CHEESE & CHARCUTERIE *Served with accompaniments*

Small Board Pick 4, Serves 2 — 28
Large Board Pick 6, Serves 4 — 36

cheese

Manchego
Lightly salted, sheep's milk, La Mancha, Spain

Valdeon
Rich, creamy, cow & goat's milk, Leon, Spain

Drunken Goat
Creamy, red wine rind, goat's milk, Murcia, Spain

Iberico
Firm, herbaceous, cow, goat & sheep's milk blend
Valladolid, Spain

meats

Chorizo
Mild, dry cured, pork sausage

Jamón Serrano
Dried, cured, Spanish ham

Coppa Creminelli
Air dried, cured pork

100% IBÉRICO DE BELLOTA

Served with accompaniments

Bold color, pungent buttery flavor 100% acorn fed, 48-month cured Southwestern Iberian Peninsula free range ham

35

APERITIVOS

Pan — 6
Crispy bread and pesto

Gazpacho Andaluz — 6
Chilled Andalusian-style soup, cucumbers, EVOO, tomatoes, red pepper

Marinated Olives — 6
Citrus zest, chili flakes, fresh herbs, garlic

Iberian Oysters* — MARKET
East coast oysters, gazpacho mignonette, crispy Jamón
6 or 12 available

Papas Fritas — 10
Chips, blue cheese, sherry cream, Jamón Serrano, scallions

CEVICHE

Casa* — 16
Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers

Snapper Crudo* — 16
Citrus, ginger, garlic, avocado

Atun* — 16
Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumbles

Pulpo* — 18
Octopus, lime juice, red onion, cilantro, garlic, serrano pepper, EVOO

Salmon* — 17
Mango Leche de Tigre, habanero pepper, onion, cilantro, ginger

Corvina* — 20
Peruvian style, cilantro, peppers, traditional leché de tigre, sweet potato, fresh and roasted corn, plantain chips

VEGETALES

Casera Ensalada — 12
Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette

Roasted Beet Ensalada — 12
Orange, avocado, blue cheese crumbles, Marcona almonds, citrus vinaigrette

Champinones al Jerez — 13
Mushrooms, garlic, shallots, butter, sherry

Patatas Bravas — 11
Potatoes, spicy aioli

Queso de Cabra — 16
Spicy goat cheese, tomato sauce

Roasted Brussel Sprouts — 9
PX Sherry, grapes

Manchego Croquetas — 12
Manchego, quince jam, sea salt

Pan con Tomate — 12
Grilled bread, garlic, tomato confit, EVOO
Add Jamón 5 | Add Manchego 5

PESCADOS

Pulpo a la Gallega (Octopus) — 18
Saffron potato puree, capers, olives, EVOO

Mejillones — 14
Mussels, sherry cream, Serrano pepper, shallots, garlic

Branzino* — 16
Capers, olives, feta, lemon, evoo

Gambas al Ajillo (Shrimp) — 16
Garlic, onion, chilies, brandy, sherry

Buñuelos de Bacalao — 12
Cod fritters, spicy aioli

Salmon al la Plancha* — 14
Spinach, fig and sherry gástrico

Tuna Tartare* — 16
Coconut milk, lime, ginger, avocado, chives

CARNES

Albondigas (Meatballs) — 14
Chorizo, pork, veal, manchego, tomato sauce

Spanish Pork Ribs — 14
Smoked paprika, sherry glaze

Chuletas de Cordero — 16
Lamb chops, eggplant caponata, dill, feta

Picanha* — 16
Skirt steak, mushrooms, chimichurri

Rabo de Toro — 16
Oxtail, red wine, potatoes

Piquillos Rellenos — 13
Red peppers, veal, pork, chorizo, sherry cream

Croquetas — 14
Chicken, ham, Manchego, saffron potato puree, crispy Jamón

Pollo al Jerez — 14
Pesto, sherry cream

Chuleton a la Brusa* — 42
Allen Brothers Angus Ribeye, corn & chorizo relish, Spanish blue cheese butter

PAELLAS

Mariscos* — 46
Lobster, scallops, shrimp, squid, mussels, chorizo, brandy

Puerco y Pollo — 35
Roast pork, chicken thighs, chorizo, garlic, snap peas, smoked paprika

Vegetales — 27
Spinach, tomatoes, onions, roasted brussel sprouts, mushrooms, piquillo peppers, peas

Squid Ink — 36
Octopus, bay scallops, calamari, shrimp

Our paellas are prepared to order in the traditional fashion. Please allow additional time.

CEVICHE TAPAS BAR & RESTAURANT EST. 1997 ST. PETERSBURG, FLORIDA

EXECUTIVE CHEF DANIEL SALGADO

GENERAL MANAGER SHAWN MURPHY

BEVERAGE DIRECTOR CASEY TRUMAN

St Pete July 2026
A gratuity of 20% will be added for parties of 6 or more.
Most of the items on the menu are gluten-free. If you are unsure about a dish, please ask your server.
**Consuming raw or undercooked meats, eggs, fish, or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

SANGRIA

	Glass	Regular Pitcher	Grande Pitcher
House Sangria White, Red, Cava	10	28	46
Sangria Primera	12	32	54

Our sangria has been a Ceviche tradition for nearly three decades. Our House Sangria is crafted with Reserve Brandy & Orange Liqueur.

Make it a Primera by adding in top shelf Brandy & Orange Liqueur.

COCKTAILS

Spanglish 14
Pueblo Viejo Tequila Plata, Giffard Pamplemousse, ruby red grapefruit, lime, splash soda

Basque Garden 15
Nautical Gin, rosemary, house crafted orange bitters, elderflower, tonic

Spanish Harlem 14
Buffalo Trace Bourbon, Licor 43, lemon, tempranillo float

Pepino 14
Pueblo Viejo Tequila Plata, cucumber water, jalapeno infused agave, muddled cilantro, Serrano pepper, lime

Pomegranate Caipirinha 14
Cachaça 51, muddled lime, fresh Serrano pepper, pomegranate, agave

Mariposa Mirage 14
Empress 1908, Luxardo Maraschino, Kota Pandan, lemon

Espresso-Choco-Tini 15
House infused vanilla vodka, Licor 43 Chocolate liqueur, Five Farms Irish Cream, fresh brewed espresso

Barcelona Bellini 14
Casas Del Mar Cava, Chinola Passionfruit Liqueur, cane sugar syrup, fresh mint

zero proof

Tango Fandango 10
Victor's Cucumber, Serrano pepper, lime, pineapple, soda, Tajín rim

Sin Spritz 10
Pierre Zero, Spritz de Comte, house orange bitters

Menta Violeta 11
Empress 0.0 Gin, grapefruit, agave, lime, mint

Sangria Cero 12
Pomegranate, pineapple, orange, lime juice, splash of sprite

Pierre Zero 6oz 12
0.0 Alcohol Sparkling Rose

WINES BY THE GLASS

CAVA — 6oz

Casas del Mar, Brut Cava 12
Penedés, Spain

Vilarnau 'Delicat,' Brut Cava Rosé 13
Penedés, Spain

BLANCO — 6oz

Quinta do Ameal, Vinho Verde 11
Minho, Portugal

Bodegas Naia 'K-Naia,' Rueda 12
Castilla y Léon, Spain

Bideona 'Cabezadas,' Rioja Blanco 14
La Rioja, Spain

Pazo das Bruxas, Albariño 15
Rias Baixas, Spain

Bodega Catena, Chardonnay 16
Mendoza, Argentina

ROSADO — 6oz

Viña Real, Rioja 11
La Rioja, Spain

TINTO — 6oz

Guimaro, Mencia 17
Ribeira Sacra, Spain

Cordillera de los Andes, Pinot Noir 16
Maule Valley, Chile

Manzanos, Rioja Reserva 13
La Rioja, Spain

Granito de Caldaso, Garnacha 13
Madrid, Spain

Cvne 'Bela,' Ribera del Duero 13
Castilla y Léon, Spain

Coster dels Olivers, Priorat 16
Penedés, Spain

Ceviche's Full Wine List
Please scan the QR code to see our comprehensive Wine Specator award-winning wine list or ask one of our sommeliers for guidance.

Ceviche
TAPAS BAR & RESTAURANT