



# MENU

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

Please note the key below for dietary information. ¡Buen provecho!

GF gluten-free | V vegetarian | V vegan

## Soups

**Lobster Bisque** \$8.00 / \$12.00

Served with bread. Gluten-free bread, add \$2.00 each piece.

**Lentejas con Chorizo** GF \$6.00 / \$9.00

A hearty lentil soup with vegetables and Spanish chorizo sausage. Served with bread. Gluten-free bread, add \$2.00 each piece.

**Gazpacho** GF V V \$6.00 / \$9.00

Blended vine-ripened tomatoes, cucumber, peppers, garlic and onion topped with vegetables and EVOO.

## Tapas

Tapas are small plates meant for an individual serving or to share with one other person. Raciones (plates) are larger servings that can be for one but also ideal to share with 3–4 people. Be sure to look at our SPECIALS for our daily tapas and desserts. **Tapas marked GF may come with bread or picos (not GF); please specify if we need to substitute gluten-free bread, and add \$2.00 each piece (when available).**

**Manzanilla Olives** GF V V \$3.00

**Mediterranean Olive Mix** GF V V \$3.50

**Marcona Almonds** GF V V \$4.50

**Tapenade** GF V V \$4.50

With bread and picos

**Grilled Marinated Peppers** GF V V \$4.25

With bread and picos

**Basket of Bread or Picos** V V \$2.50

**Basket of Gluten-free Bread** GF \$5.00

**Jamón Serrano** GF \$6.00 / \$9.50

Dry-cured Spanish ham

**Jamón Ibérico** GF \$8.00 / \$14.00

Dry-cured Spanish Iberian ham

**Tortilla Española** GF V \$5.00 / \$13.00

Traditional potato-and-egg tart with alioli

**Empanadillas** \$5.00 / \$10.00

Fillings change daily—see the specials board. 2 or 4 pieces.

**Queso Manchego Viejo** GF V \$5.00 / \$10.00

Manchego sheep's milk cheese from La Mancha—aged 12–18 months. Served with picos.

**Goat-Cheese Round or Brie** GF V \$6.00 / \$12.00

Served with bread and membrillo (quince paste) or five-pepper jam.

**Spanish Chorizo** GF \$5.00 / \$10.00

Thinly sliced rounds full of robust smoked-paprika flavor.

Served with picos.

**Pimientos de Piquillo Relleno** GF \$7.00 / \$14.00

Piquillo pepper filled with crab or shrimp (depends on availability).

Topped with alioli.

**Albondigas al Jerez** \$6.00 / \$12.00

Meatballs in a sherry sauce. Served with bread.

**Solomillo al Ajo** GF \$6.00 / \$12.00

Pork tenderloin slowly simmered in a garlic-wine sauce.

Served with bread.

**Gambas al Ajillo** GF \$9.00

Shrimp sautéed in olive oil and garlic with guindilla spice. Comes with freshly baked bread roll.

**Pinchos Morunos** GF \$7.00

Two chicken kebobs, marinated in our signature Andalusian 10-spice blend and grilled to perfection. Comes with freshly baked bread roll.

## Salads

**Coastside Salad** GF V \$10.00

Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas and balsamic vinaigrette on the side.

**Andaluz Salad** GF \$12.00

Local mixed organic greens, Spanish onion, Spanish chorizo, manchego cheese, white asparagus, Manzanilla olives and a house-made roasted-red-pepper Romesco vinaigrette dressing on the side.

Add chicken, cold-cut or cheese \$3.00 each

Add Serrano ham, shrimp or smoked salmon \$5.00 each

Add boquerones (white anchovies) or crab \$8.00 each

## Samplers and Platters

All are served with a basket of bread. Basket of gluten-free bread, add \$5.00 (3 pieces).

**Seville Platter** GF \$27.00

A selection of traditional favorites—tortilla Española, aged manchego cheese, jamón Ibérico, chorizo, and paté.

**Spanish Sampler** GF \$25.00

A selection of Spanish jamón Ibérico, queso manchego, chorizo, fuet, caña de lomo, Mediterranean mixed olives.

**Cured-Meat Sampler** GF \$23.00

A selection of various chorizos, caña de lomo, fuet and jamón Ibérico.

**Cheese Platter** GF V \$22.00

A selection of cheeses. Comes with membrillo (quince paste) and five-pepper jam.

## Kids' Menu

Sandwiches served with sea-salt potato chips. **Please specify if you require gluten-free bread, and add \$2.00 each.**

**Tortilla Española with bread** GF V \$5.25

**Meatballs with potatoes in a sherry sauce** \$6.00

**Pork tenderloin in a garlic sauce** GF \$6.00

**Tortilla mini-baguette sandwich** GF V \$4.00

**Chicken and manchego cheese mini-baguette sandwich** GF \$4.00

**Peanut butter and raspberry jam mini-baguette sandwich** GF V V \$4.50

**Nutella and peanut butter mini-baguette sandwich** GF V \$4.50

**Nutella and raspberry jam mini-baguette sandwich** GF V \$4.50

Parking in back

# Pepitos — Mini Sandwiches

The following are served on freshly baked mini-baguettes. **Pepitos marked with (GF) are gluten-free when served on gluten-free bread; please specify, and add \$2.00 each (when available).** Served with premium sea-salt potato chips.

## Simple Pepitos

1. Manchego cheese (GF) (V)
2. Serrano ham with EVOO (GF)
3. Spanish chorizo (GF)
4. Smoked salmon (GF)
5. Brie cheese (GF) (V)
6. Marinated grilled peppers, spring greens and tomato (GF) (V) (V)



\$3.00 each

## Specialty Pepitos

7. Tortilla Española with alioli (GF) (V)
8. Tortilla Española with manchego cheese (GF) (V)
9. Manchego cheese with five-pepper jam (GF) (V)
10. Spanish Serrano ham with salmorejo (GF)
11. Spanish Serrano ham with manchego cheese and EVOO (GF)
12. Spanish Serrano ham with spring greens, tomato and EVOO (GF)
13. Spanish chorizo with brie cheese (GF)
14. Spanish chorizo with manchego cheese (GF)
15. Paté with raspberry preserves
16. Paté with five-pepper jam
17. Smoked salmon with cream cheese (GF)
18. Smoked salmon with spring greens, tomato and mayo (GF)
19. Smoked salmon with brie cheese (GF)
20. Smoked salmon with capers, Spanish onion and EVOO (GF)
21. Goat cheese with five-pepper jam (GF) (V)
22. Goat cheese with tapenade (GF) (V)
23. Goat cheese with spring greens, tomato and EVOO (GF) (V)
24. Grilled chicken with tapenade (GF)
25. Grilled chicken with salmorejo (GF)
26. Grilled chicken with cheese  
(pick one: brie, goat or manchego) (GF)
27. Grilled chicken with marinated grilled peppers (GF)
28. Artichoke hearts, marinated grilled peppers and spring greens (GF) (V) (V)

\$4.00 each

## Gourmet Pepitos

29. Spanish Serrano ham, grilled chicken, and grilled peppers (GF)
30. Spanish Serrano ham, tortilla Española, and grilled peppers (GF)
31. HLT—Spanish Serrano ham, spring greens and tomato with salmorejo (GF)
32. Crab with alioli, smoked paprika and spring greens (GF)
33. Crab with spring greens and salmorejo (GF)
34. Shrimp with spring greens and alioli (GF)
35. Tres Quesos—brie, manchego and goat cheese with five-pepper jam (GF) (V)

\$5.00 each

## Sweet Pepitos

36. Peanut butter and raspberry jam (GF) (V) (V)
37. Nutella with slivered almonds (GF) (V)
38. Nutella with peanut butter (GF) (V)
39. Nutella with raspberry jam (GF) (V)
40. Goat cheese and raspberry jam (GF) (V)
41. Cream cheese and raspberry jam (GF) (V)
42. Cream cheese and membrillo (quince paste) (GF) (V)

\$4.50 each

## Additions to create your own pepito

Add a spread, sauce, or veggies, 50¢ each  
Add a meat, fish, or cheese, 75¢ each  
Ibérico Spanish ham, \$2.75  
Extra-Virgin Olive Oil / EVOO, no charge

## Pepitos Sample Platters

Five Pepitos—great for sharing! Choose from ours or create your own.

### Vegetarian (GF) (V)

\$17.00

1. Manchego cheese with salmorejo
2. Tortilla Española with tomato and alioli
3. Goat cheese with five-pepper jam
4. Brie with marinated grilled peppers
5. Tapenade with grilled marinated artichokes

### Cheese Lovers (GF)

\$18.00

1. Manchego cheese with salmorejo
2. Cream cheese with smoked salmon
3. Goat cheese with five-pepper jam
4. Chorizo with brie
5. Tres-quesos—brie, manchego and goat cheese with 5-pepper jam

### Mediterranean Delight (GF)

\$24.00

1. Crab with alioli, smoked paprika and spring greens
2. Albacore tuna with marinated grilled peppers and Spanish onion
3. Manchego cheese with tomato, spring greens and alioli
4. Grilled chicken, tapenade and artichoke hearts
5. Jamón Serrano, salmorejo and tortilla Española

## Desserts

Please check our specials board for other desserts.

**Flan (GF) (V)** \$3.50

With whipped cream

**Tarta de Santiago (GF) (V)** \$4.25 / \$28.00

Flourless almond torte. Gluten- and dairy-free. Price by the slice or for a 9" torte.

**Sweet pepitos (GF) (V)** \$4.50 each

See list above



## Drinks

### Non-alcoholic

\$1.00 to \$5.00

Craft sodas, root beer, lemonade, ice tea, waters, milk, juices

Tea and brewed coffee \$1.95 / \$2.45

Spanish coffee — Café solo, cortado, con leche or manchado

Espressos — espresso, cappuccino, latte, mocha, hot chocolate  
See our specials board for prices and flavors

### Sangria

\$7.00 / \$12.00

Traditional red wine with fruit and juices.

Prices by glass / carafe

### Beer—draft and bottles

\$5.00

Ask the server about selection

### Wine—Spanish house red, white or rosé

\$7.00 / \$24.00

Prices by glass / bottle

### Sparkling Wine

\$6.00 / \$24.00

Jaume Serra Cava. Prices by glass / bottle



To our gluten-free customers and customers with food allergies: We take care to avoid any cross-contamination, but cannot guarantee that foods will never come in contact with shellfish, wheat, dairy or other items.