

Ceviche

TAPAS BAR & RESTAURANT

CHEESE & CHARCUTERIE *Served with accompaniments*

cheese	Small Board	Pick 4, Serves 2	28
	Large Board	Pick 6, Serves 4	36
	Manchego	Lightly salted, sheep's milk, La Mancha, Spain	
	Valdeon	Rich, creamy, cow & goat's milk, Leon, Spain	
meats	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	

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



APERITIVOS

Pan	5
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	
Pan con Tomate	9
Grilled bread, garlic, tomato confit, EVOO	
Add Jamón 5 Add Manchego 5	

CEVICHE

Casa*	15
Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers	
Snapper Crudo*	16
Citrus, ginger, garlic, avocado	
Atun*	15
Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumbles	
Pulpo*	17
Octopus, lime juice, red onion, cilantro, garlic, serrano pepper, EVOO	
Salmon*	17
Mango Leche de Tigre, habanero pepper, onion, cilantro, ginger	
Corvina*	18
Peruvian style, cilantro, peppers, traditional leché de tigre, sweet potato, fresh and roasted corn, plantain chips	

VEGETALES

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

PESCADOS

Pulpo a la Gallega (Octopus)	16
Saffron potato puree, capers, olives, evoo	
Mejillones	14
Mussels, sherry cream, Serrano, shallots, garlic	
Branzino*	15
Capers, olives, feta, lemon, evoo	
Gambas al Ajillo (Shrimp)	15
Garlic, onion, chilies, brandy, sherry	
Vieiras*	MARKET
Scallops, corn and chorizo relish	
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	13
Smoked paprika, sherry glaze	
Chuletas de Cordero	15
Lamb chops, eggplant caponata, dill, feta	
Picanha*	16
Skirt steak, mushrooms, chimichurri	
Rabo de Toro	14
Oxtail, red wine, potatoes	
Piquillos Rellenos	12
Red peppers, veal, pork, chorizo, sherry cream	
Croquetas	13
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*	45
Lobster, scallops, shrimp, squid, mussels, chorizo, brandy	
Puerco y Pollo	34
Roast pork, chicken thighs, chorizo, garlic, snap peas, smoked paprika	
Veggie	26
Spinach, tomatoes, onions, roasted brussels, mushrooms, piquillo peppers, pea	
Squid Ink	36
Octopus, bay scallops, calamari, shrimp	
<i>Our paellas are prepared to order in the traditional fashion. Please allow additional time.</i>	

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	9	26	45
Sangria Primera	11	30	53

CERVEZA

Non España	8
Corona Stella Artois Michelob Ultra Green Bench, Sunshine City, IPA 3 Daughters Beach Blonde Ale Eight One Bay Brewing, Coffee Porter Ace, "Perry" Pear Cider Ace, Seasonal Cider	
España	8
Estrella Damm Estrella Galicia Estrella Galicia, Gluten Reduced Estrella, 0.0 NA Estrella 1906 Reserva	

COCKTAILS

Spanglish	14
Campo Bravo Tequila Plata, Giffard Pamplemousse, ruby red grapefruit, lime juice, splash soda	
Basque Garden	15
6 O'Clock London Dry Gin, Rosemary, Dried Valencia Orange Wheel, House Crafted Orange Bitters, Fever Tree Elderflower Tonic	
Zaragoza	15
6 O'Clock London Dry Gin, Muddled Basil & Cucumber, Fever-Tree Lemon Thyme & Rosemary Mediterranean Tonic	
Spanish Mule	13
360 Vanilla Vodka, Pedro Ximenez Sherry, cava, ginger beer, fresh lime	
Costa del Sol	15
Nautical Gin, Tres Aroma Blanco Rosado, Giffard Lichi-Li, Housemade Pink Peppercorn Bitters, Splash of Fevertree Premium Tonic, Muddled Basil, Orange & Lemon	
Galician Negroni	14
Nordes Galician Gin, Cappelletti, Carpano Antica, orange twist	
Pepino	14
Campo Bravo Tequila Plata, cucumber water, jalapeno infused agave, muddled cilantro, serrano pepper & fresh lime	
Pomegranate Caipirinha	14
Cachaca, Muddled Lime, Serrano Pepper, Pomegranate Juice, Agave Nectar	
Espresso-Choco-Tini	15
360 Vanilla Vodka, Licor 43 Chocolate liqueur, Five Farms Irish Cream, fresh brewed espresso	
Barcelona Bellini	14
Cava, Chinola Passionfruit Liqueur, Cane Sugar Syrup, Fresh Mint	



EXECUTIVE CHEF
HORASIO SALGADO

GENERAL MANAGER
SHAWN MURPHY

BEVERAGE DIRECTOR & SOMMELIER
JACKIE EASH

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.