

S

Sevilla®
Established 1987

Downtown Long Beach ~ 140 Pine Avenue,
Long Beach, CA 90802 • 562-495-1111





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Starters To Whet the Appetite

Bocadillos: Spain's Best Cold Cut "Little Mouthfulls" 17
S Seasoned toast with garlic-tomato sauce and: Cinta de Lomo, Chorizo Soria, Smoked Salmon, Imported Jamon Serrano & Manchego Cheese. INDIVIDUALLY, 8

S **Cold Tapas "a la Vinagreta" 16**
Artichoke Hearts with ham, Mushrooms in balsamic vinaigrette, Roasted Piquillo peppers & Spicy Octopus
ANY ITEM SERVED INDIVIDUALLY, 5

House Marinated Olive Sampler Platter 14
Herbed Colossal green, Sun-dried Black, Anchovy & Stuffed with Almond. INDIVIDUALLY, 5

Four Imported Cheeses & Cold Cuts Platter 25
Manchego, Tronchon Tres Leches, Valdeon- a bleu cheese and Crottin- an aged goat cheese; with sliced Chorizo Soria & Cinta de Lomo. ANY TWO ITEMS, 9

Tapas

V **House Special Tortilla Española 5**
Traditional egg, onion and potato tart with sundried tomatoes, roasted garlic & goat cheese

Dates Stuffed with Cabrales Bleu Cheese 6
Wrapped with bacon; apple cider vinegar glaze

S **Grilled Lamb Skewer 9**
Apple cider vinegar reduction

Sautéed Meatballs al Jerez 5
Sherry garlic sauce

Grilled Spanish Sausages 5
Chorizo Bilbao, Morcilla & Chistorra with red onions, flambé with Brandy

Chicken Ajillo 6
Sautéed with white wine & garlic

Grilled Chicken Skewer 6
Bell peppers, onions and red wine sauce

Chicken or Shrimp Croquetas 5
Lemon and spicy tomato sauce

S **Shrimp Ajillo 8**
Sautéed with white wine & garlic

S **Seafood Crepe 7**
Rich clam, shrimp & scallop filling; light Lobster Saffron sauce

Green Mussels Escabeche 6
Marinated in olive oil & lemon; with fresh Serrano pepper salsa

V **Sautéed Mushrooms al Ajillo 5**
With garlic and olive oil
With grilled sausages, add 2.5

V **Pisto la Mancha 4**
Sautéed zucchini, onions, eggplant, tomatoes & bell peppers
With Imported Manchego Cheese, add 1.5

V **Manchego Cheese Mashed Potatoes 5**
With roasted garlic

V **Brava Sautéed Potatoes 5**
Spicy tomato sauce

Fabada 5
Asturian dish of large white beans with Morcilla and Chorizo sausages

V **Cous Cous 5**
Saffron infused; with mushrooms

Alioli & Fresh Baked Bread 4
Homemade Alioli & Andalusian tomato sauce and Kalamata olive or French loaf (serves 2)



Empanadas Even Baked to Order

S **Seafood Empanada Barcelona 7**
Puff pastry filled with salmon mousse, shrimp, sautéed spinach, rice, raisins & pine nuts; served with a sweet & tart cranberry port sauce

S **Beef Empanada 7**
Seasoned chopped steak, vegetables & Manchego cheese; with Rioja red wine sauce

Rioja Lamb Empanada 7
Roasted leg of lamb; red wine sauce, green olives

Cheese Empanada with Chorizo 7
Imported Manchego cheese & Bilbao chorizo

V **Wild Mushroom Empanada 7**
Duxelle of Oyster, Shitaki, Crimini & Portabello

Empanada Sampler 19
Choose any three empanadas!

S = SEVILLA FAVORITES V = VEGETARIAN

F = FUSION a mix of Spanish & world cuisine



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Signature Tapas

Imported Jamon Iberico 23

Jamon is the emblematic food of Spain, cured in remote mountain villages for thousands of years. The legendary Jamon Iberico made from black Iberico pigs is native only to Spain.

Paella Valenciana Tapa 12

Saffron Bomba rice, seafood, chicken & sausage

Black Paella Tapa 10

Black Bomba rice with seafood; topped with Alioli

Lamb Chops Madrileñas 13

Marinated and grilled; served over Fabada

Filet Mignon Chilindrón 13

Mustard paprika sauce with mushrooms

Sevilla Fried Calamari 9

Dusted in paprika seasoned flour

Ceviche 9

Shrimp and fish cooked in Key lime juice with mango and spices

Tuna Tartare Tower 12

Sushi grade Ahi; Spicy soy dressing & Pimenton Alioli

Pulpo a la Gallega 9

A classic tapa. Octopus and young potatoes, seasoned with olive oil & Pimenton

Steamed Black Mussels or Clams 9

With choice of sauce: Lobster & Seafood Saffron Cream, Rioja Red Wine or Al Ajillo
COMBINATION MUSSELS & CLAMS, 12

Cheese Fundido 10

Spain meets Mexico again!
Baked Manchego & goat cheese
With Chorizo sausage, add 2.5
With sauteed mushrooms al Ajillo, add 1.5

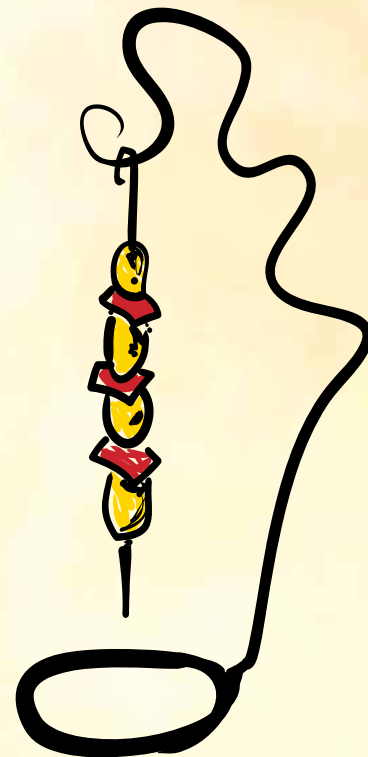
Can't Decide? Try a Tapas Combination Platter

Platter of Four Tapas 25

Grilled chicken skewers, Shrimp Ajillo, Sevilla Fried Calamari & Brava Sauteed Potatoes

Meat Lovers Platter 29

Grilled Spanish sausages, Chicken skewers, Lamb Chops Madrileñas & Beef Empanada



Brochetas

Brochetas are grilled skewers
Seasoned Moorish style
... A specialty from Southern Spain

Shrimp Brocheta 17

With citrus

Beef Brocheta 18

S Flat Iron steak with mushrooms & onions

Chicken Brocheta 16

With fresh lemon & figs

Lamb Brocheta 18

Honey & mint marinade

Brocheta Mar y Tierra 18

Enjoy this combination of shrimp, beef and lamb; grilled to perfection

Sopas

Gazpacho Andaluz 6

A Spanish classic! A refreshing, cold, tomato-based vegetable soup originating in the southern region of Andalusia.

Lobster and Seafood Bisque 14

S Baked puff-pastry crown, garnished tableside with sherry

Ensaladas

Sevillana House Salad 6

Citrus vinaigrette, olives, marinated onions & Manchego cheese

Grilled Chicken Salad 13

Grilled marinated chicken skewer over mixed greens with Honey Balsamic vinaigrette, pine nuts & crumbled Cabrales blue cheese

Ensalada César 9

Traditional Caesar dressing with a hint of saffron; Manchego crisp.

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Gran Tapas Sevilla's Main Courses

Shrimp Azafran 15

Flambee with Hazelnut brandy into a Lobster Saffron Cream sauce

Grilled Salmon "a la Parrilla" 14

Fresh tomato, basil and Kalamata olive warm salsa; served over a sun-dried tomato & goat cheese Tortilla Española

Sea Bass Cantabrico 15

Sauteed into a creamy garlic thyme sauce with shrimp & clams; topped with peeled white grapes

§ **Pasta Mallorca** 15

Salmon, shrimp, calamari and grilled vegetables with pesto and crumbled goat cheese

Basque Rabbit 28

Stewed with fresh rosemary and thyme in Rioja red wine sauce

§ **Catalan Chicken** 12

Marinated Airline chicken breast; braised into a Sweet Sherry & Jerez Vinegar Sauce with figs & raisins

Iberico Pork Tenderloin 14

Traditional Spanish, Spiced Honey Port Sauce

Flat Iron Steak 16

Moorish spice dry rub; with Shallot Butter

§ **Castillian Style Fillet Medallions** 17

Marinated & grilled; Cabrales Bleu Cheese sauce

Grilled Porterhouse Steak 36

Served with 3 sauces: Rioja Red wine, Cabrales bleu cheese & traditional Chilindron mustard paprika sauce; sides of Manchego cheese mashed potatoes & Pisto La Mancha

Cheese Course In True Spanish Fashion

Manchego- Spain's famous sheep's milk cheese from La Mancha, 8

Tronchon Tres Leches- Smooth & buttery; famed sheep, goat and cow's milk cheese from the mountains of Aragon, 8

Valdeon Bleu Cheese- A rich, creamy, intensely-flavored cow and goat's milk bleu cheese, 9

Crottin- Made from whole goat's milk, moulded, salted, dried and ripened; has a strong nutty taste, 9

Cheese Tabla- Manchego & Tronchon with Quince preserves, Fig chutney and Imported Spanish Turrón-a hard almond nougat, 16

Cheese Platter- Manchego, Tronchon, Valdeon & Crottin with fresh fruit, fig chutney, almonds & fresh baked bread, 19



Paella The House Specialty

Authentic Bomba rice with Saffron spice prepared & served in a traditional metal pan

Meat Paella "Rupestre"

Roasted pork tenderloin, Chorizo Bilbao, Morcilla, roasted chicken & lamb chop

For One 26

For Two 48

Traditional Paella Valenciana

Mussels, clams, calamari, shrimp, scallops, roasted chicken and Chorizo sausage

For One 27

For Two 49

Seafood Paella "Marinera"

Mussels, clams, calamari, shrimp, salmon & scallops

For One 28

For Two 52

Grilled Vegetable Paella

Eggplant, asparagus, artichokes, bell peppers, mushrooms & other seasonal vegetables

For One 18

Black Paella en su Tinta

Traditional paella with black rice, shrimp, clams, calamari & mussels. Drizzled with Alioli.

For One 24

📍 **Spicy Paella**

Spain meets Mexico, again! By popular demand... the option to request any paella to be prepared with spicy tomato sauce. Add 3

Any Paella Black

Any paella prepared with black Bomba rice. Add 5

6 oz. Cold Water Lobster Tail

Seasoned, broiled; a delicious addition to any paella or Gran Tapa. Add 18

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