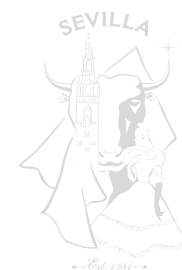


TRY
Our Delicious Sangria



DINNER A LA CARTE



Lobster Special
1 1/2 lbs. Lobster
1 1/2 lbs. Twin Lobster (for one person).....

SPECIALTIES OF THE HOUSE

Sea Food (Mariscos)

Paella a la Valenciana: (Chicken, Sausage and Sea Food with Rice)	37.00
Paella a la Valenciana: (Lobster, Chicken, Sausage and Sea Food with Rice)	46.75
Paella a la Marinera: (Sea Food and Lobster with Rice)	46.75
Paella a la Valenciana: (Fresh Vegetables with Rice)	27.25
Vegetables Ajillo: (Fresh Vegetables in Red Hot Garlic Sauce)	26.25
Mariscada with Egg Sauce: (Mixed Seafood with a Cream Sauce)	45.25
Mariscada a la Sevilla: (Mixed Seafood with Hot Tomato Sauce)	45.25
Mariscada Ajillo: (Mixed Seafood with Red Hot Garlic Sauce)	45.25
Mariscada with Green Sauce: (Mixed Seafood with Parsley & Olive Oil Sauce) ..	45.25
Mariscada with Green Sauce: (Mixed Seafood and Lobster with Parsley Sauce) ...	57.25
Mussels in Green Sauce: (Parsley & Olive Oil Sauce)	31.25
Mussels in Ajillo: (Red Hot Garlic Sauce)	31.25
Broiled Scallops	39.25
Scallops with White Sauce: (Sherry Wine Sauce)	39.25
Shrimp with White Sauce: (Sherry Wine Sauce)	38.25
Shrimp Diablo: (Hot Vegetable Sauce)	38.25
Shrimp Creole: (Mild Vegetable Sauce)	38.25
Shrimp and Rice	38.25
Shrimp with Mild White Wine Sauce	38.25
Shrimp Ajillo: (Red Hot Garlic Sauce)	38.25
Shrimp in Green Sauce: (Parsley & Olive Oil Sauce)	38.25
Clams in Green Sauce: (Parsley & Olive Oil Sauce)	38.25
Clams a la Sevilla: (with Hot Tomato Sauce)	38.25
Clams a la Marinera Sauce: (Fresh Tomato Sauce)	38.25
Clams a la Ajillo: (Red Hot Garlic Sauce)	38.25
Crab Meat with Green Sauce: (Parsley & Olive Oil Sauce)	82.25
Broiled Lobster Stuffed with Crab Meat	81.75
Broiled African Lobster Tails	74.25
African Lobster Tails in Green Sauce: (Parsley & Olive Oil Sauce)	74.25
African Lobster Tails with White Sauce: (Sherry Wine Sauce)	74.25

Fish (Pescado)

Broiled Swordfish	37.50
Bacalao a la Vizcanina: (Red Pepper Sauce)	35.75
Bacalao in Green Sauce: (Parsley & Olive Oil Sauce)	35.75
Broiled Lemón Sole	38.00
Lemón Sole in Green Sauce: (Parsley & Olive Oil Sauce)	38.00
Red Snapper: (Roasted with Shrimp, Peppers and Onions)	42.00
Broiled Salmon	33.00

EXTRA PLATE
CHARGE
\$5.00

Poultry (Pollos)

Arroz con Pollo: (Chicken, Rice and Spanish Sausages)	28.25
Chicken in Almond Sauce	29.00
Pollo Ajillo: (Hot Garlic Sauce)	29.00
Chicken Extremeña: (Onions, Peppers, and Spanish Sausages)	29.00
Chicken Riojana: (Red Wine Sauce)	29.00
Chicken Villarroy: (Breast of Chicken with Bechamel Cream)	30.00
Cornish Hen a la Sevilla: (Flambé with Grand Marnier and Almond Sauce).....	33.00
Broiled Half Chicken	29.50
Spanish Omelette: (Tortilla de Patata)	28.25

Meats (Carnes)

Veal Sevilla: (Sautéed with Mushrooms in Wine Sauce)	34.00
Veal with Almond Sauce	34.00
Veal with White Sauce	34.00
Veal a la Extremeña: (Onions, Peppers, and Spanish Sausages)	34.00
Veal a la Plancha: (Grilled Veal Hip)	34.00
Broiled Veal Chops	37.75
Bar-B-Q Filet of Pork in Almond Sauce	28.50
Bar-B-Q Spareribs in Fruit Sauce	28.50
Broiled Pork Chops	28.25
Pork Chops a la Riojana: (Red Wine Sauce)	28.25
Broiled Minute Steak	29.50
Broiled Sirloin Steak	38.50
Beef Sauted (Sliced Sirloin Steak in a Light Gravy with Spanish Potatos).....	33.00

All Above Dishes Served with Saffron Rice/ Sautéed Vegetables/ Spanish Potatos and Salad or Soup

Desserts (Postres)

Caramel Custard: (Flan)	7.75
Vanilla Custard: (Natilla)	7.75
Guava with Cream Cheese	7.75
Cream Cheese Cake	11.25
Rice Pudding (Arroz con Leche)	7.75
Mousse de Chocolate Cake	11.25
Tartuffo Ice Cream	12.75
Sorbet: (Orange, Lemon and Peach)	10.75
Tarta de Santiago: (Almond Cake)	10.75

Coffee (Cafe)

American-Coffee or Tea	3.25	Espresso	3.75	Cafe Capuchino	5.50
Irish Coffee: (Irish Whiskey, Coffee and Cream)	11.50				
Spanish Coffee: (Espresso with Kablua / Brandy and Cream)	11.50				

Cocktails

Sevilla Especial	10.00
Pina Colada	11.00
Champagne Cocktail	10.75
Margarita	10.00
Tequila Cocktail	10.00
Martini	10.00
Manhattan	10.00
Daiquiri	10.00
Bacardi Cocktail	10.25
Whiskey Sour	10.25
Scotch Sour	10.00
Old Fashioned	9.75
Dubonnet Cocktail	9.75
Gimlet	10.75
Tom Collins	10.50
Jack Rose	10.00
Orange Blossom	10.00
Bloody Mary	10.00
Rob Roy	11.00
Brandy Alexander	11.00
Grasshopper	11.00
Pink Lady	11.00
Stinger	11.00
Rusty Nail	11.00
Black Russian	11.00

Cognac and Brandies

Grand Duque d'Alba	19.75
Cordonal Mendoza	19.75
Lepanto	19.75
Carlos I	19.75
Veterano	12.75
Fundador	12.75
Hennessy	19.75
Martell	19.75
Remy Martin	20.00
Courvoisier	20.00

Whiskies Canadian

V.O	12.75
Canadian Club	12.75
Crown Royal	12.75

Scotch Whiskies

Haig & Haig Pinch Bottle	16.75
Chivas Regal	16.75
Johnnie Walker Black Label	16.75
Johnnie Walker Red Label	14.75
DeWAR's White Label	13.75
Teachers	13.75
J&B	13.75
Cutty Shark	13.75
Bushmills	13.75
Jameson	13.75
Macallan 12	19.25
Glenfiddich	18.75
Glenlivet	18.75

Bourbons

Bullet	14.00
Wild Turkey	13.75
Old Grand Dad	13.75
Maker's Mark	14.00
Jack Daniel's	14.00

Imported Cordials

Cherry Herring	12.75
Kahlua	12.75
Tia Maria	12.75
Cointreau	12.75
Creme de Menthe	10.75
B & B	17.25
All Dry Sherries	10.25
Drambuie	17.75
Grand Marnier	18.75
Licor 43	15.25
Anis del Mono	12.75
Pernod	12.75
Chartreuse	12.75
Galliano	12.75
Fernet Branca	12.75

Beer

Domestic	9.00
Imported	10.50
Non-Alcoholic	8.00

Imported Spanish Wines

White

Albariño Granbazan "Verde"	51.50
Albariño "Laureatus"	39.50
Viña Costeira	35.50
Albariño Granbazan "Reserva"	51.50
Albariño Terras Gauda	51.50
Rose Wine	35.50
House Wine	
1/2 Carafe	23.75
Carafe	35.25

Red

Marques de Caceres "Reserva"	63.50
Marques de Caceres	43.00
Marques de Riscal	52.50
Viña Pomal	44.50
Monte Real	58.50
Coto de Imaz "Rioja"	56.50
House Wine	
1/2 Carafe	23.75
Carafe	35.25

Sangria Homemade with Imported Wines

	1/2 Pitcher	Pitcher
White Sangria	22.75	35.75
Red Sangria	22.75	35.75

Champagnes

Spanish Codorniu	40.50	Piper Heidsieck	175.50
Cordon Rouge	75.50	Dom Perignon	345.50

Thank you for your patronage!
¡Gracias por su patrocinio!



SEVILLA

Appetizers (Aperitivos)



Empanadillas: (Chicken, Beef or Cod)	13.75
Pulpo a la Gallega: (Octopus)	21.25
Pimientos del Piquillo: (Marinated Spanish Red Peppers)	19.00
Calamares a la Romana: (Fried Squid)	20.25
Grilled Calamares	21.50
Mussels Ajillo: (Hot Garlic Sauce)	19.25
Little Neck Clams: (On Half Shell)	18.75
Clams Casino: (Baked Clams with Hot Tomato Sauce)	19.50
Shrimp in Mild White Sauce: (Sherry Wine Sauce)	22.75
Shrimp Ajillo: (Hot Garlic Sauce)	22.50
Shrimp Cocktail	22.50
Grilled Shrimp	22.50
Scallops Ajillo: (Hot Garlic Sauce)	22.75
Crab Meat Cocktail	37.50
Mushrooms Stuffed with Crab Meat	21.50
Mushrooms Ajillo: (Hot Garlic Sauce)	17.50
Broiled Spanish Sausages: (Chorizos)	18.50
Spanish Ham and Olives: (Spanish Iberian Style)	20.25
Queso Manchego: (Semi-Cured Sheep's Milk Cheese)	20.75
Spanish Asparagus: (Blancos de Navarra)	20.25
Croquetas: (Spanish Fritters)	12.75
Olives: (Mixed)	10.75
Garlic Bread: (Per Person)	5.75

Soups (Sopas)

Garlic Soup	5.75
Black Bean Soup	5.75
Caldo Gallego: (Vegetable Soup with Beef and Pork)	5.75
Gazpacho: (Cold Vegetable Soup)	5.75

