

Ceviche

TAPAS BAR & RESTAURANT

CHEESE & CHARCUTERIE *Served with accompaniments*

Small Board Pick 4, Serves 2	26
Large Board Pick 6, Serves 4	35
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	
Chorizo Mild, dry cured, Pork sausage	
Jamón Serrano Dried, cured, Spanish ham	
Coppa Creminelli Air dried, cured pork	

APERITIVOS

Pan Crispy bread and pesto	4
Deviled Eggs Crispy chorizo, chorizo oil	6
Gazpacho Andaluz Chilled Andalusian-style soup, cucumbers, EVOO roma tomatoes, red peppers	6
Marinated Olives Citrus zest, chili flakes, fresh herbs, garlic	6
Iberian Oysters*	MARKET
East coast oysters, gazpacho mignonette, crispy Jamón, 6 or 12 available	
Papas Fritas Chips, blue cheese, sherry cream, Jamón Serrano, scallions	10
Pan con Tomate Grilled bread, garlic, tomato confit, EVOO	9

100% IBÉRICO DE BELLOTA

Served with accompaniments

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

34



CEVICHE

Casa* Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers	15
Snapper Crudo* Citrus, ginger, garlic, avocado	16
Atun* Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumbles	15
Pulpo* Octopus, lime juice, red onion, cilantro, garlic, serrano pepper, EVOO	17
Beetroot Cured Salmon* Pickled cucumber, smoked crème fraîche, passion fruit, orange	17

VEGETALES

Casera Ensalada Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	10
Roasted Beet Ensalada Orange, avocado, blue cheese crumbles, Marcona almonds, citrus vinaigrette	12
Champinones al Jerez Mushrooms, garlic, shallots, sherry	9
Patatas Bravas Potatoes, spicy aioli	9
Espinacas Spinach, figs, honey, garlic, shallots	8
Queso de Cabra Spicy goat cheese, tomato sauce	14
Roasted Brussel Sprouts PX Sherry, grapes	8
Manchego Croquetas Manchego, quince jam, sea salt	11

PESCADOS

Pulpo a la Gallega (Octopus) Saffron potato puree, capers, olives, evoo	15
Mejillones Mussels, sherry cream, Serrano, shallots, garlic	13
Branzino* Capers, olives, feta, lemon, evoo	14
Gambas al Ajillo (Shrimp) Garlic, onion, chilies, brandy, sherry	15
Vieiras*	MARKET
Scallops, corn and chorizo relish	
Buñuelos de Bacalao Cod fritters, spicy aioli	10
Salmon al la Plancha* Spinach, fig and sherry gástrico	14
Tuna Tartare* Coconut milk, lime, ginger, avocado, chives	16

CARNES

Albondigas (Meatballs) Chorizo, pork, veal, manchego, tomato sauce	13
Spanish Pork Ribs Smoked paprika, sherry glaze	13
Chuletas de Cordero Lamb chops, eggplant caponata, dill, feta	14
Picanha* Skirt steak, mushrooms, chimichurri	16
Rabo de Toro Oxtail, red wine, potatoes	14
Piquillos Rellenos Red peppers, veal, pork, chorizo, sherry cream	12
Croquetas Chicken, ham, Manchego, saffron potato puree, crispy Jamón	12
Pollo al Jerez Pesto, sherry cream	13
Chuleton a la Brusa* Allen Brothers Angus Ribeye, corn & chorizo relish, Spanish blue cheese butter	42

PAELLAS

Mariscos* Lobster, scallops, shrimp, squid, mussels, chorizo, brandy	40
Puerco y Pollo Roast pork, chicken thighs, chorizo, garlic, snap peas, smoked paprika	33
Veggie Spinach, tomatoes, onions, roasted brussels, mushrooms, piquillo peppers, peas	25
Squid Ink Octopus, bay scallops, calamari, shrimp	35

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

POSTRES

Espresso Chocolate Tres Leche Orange zest meringue	9
Tres Leches Meringue cake, cream, nutmeg	9
Churros Cinnamon, sugar, espresso chocolate sauce	9
Basque Cheesecake Caramelized crust, rich, creamy center	9

CERVEZA

España Estrella Damm, Estrella Galicia, Estrella 1906 Black Coupage, Estrella Maeoloc Cider, Estrella 0.0 NA	7
Non España Corona, Stella, Michelob Ultra, 3 Daughters Bimini IPA, 3 Daughters Beach Blonde Ale	7

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	Regular Pitcher	Grande Pitcher
White, Red, Cava	8	24	42
Sangria Primera	10	28	50

COCKTAILS

Spanglish Tromba Anejo Tequila, Giffard Pamplemousse, ruby red grapefruit, lime juice, splash soda	14
Barca Nona Ron Zacapa Rum, Old Forester Bourbon, coffee, smoke	13
Spanish Mule 360 Vanilla Vodka, Pedro Ximenez Sherry, cava, ginger beer, fresh lime	13
Siete* EG Windsor Earl Grey & Sage Vodka, Creme de Violette, lemon, lavender, egg white	15
Getting Chile With It Del Maguey Vida Mezcal, Tanteo Habanero Tequila, Cappelletti, watermelon syrup, fresh lime juice, agave, splash soda	14
Galician Negroni Nordes Galician Gin, Cappelletti, Carpano Antica, orange twist	14
Pepino Cimarron Blanco Tequila, cucumber water, jalapeno infused agave, muddled cilantro, serrano pepper & fresh lime	14
Torres Alexandar Torres 10 Year Spanish Brandy, Five Farms Irish Cream, Liqueur 43, orange bitters, orange twist, fresh nutmeg dusting	15
Espresso-Choco-Tini 360 Vanilla Vodka, Trader Vic's Chocolate Liqueur, Five Farms Irish Cream, fresh brewed espresso	15
Barcelona Bellini Cava, Chinola Passionfruit Liqueur, Cane Sugar Syrup, Fresh Mint	14



EXECUTIVE CHEF
HORASIO SALGADO

GENERAL MANAGER
SHAWN MURPHY

BEVERAGE DIRECTOR & SOMMELIER
JACKIE EASH

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.*