

# Ceviche

--- TAPAS BAR & RESTAURANT ---

## CHEESE & CHARCUTERIE Served with accompaniments.

<b>SMALL BOARD</b>	Pick any 4 (serves 2)	21
<b>LARGE BOARD</b>	Pick any 6 (serves 4)	30

### CHEESES

<b>MANCHEGO</b> Lightly salted Sheep's milk La Mancha, Spain	<b>VALDEÓN</b> Rich, creamy Cow & goat's milk León, Spain	<b>DRUNKEN GOAT</b> Creamy, red wine rind Goat's milk Murcia, Spain	<b>IDIAZABAL</b> Firm, rich, smoky Sheep's milk Basque region
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### CARNES

<b>CHORIZO</b> Mild, dry cured Pork sausage	<b>LOMO</b> Hand cured Pork loin	<b>BRESAOLA</b> Salted, air-dried Beef	<b>JAMÓN SERRANO</b> Dried, cured Spanish ham
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## APERITIVOS

<b>PAPAS FRITAS</b>	Chips, blue cheese sherry cream, Jamón Serrano, scallions	7
<b>GAZPACHO ANDALUZ</b>	Chilled Andalusian-style soup, cucumbers, evoo, Roma tomatoes, red peppers	5
<b>GAMBAS PINTXO</b>	House guacamole, shrimp, pico, grilled crostini	10
<b>MANCHEGO FRITO</b>	Quince jam, sea salt	10
<b>PAN CON TOMATE</b>	Grilled bread, garlic, tomato confit, sweet basil, evoo	6
<b>MARINATED OLIVES</b>	Citrus zest, chili flakes, fresh herbs, garlic	5
<b>BABA GANOUSH</b>	Eggplant, garlic, yogurt, mint, walnuts, evoo, grilled flatbread	7
<b>HUMMUS</b>	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, grilled flatbread	6

## ENSALADAS

<b>CASERA</b> Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	8
<b>ROASTED BEET</b> Orange, avocado, blue cheese crumbles, Marcona, citrus vinaigrette	11

## CEVICHE

<b>CASA*</b> Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers	12	<b>GAMBAS*</b> Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions	12
<b>ATUN*</b> Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumble	14	<b>PULPO*</b> Octopus, lime juice, capers, cilantro, chilies, pickled red onion, evoo	13

## PAELLAS

*Our paellas are prepared to order in the traditional fashion simmered with Valencia rice. Please allow additional time.*

<b>MARISCOS*</b> Lobster, scallops, shrimp, squid, mussels, chorizo, brandy	37
<b>PUERCO Y POLLO</b> Roast pork, chicken, chorizo, smoked paprika	25
<b>VEGETALES</b> Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas	22

## TAPAS CALIENTES

### VEGETALES

<b>TORTILLA ESPAÑOLA</b> Onion, potato, house aioli	6
<b>PORTOBELLO RELLENO</b> Manchego, spinach, sherry cream	10
<b>CHAMPINONES AL JEREZ</b> Mushrooms, garlic, shallots, sherry	8
<b>PATATAS BRAVAS</b> Potatoes, spicy aioli	6
<b>ESPINACAS</b> Spinach, figs, honey, garlic, shallots	7
<b>QUESO DE CABRA</b> Spicy goat cheese, tomato sauce	10
<b>HARICOTS VERDES</b> Garlic, lemon, Marcona	7
<b>PIMIENTOS DE PADRÓN</b> Parmesan, spicy aioli	7
<b>VEGETALES A LA PARRILLA</b> Salsa verde	10
<b>ARROZ CON PIMIENTOS</b> Rice, saffron, red peppers	5
<b>ROASTED BRUSSELS SPROUTS</b> PX Sherry, grapes	8

### CARNES

<b>ALBONDIGAS</b> Chorizo, pork, veal, tomato sauce	9
<b>FILETITO</b> Onion, Valdeón cheese, arugula	15
<b>SPANISH PORK RIBS</b> Smoked paprika, sherry glaze	12
<b>CHULETAS DE CORDERO</b> Lamb chops, eggplant caponata, dill, feta	14
<b>POLLO AL AJILLO</b> Garlic, onion, chilies, brandy, sherry	9
<b>PICANHA</b> Skirt steak, mushrooms, chimichurri	15
<b>BANDERILLAS</b> <small>Two skewers</small> Filet, mushrooms, onions, sofrito	12
<b>POLLO A LA PARRILLA</b> Chicken thigh, tzatziki, potatoes	10
<b>RABO DE TORO</b> Oxtail, red wine, saffron rice	13
<b>PIQUILLOS RELLENOS</b> Red peppers, veal, pork, chorizo, sherry cream	10
<b>CROQUETAS</b> Chicken, ham, Manchego, sherry cream	9
<b>POLLO AL JEREZ</b> Pesto, sherry cream	9

### PESCADOS

<b>CANGREJO FUNDIDO</b> Crab, Manchego, sherry cream	13
<b>CALAMARES FRITAS</b> Shishito, parmesan, spicy aioli	10
<b>PULPO A LA GALLEGA</b> Saffron potatoes, capers, olives, evoo	11
<b>MEJILLONES A LA CATALANA</b> Mussels, sherry cream, serrano, shallots, garlic	11
<b>BRANZINO*</b> Capers, olives, feta, lemon, evoo	12
<b>BACALAO*</b> Peppers, saffron potatoes, capers, sofrito	13
<b>VIEIRAS*</b> Bay scallops, leeks, Manchego, sherry cream, tomato confit, chives	12
<b>SALMON A LA PLANCHA*</b> Paprika glaze, pickled veggies, capers	11
<b>GAMBAS AL AJILLO</b> Garlic, onion, chilies, brandy, sherry	14

\*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.