

# 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>	Lightly fried manchego, 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

## 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

## 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

\*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.

# Ceviche

... TAPAS BAR & RESTAURANT ...

## COCKTAILS

<b>IBERIAN APERITIF</b> Sandeman White Port, Fever Tree Tonic, mint, lime	10
<b>CAIPIRINHA</b> Cachaça, lime, sugar	10
<b>BURRO</b> Brugal Añejo 5yr Rum, guava, lime, simple syrup, ginger beer	10
<b>PEPINO</b> Exotica Blanco Tequila, cucumber water, lime, cilantro, jalapeño infused agave	11
<b>LICOR ANTIGUA</b> Old Forester Bourbon, Licor 43, lemon, orange, Black Walnut Bitters, mint	12
<b>SUEÑOS DE FRESA</b> Brugal Rum, Sandeman Founders Reserve, lime, sugar, strawberry	12
<b>FARMACIA</b> Brugal Añejo 5yr Rum, Licor 43, orange, pineapple, coconut cream	12
<b>VOTE FOR PEDRO</b> Exotico Tequila, PX Sherry, agave, lemon, orange bitters	11
<b>ESPUMOSO</b> Mahón Gin, Mata Tinto, Cappelletti, Cava	12
<b>LA ISLA</b> Barsol Pisco, fino sherry, orgeat almond liqueur, lemon, lime, pineapple	11

## SANGRIA

Our sangria has been a Ceviche tradition for over two decades. Make it a Primera by adding in Reserve Brandy and Orange Liqueur.

	GLASS	SMALL PITCHER	LARGE PITCHER
WHITE/RED/CAVA	8	21	41
SANGRIA PRIMERA	10	24	47

## WINES BY THE GLASS

### CAVA 6oz

LA DAMA 'BRUT'	Cava	8
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### BLANCO From light to full, 6oz/9oz

DR. LOOSEN 'DR. L'	Riesling, Germany	10/15
MASI 'MASIANCO'	Pinot Grigio, Italy	9/13
NISIA 'OLD VINES', REKALDE	Verdejo, Rueda	10/15
TORRE LA MOREIRA	Hondarrabi Zuri Blend, Txakolina	11/16
CHALK HILL	Albarino, Rias Baixas	10/15
	Chardonnay, Sonoma Coast	11/16

### ROSADA

AMEZTOI RUBENTIS	Hondorrabi Zuri Blend, Txakolina	11/16
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### TINTO From light to full, 6oz/9oz

PICKET FENCE	Pinot Noir, Russian River	10/15
BRECA 'OLD VINE'	Garnacha, Calatayud	9/13
RAMON BILBAO 'LIMITED'	Tempranillo, Rioja	10/15
VINA SASTRE 'ROBLE'	Tempranillo, Ribera Del Duero	11/16
SALENTEIN 'KILLKA'	Malbec, Mendoza	10/15
K. GOLDSCHMIDT 'CRAZY CREEK'	Cabernet, Alexander Valley	12/18

## WINES BY THE BOTTLE

### ESPAÑA CAVA Y BLANCO

LA DAMA 'BRUT'	Cava	32
LA DAMA 'BRUT ROSE'	Cava	35
RAVENTOS   BLANC 'DE LA FINCA'	Conca Del Riu Anoia	69
RIMA 32 'GRAN RESERVA'	Cava	99
NISIA 'OLD VINES'	Verdejo, Rueda	35
SERRA & BARCELO 'AUCALA'	Garnacha Blanc, Terra Alta	46
MUGA	Viura/Malvasia/Garnacha Blanc, Rioja	39
OSTATU	Viura, Rioja	39
REKALDE	Hondarrabi Zuri Blend, Txakolina	40
TORRE LA MOREIRA	Albarino, Rias Baixas	33
MAR DE FRADES	Albarino, Rias Baixas	57
AVANCIA 'CUVEE DE O'	Godello, Valdeorras	39

### NON ESPAÑA BLANCO

DR. LOOSEN 'DR. L'	Riesling, Germany	35
MASI 'MASIANCO'	Pinot Grigio, Italy	35
HONIG	Sauvignon Blanc, Napa Valley	45
CHALK HILL	Chardonnay, Sonoma Coast	39
HANZELL 'SEBELLA'	Chardonnay, Sonoma Coast	51
AMICI CELLARS	Chardonnay, Sonoma Coast	61

## WINES BY THE BOTTLE *Continued.*

### ESPAÑA TINTO

ESPELT	Garnacha, Catalunya	33
BRECA 'OLD VINES'	Garnacha, Calatayud	38
GULP/HABLO	Red Blend, Castilla La Mancha (1 Liter)	38
COMANDO G 'LA BRUJA DE ROZAS'	Garnacha, Madrid	58
LAGRAVERA 'LALTRE'	Monastrell Blend, Costers del Segre	33
VINYES DOMENECH 'FURVUS'	Garnacha/Merlot, Monstant	69
CASA CASTILLO 'LAS GRAVAS'	Monastrell/Garnacha, Jumilla	62
D.VENTURA 'PENA DO LOBO'	Mencia, Ribeira Sacra	48
SCALA DEI 'PRIOR'	Garnacha Blend, Priorat	52
TERROIR LIMIT 'TORROJA'	Garnacha Negra/Carinyena, Priorat	99
BINIGRAU 'OBAC'	Mantonegro/Callet Blend, Mallorca	53
4 KILOS '12 VOLTS'	Callet/Syrah Blend, Mallorca	60
JIMENEZ-LANDI 'BAJONDILLO'	Garnacha Blend, Mentrída	38
RAMON BILBAO 'LIMITED'	Tempranillo, Rioja	39
MARQUES DE LA VINA 'RESERVA'	Tempranillo, Rioja	39
OLIVIER RIVIERE 'GABAXO'	Garnacha/Tempranillo, Rioja	54
MUGA 'RESERVA'	Tempranillo Blend, Rioja	65
PAGOS DE LABARCA 'GRAN RESERVA'	Tempranillo, Rioja	72
REMELLURI 'RESERVA'	Tempranillo, Rioja	82
LOPEZ DE HEREDIA 'RESERVA'	Tempranillo, Rioja	105
MARQUES DE MURRIETA 'DALMAU'	Tempranillo Blend, Rioja	130
CONDE DE TORGAR	Tempranillo, Ribera del Duero	35
VINA SASTRE 'ROBLE'	Tempranillo, Ribera del Duero	41
FLORES DE CALLEJO	Tempranillo, Ribera del Duero	45
AGUILA 'PICARO'	Tempranillo Blend, Ribera del Duero	65
DOMINIO DE PINGUS 'PSI'	Tempranillo, Ribera del Duero	84
MATARROMERA 'RESERVA'	Tempranillo, Ribera del Duero	100
AZUL Y GARANZA 'GARCIANO'	Garnacha/Graciano, Navarra	44
OTAZU 'VINO DE PAGO'	Cabernet/Tempranillo, Navarra	60
CASTILLO DE MONTE 'CRIANZA'	Tempranillo, Toro	45
VATAN	Tempranillo, Toro	90
VEGA SICILIA 'PINTIA'	Tempranillo, Toro	125

### NON ESPAÑA TINTO

PICKET FENCE	Pinot Noir, Russian River	35
AVERAEN	Pinot Noir, Willamette Valley	45
ST. INNOCENT	Pinot Noir, Willamette Valley	51
MARTINELLI 'BELLA VIGNA'	Pinot Noir, Russian River	69
SALENTEIN 'KILLKA'	Malbec, Mendoza	37
PULENTA	Malbec, Mendoza	57
M. RICCIPELLI 'TINTO DE LA CASA'	Malbec, Lujon de Cuyo	73
K. GOLDSCHMIDT 'CRAZY CREEK'	Cabernet, Alexander Valley	45
OLEMA	Cabernet, Sonoma	56
SQUARE, PLUMB & LEVEL	Cabernet Blend, Dry Creek Valley	63
FOLEY JOHNSON	Cabernet, Rutherford	72
AMICI CELLARS	Cabernet, Napa Valley	115