



Andalucía Menu

Entremes

Served with a glass of Sevilla's signature white or red Sangria

Assortment of ***Spanish olives, Marinated mushrooms*** with balsamic vinegar & red onions and ***Marinated artichoke hearts*** with cured ham & pimentos

Tapas

Platters of Four Tapas

Fried calamari dusted with paprika; Sauteed potatoes in spicy tomato sauce; Marinated grilled pork skewers and Pan seared shrimp

Salad

House Salad Sevillana

Mixed greens with Citrus vinaigrette, Manchego cheese, Kalamata olives and marinated red onions

Main course selections

Paella Valenciana

Famous Spanish dish of mussels, clams, calamari, shrimp, scallops, roasted chicken and *chorizo* sausage cooked in aromatic saffron rice

Catalan Marinated Chicken Breast

Jerez vinegar reduction, figs and raisins

* *May be substituted with a Vegetarian Paella*

**Lobster tail Optional for additional \$10.95 pp*

Dessert

Sevilla Dessert Sampler

Featuring the Chocolate Espresso crème brulee, Andalusian Apple tart, Flan, Bread Pudding and the traditional Walnut tart

* *Served with Alioli, Andalusian tomato sauce and fresh Ciabatta & Kalamatta Olive loaf*

\$45 per person

Plus 7.75% tax and 18% Service Charge