



CARRY-OUT

# MENU

450 CAPISTRANO ROAD PRINCETON-BY-THE-SEA HALF MOON BAY, CA 94019

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650 / 703 - 5838

## For any occasion

Please place your paella order a minimum of 48 hours in advance. Tapas and platters require 24–48 hours' advance notice. With the exception of Paella, all items are prepared on disposable trays and containers. All items are also available for on-site events—add 20% to cost of item(s), plus 20% gratuity for parties of six or more.

DF dairy free | GF gluten free | V vegetarian | V vegan | \*contains almonds

Items marked GF either come gluten-free or can be made gluten-free. Please be sure to specify what you need GF when you order. Gluten-free bread is available and can be substituted for our regular bread for \$2.00 each piece.

## Tapas, Salads and Platters

- Mediterranean Olive Mix** DF GF V \$7.00  
8 oz.
- Coastside Salad** GF V \$40.00  
Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side. About 10–12 small servings.
- Tortilla Española** DF GF V \$30.00  
Traditional potato-and-egg tart with alioli, cut into squares with toothpicks. 9" round.
- Pimientos de Piquillo Relleno de Cangrejo** DF GF \$90.00  
Roasted Spanish piquillo peppers filled with crab. Alioli on the side. 25 peppers.
- Pimientos de Piquillo Relleno de Queso de Cabra** GF V \$75.00  
Roasted Spanish piquillo peppers filled with our soft herbed goat cheese with a balsamic glaze drizzled over or on the side. 25 peppers.
- Spanish Sampler** GF \$135.00  
A selection of Jamón Ibérico de Bellota, Manchego cheese, a variety of charcuteria and Tortilla Española. Comes with Mediterranean olive mix and bread. Great for sharing.
- Manchego Cheese Platter** GF V \$75.00  
Wedges of aged Manchego cheese spiraled on a round platter. Comes with freshly baked bread. (GF without bread. GF bread is available—add \$25)
- Custom Pepito Platter** DF GF V \$95.00  
Create a platter of 20 freshly baked mini-baguette sandwiches. Choose any combination from our menu of savory and sweet pepitos. Includes our premium sea-salt potato chips (GF bread available—add \$40).

## Paellas

- Paella de Mariscos** GF \$450.00  
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of local seafood and Spanish chorizo.  
18"—approximately 20 servings \$450.00  
28"—approximately 40 servings \$650.00
- Paella Mixta** DF GF \$400.00  
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of Spanish chorizo, pork tenderloin and chicken.  
18"—approximately 20 servings \$400.00  
28"—approximately 40 servings \$600.00
- Paella de Verduras** DF GF V \$400.00  
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of local organic seasonal vegetables.  
18"—approximately 20 servings \$400.00  
28"—approximately 40 servings \$600.00

\*Paellas must be ordered a minimum of 48 hours prior to event date/time. We ask for a delivery window of 30 minutes. Pans MUST be returned or collected no later than 24 hours after the event.

## Desserts

- Tarta de Santiago** DF GF V \* \$36.00  
Flourless almond torte. 9" round cut into bite-sized cubes.
- Manchego Cheesecake Pie** \$48.00  
Rich, dense and delicious! Topped with a drizzle of dulce de leche. Approximately 8–10 wedges.
- Colonial Rum Cake** \$68.00  
Moist vanilla cake with a hint of rum and bathed in a sweet sugar rum glaze. Approximately 16 slices.