas Bravas</b>	<b>\$6.00</b>
Potatoes & spicy tomato sauce	
<b>Queso Fundido</b>	<b>\$12.00</b>
Manchego + goat cheese + chorizo + tomato	
<b>Warm Goat Cheese</b>	<b>\$9.00</b>
Oregano, chili + piquillo peppers + olive oil	
<b>Calamares Fritos</b>	<b>\$12.00</b>
Paprika + pepper	
<b>Dátiles Rellenos</b>	<b>\$8.00</b>
Medjool dates, cabrales bleu cheese, applewood bacon	
<b>Sevilla's Daily Baked Bread</b>	<b>\$5.00</b>
Homemade aioli & Andalusian tomato sauce with choice of artisan kalamata olive loaf or French country baguette (serves 2)	

## ACOMPAÑANTES 3

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<b>Seasonal Vegetables</b>	<b>\$6.00</b>
Ajillo style, olives, red onion	
<b>Pisto la Mancha</b>	<b>\$6.00</b>
Zucchini, onions, eggplant, bell peppers + herbs	
<b>Manchego Mashed Potatoes</b>	<b>\$6.00</b>
Roasted garlic	

## BARCELONA'S COCAS 2

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<b>Mushroom and Fig</b>	<b>\$10.00</b>
Manchego, fresh herbs	
<b>Grilled Vegetable</b>	<b>\$10.00</b>
Seasonal vegetables, asparagus, goat cheese	

## EMAPANADAS 3

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<b>Beef</b>	<b>\$9.00</b>
Garlic, vegetables & manchego	
<b>Manchego Cheese &amp; Chorizo</b>	<b>\$9.00</b>
<b>Wild Mushroom</b>	<b>\$9.00</b>
Mushroom duxelle	

## PAELLA 7

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## Traditional Paella Valenciana

Mussels, clams, calamari, shrimp, scallops chicken & grilled sausages

### AVAILABLE OPTIONS

Single: \$27.00

Family: \$52.00

## Meat Paella "Rupestre"

Clams, shrimp, salmon, scallops, mussels, and calamari

### AVAILABLE OPTIONS

Single: \$28.00

Family: \$54.00

## Black Seafood Paella

Marinera paella with black rice

### AVAILABLE OPTIONS

Single: \$30.00

Family: \$58.00

Tapa Sized: \$14.00

## Grilled Vegetable Paella

Sofrito marinated grilled vegetables

### AVAILABLE OPTIONS

Single: \$21.00

Family: \$38.00

## Basque Paella

Braised rabbit + green beans

### AVAILABLE OPTIONS

Single: \$32.00

Family: \$59.00

## Six Sausage Paella

Morcilla, Longaniza, Chistorra, two Chorizos, Merguez

### AVAILABLE OPTIONS

Single: \$24.00

Family: \$45.00

Tapa Sized: \$12.00

## Paella Picante

Make any paella "Spanish" spicy Add for \$2

## AVE Y CARNE 9

### Cerdo Asado

Pork tenderloin + spice + honey port sauce

**\$12.00**

### Basque Rabbit

Braised + rosemary & thyme

**\$18.00**

### Rioja Short Ribs

Rioja red wine

**\$12.00**

### Cordero Asado

Grilled lamb chops

**\$18.00**

### Grilled Flat Iron

Crumbled Valdeón bleu cheese + Rioja red wine

**\$14.00**

### Grilled Spanish Salchichas

Spanish Sausages + brandy flambé

**\$10.00**

### Chicken Skewer

Moorish seasoning, red wine sauce

**\$7.00**

<b>Albóndigas al Jeréz</b>	<b>\$7.00</b>
Spanish meatballs + sherry + garlic	
<b>Meat Platter</b>	<b>\$36.00</b>
Grilled salchichas, Lamb Chops Madrileñas, Braised Short Ribs Albóndigas al Jeréz	

## PESCADO Y MARISCOS 4

<b>Filete de Pescado</b>	<b>\$14.00</b>
Seasonal white fish, capers, olives, red onion, EVOO	
<b>Pan Seared Salmon</b>	<b>\$12.00</b>
Chimichurri	
<b>Gambas al Ajillo</b>	<b>\$11.00</b>
Garlic shrimp, chile arbol + white wine	
<b>Pan Seared Scallops</b>	<b>\$16.00</b>
Roasted tomato + saffron butter	

## BROCHETAS 4

<b>Carne</b>	<b>\$18.00</b>
Flat iron, garlic, herbs, pepper	
<b>Cordero</b>	<b>\$22.00</b>
Lamb sirloin, honey, mint	
<b>Pollo</b>	<b>\$18.00</b>
Chicken, shallot, Moorish spice	
<b>Mar y Tierra</b>	<b>\$20.00</b>
Shrimp, beef	

## VEGETARIAN 15

<b>Andalusian Grapefruit Salad</b>	<b>\$12.00</b>
Citrus, avocado, sangria dressing	
<b>Sevilla House Salad</b>	<b>\$7.00</b>
Goat citrus + balsamic	
<b>Mushroom and Fig Coca</b>	<b>\$10.00</b>
Manchego, fresh herbs	
<b>Grilled Vegetable Coca</b>	<b>\$10.00</b>
Artichokes, asparagus, goat cheese	
<b>Wild Mushroom Empanada</b>	<b>\$9.00</b>
Mushroom duxelle + brava sauce	

<b>Pisto la Mancha</b>	<b>\$6.00</b>
Zucchini, onions, eggplant, bell peppers & herbs	
<b>Manchego Mashed Potatoes</b>	<b>\$6.00</b>
Roasted garlic	
<b>Champignonones Al Ajillo</b>	<b>\$6.00</b>
Garlic, Chile arbol + white wine	
<b>Imported Cheeses</b>	<b>\$17.00</b>
Manchego, Mahón, Valdeón & Crottin	
<b>Tortilla Española "Potato Tart"</b>	<b>\$5.00</b>
Roasted tomatoes, garlic & goat cheese	
<b>Brava Sauteed Potatoes</b>	<b>\$6.00</b>
<b>Cheese Fundido</b>	<b>\$12.00</b>
Melting manchego + goat cheese + tomato	
<b>Warm Goat Cheese</b>	<b>\$8.00</b>
Oregano, chili + piquillo peppers	
<b>Grilled Vegetable Paella</b>	<b>AVAILABLE OPTIONS</b>
Asparagus, bell peppers, eggplant & other seasonal vegetables	
	\$21.00
	Family: \$38.00
<b>Sevill's Daily Baked Bread</b>	<b>\$5.00</b>
Andalucian tomato sauce & aioli Artisan Kalamata Olive Loaf or French Country Baguette (serves 2)	

## GLUTEN FREE 14

<b>Paella</b>	<b>AVAILABLE OPTIONS</b>
Made with authentic bomba rice	
	Valenciana: \$27.00
	Rupestre: \$26.00
	Marinera: \$28.00
	Vegetable: \$21.00
<b>Sevilla House Salad</b>	<b>\$7.00</b>
Goat cheese, citrus + balsamic	
<b>Andalusian Grapefruit Salad</b>	<b>\$12.00</b>
Citrus, avocado, sangria dressing	
<b>Champiñones Al Ajillo</b>	<b>\$6.00</b>
Garlic, chile arbol + white wine	
<b>Brava Sauteéd Potatoes</b>	<b>\$6.00</b>
<b>Cheese Fundido</b>	<b>\$12.00</b>
Melting manchego + goat cheese + chorizo	

<b>Pisto la Mancha</b>	<b>\$6.00</b>
Zucchini, onions, eggplant, bell peppers & herbs	
<b>Manchego Mashed Potatoes</b>	<b>\$6.00</b>
Roasted garlic	
<b>Grilled Spanish Sausages</b>	<b>\$10.00</b>
Spanish sausages + brandy flambé	
<b>Bleu Cheese Dates</b>	<b>\$7.00</b>
Bacon-wrapped, cider glaze	
<b>Ceviche</b>	<b>\$10.00</b>
Shrimp & red snapper + lime	
<b>Spicy Octopus Ceviche</b>	<b>\$12.00</b>
Mango + habanero	
<b>Tuna Tartare Tower</b>	<b>\$12.00</b>
Ahi, avo, mango + orange-tarragon	
<b>Gambas al Ajillo</b>	<b>\$11.00</b>
Garlic, chile arbol + white wine	

## TAPAS 4

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### Sevilla Salad

baby greens, cucumbers, goat cheese

### Tortilla Española "Potato Tart"

roasted tomatoes, garlic, goat cheese

### Trio of Ceviches

Red snapper, yellowtail, spicy octopus

### Blue Cheese Dates

Bacon wrapped, cider glaze

## SIGNATURE TAPAS 5

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### Grilled Spanish Salchichas

chorizo riojano, longaniza, lamb merguez

### Champignones al Ajillo

Mushrooms roasted in garlic

### Patatas Bravas

potatoes & spicy tomato sauce

### Albondigas al Jeréz

Meatballs sautéed in sherry garlic

## Gambas al Ajillo

Shrimp roasted in garlic, artichokes

## COCAS 2

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### Mushroom & Fig

Manchego, fresh herbs

### Grilled Vegetable

Asparagus, seasonal vegetables, goat cheese

## CHOOSE 1 2

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### Family Sized Grilled Vegetable Paella

Asparagus, bell pepper, eggplant, seasonal vegetables

### Family Sized Paella Valenciana

Mussels, clams, calamari, shrimp, scallops, chicken, grilled sausage

## CHOOSE 2 5

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### Cerdo Asado

Pork tenderloin, honey port sauce,

### Rioja Short Ribs

Braised beef short rib, rioja red wine

### Flat Iron

Crumbled Valdeón blue cheese

### Pan Seared Salmon

herb marinated, chimichurri sauce

### Spanish Cheese Platter - \$5

Imported cheeses with paired condiments & crispy french baguette

## DESSERT 4

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### Andalucian Apple Tart

Rum infused raisins, granny smith apples, brandy anglais

### Crema Catalana

Chocolate and espresso creme with caramelized crust, macerated berries

### Orange Scented Flan

Citrus marmalade, Spanish Chantilly

### Bread Pudding

rum soaked dried fruit