

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.



EXECUTIVE CHEF
DAVID BLACKMON

GENERAL MANAGER
KEVIN QUINN

SOMMELIER
JAY CHADWICK

SANGRIA

	Glass	Regular Pitcher	Grande Pitcher	
House Sangria White, Red, Cava	10	28	46	Our sangria has been a Ceviche tradition for nearly three decades. Our House Sangria is crafted with Reserve Brandy & Orange Liqueur.
Sangria Primera	12	32	54	Make it a Primera by adding in top shelf Brandy & Orange Liqueur.

COCKTAILS

	Spanglish Pueblo Viejo Tequila Plata, Giffard Pamplemousse, ruby red grapefruit, lime, splash soda	14
	Basque Garden Nautical Gin, rosemary, house crafted orange bitters, elderflower, tonic	15
	Spanish Harlem Buffalo Trace Bourbon, Licor 43, lemon, tempranillo float	14
	Pepino Pueblo Viejo Tequila Plata, cucumber water, jalapeno infused agave, muddled cilantro, Serrano pepper, lime	14
	Pomegranate Caipirinha Cachaça 51, muddled lime, fresh Serrano pepper, pomegranate, agave	14
	Mariposa Mirage Empress 1908, Luxardo Maraschino, Kota Pandan, lemon	14
	Espresso-Choco-Tini House infused vanilla vodka, Licor 43 Chocolate liqueur, Five Farms Irish Cream, fresh brewed espresso	15
	Barcelona Bellini Casas Del Mar Cava, Chinola Passionfruit Liqueur, cane sugar syrup, fresh mint	14
zero proof	Tango Fandango Victor's Cucumber, Serrano pepper, lime, pineapple, soda, Tajín rim	10
	Sin Spritz Pierre Zero, Spritz de Comte, house orange bitters	10
	Menta Violeta Empress 0.0 Gin, grapefruit, agave, lime, mint	11
	Sangria Cero Pomegranate, pineapple, orange, lime juice, splash of sprite	12
	Pierre Zero 6oz 0.0 Alcohol Sparkling Rose	12

WINES BY THE GLASS

CAVA	6oz	ROSADO	6oz
Casas del Mar, Brut Cava Penedés, Spain	12	Viña Real, Rioja La Rioja, Spain	11
Vilarnau ‘Delicat,’ Brut Cava Rosé Penedés, Spain	13		
BLANCO	6oz	TINTO	6oz
Quinta do Ameal, Vinho Verde Minho, Portugal	11	Guimaro, Mencia Ribeira Sacra, Spain	17
Bodegas Naia ‘K-Naia,’ Rueda Castilla y León, Spain	12	Cordillera de los Andes, Pinot Noir Maule Valley, Chile	16
Bideona ‘Cabezadas,’ Rioja Blanco La Rioja, Spain	14	Manzanos, Rioja Reserva La Rioja, Spain	13
Pazo das Bruxas, Albariño Rias Baixas, Spain	15	Granito de Caldaso, Garnacha Madrid, Spain	13
Bodega Catena, Chardonnay Mendoza, Argentina	16	Cvne ‘Bela,’ Ribera del Duero Castilla y León, Spain	13
		Coster dels Olivers, Priorat Penedés, Spain	16



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.

