



Cafe Sevilla

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Cold Tapas

ITEM	PRICE
Halibut and Shrimp Ceviche Red onion, bell pepper, cilantro & lime	\$19.00
Ceviche Duo	\$28.00
Boquerones Filet Toasted French bread, white anchovy, avocado, piquillo peppers	\$9.50
Mixed Olives	\$9.50
Ensalada Mallorca (Full)	\$15.00
Ensalada Mallorca (Half)	\$9.00
Spicy Octopus Ceviche Mango & haba ñ ero	\$18.00

Hot Tapas

ITEM	PRICE
Tortilla Espanola	\$9.00
Papas Bravas	\$13.00
4 Datiles Rellenos Medjool dates, cabrales bleu cheese & applewood bacon	\$13.00
Gambas al Ajillo Garlic shrimp, chile arbol & white wine	\$17.00
Albondigas al Jeres con Chorizo Meatballs, sherry & garlic sauce	\$12.00
3 Beer Glazed Baby Back Ribs Moorish spice rubbed, Estrella Damm glaze, mandarin orange	\$18.00
Mushroom Empanada Duo	\$16.00
Beef Empanada Duo	\$16.00
Cheese and Chorizo Empanada Duo	\$16.00
Brussel Sprouts a la Barcelona Saut é ed brussel sprouts drizzled balsamic reduction & garlic aioli	\$17.00
2 Lamb Sliders Jam ó n serrano, chorizo & manchego	\$15.00
Grilled Spanish Salchichas Sausages flamb é ed in brandy	\$19.00

Paellas

ITEM	PRICE
Valenciana Paella Single Mussels, clams, calamari, shrimp, chicken & grilled sausages	\$38.00
Valenciana Paella Familia Mussels, clams, calamari, shrimp, chicken & grilled sausages	\$66.00

ITEM	PRICE
Marinera Paella Single Clams, shrimp, salmon, prawns, mussels & calamari	\$39.00
Marinera Paella Familia Clams, shrimp, salmon, prawns, mussels & calamari	\$68.00
Lobster and Iberico Paella Single Cold water lobster tail, Ibérico pork belly, Ibérico sausage, Ibérico chorizo, clams, calamari & mussels served over bla...	\$64.00
Lobster and Iberico Paella Familia Cold water lobster tail, Ibérico pork belly, Ibérico sausage, Ibérico chorizo, clams, calamari & mussels served over bla...	\$115.00
Mushroom and Roasted Garlic Paella Single Sautéed mixed mushrooms and roasted garlic	\$32.00
Mushroom and Roasted Garlic Paella Familia Sautéed mixed mushrooms and roasted garlic	\$54.00
Rupestre Paella Single Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak	\$36.00
Rupestre Paella Familia Pork tenderloin, grilled sausages, chicken, lamb chop & flat iron steak	\$59.00

Brocheta - Flame Grilled Meat Skewers a la Carte

ITEM	PRICE
Mar y Tierra Borcheta Shrimp, Beef	\$26.50
Cordero Brocheta Lamb, honey, mint	\$27.50
Pollo Brocheta Chicken, herbs	\$24.00
Carne Brocheta Flat iron, garlic, herbs, pepper	\$25.00

Main Entrees

ITEM	PRICE
Rioja Short Rib Rioja red wine & chimichurri Garlic Manchego mashed potatoes Vegetales al Ajillo	\$33.00
Pinchos de Pollo 3 grilled chicken, Moorish seasoning, red wine sauce Saffron rice Vegetales al Ajillo	\$27.50
Shrimp Romesco Sautéed shrimp over black rice surrounded by roasted tomato & garlic almond sauce	\$28.50
Salmon con Chorizo Salmón topped with roasted chorizo Riojano & served over sautéed red kale, chickpeas, shallots & white wine	\$29.50
Grilled Pulpo Romesco	\$27.50
Half Rack of Beer-Glazed Baby Back Ribs	\$36.00
Pick 1 Meat OR Seafood Over Mixed Paella Saffron Rice (Arroz de Paella) Your choice of savory meat or fresh seafood over saffron bomba rice prepared with Sevilla's famous lobster stock made in...	\$23.50
Pick 2 Meat OR Seafood Over Mixed Paella Saffron Rice (Arroz de Paella) Your choice of savory meat or fresh seafood over saffron bomba rice prepared with Sevilla's famous lobster stock made in...	\$25.50

ITEM	PRICE
Pick 3 Meat OR Seafood Over Mixed Paella Saffron Rice (Arroz de Paella)	\$28.50
Your choice of savory meat or fresh seafood over saffron bomba rice prepared with Sevilla's famous lobster stock made in...	
Mushroom and Roasted Garlic Over Bed Of Saffron Rice	\$19.50
Roasted garlic & mushrooms over saffron bomba rice prepared with Sevilla's famous lobster stock made in-house or vegetar...	
3 Tapa Meal Deal	\$32.00
5 Tapa Meal Deal	\$65.00
7 Tapa Meal Deal	\$99.00
2 Tapas, 2 Paelles and 2 Desserts Family Meal Deal	\$99.00
Perfect for a family of 4 or more	

Charcuterie of Spain

ITEM	PRICE
Platter de Quesos and Charcuterie	\$44.00
Jamon Iberico	\$58.00
Known as "The Pride of Spain," this ham is derived from Iberian pigs that feast of a lifetime supply of acorns, giving t...	
Platter de Quesos	\$29.50
Manchego, Mahon, Cabrales, & Crottin served with your choice of toasted French bread or Kalamata olive loaf	
Iberico Selection Platter	\$45.00

Desserts

ITEM	PRICE
Flourless Chocolate Cake	\$16.00
Caramel gelato, candied citrus	
Churros con Chocolate	\$16.00
Cooked golden brown & dusted in sugar & orange zest; served with a cup of rich hot chocolate	
Flan	\$10.00
Flambéed with Licor 43 and Spanish Brandy	
Bread Pudding	\$15.00
Basque Cheesecake	\$16.00

Sides

ITEM	PRICE
Saffron Rice	\$13.00
Olive Loaf	\$8.50
Served with Andalucian tomato sauce & homemade aioli (serves 2)	
French Loaf	\$8.50
Served with Andalucian tomato sauce & homemade aioli (serves 2)	
Garlic Manchego Mashed Potatoes	\$10.50
Black Squid Ink Rice and Aioli	\$13.00
Truffle Chips	\$9.50