



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 | DF dairy-free | *contains almonds

Soups

- Lobster Bisque** **\$8.75 / \$14.00**
Served with bread. Gluten-free bread, add \$2.00 each piece.
- Lentejas con Chorizo** DF GF **\$6.50 / \$9.50**
A hearty lentil soup with vegetables and Spanish chorizo sausage. Served with bread. Gluten-free bread, add \$2.00 each piece.
- Gazpacho** DF GF V V **\$6.50 / \$9.50**
A traditional cold soup of 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** DF GF V V **\$3.00**
- Mediterranean Olive Mix** DF GF V V **\$3.50**
- Tapenade** DF GF V V **\$4.50**
With bread and picos
- Grilled Marinated Peppers** DF GF V V **\$4.50**
With bread and picos
- Basket of Bread or Picos** DF V V **\$2.50**
- Basket of Gluten-free Bread** DF GF **\$5.00**
- Jamón Serrano** DF GF **\$6.00 / \$9.50**
Dry-cured Spanish ham
- Jamón Ibérico de Bellota** DF GF **\$8.50 / \$15.00**
Dry-cured, free-range, acorn-fed Spanish Iberian ham
- Tortilla Española** DF GF V **\$5.50 / \$15.00**
Traditional potato-and-egg tart with alioli
- Empanadillas** **\$5.50 / \$11.00**
Fillings change daily—see the specials board. 2 or 4 pieces.
- Queso Manchego Viejo** GF V **\$5.50 / \$11.00**
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 **\$5.50 / \$11.00**
Thinly sliced rounds full of robust smoked-paprika flavor. Served with picos.
- Piquillo Peppers Relleno de Cangrejo** DF GF **\$7.50 / \$15.00**
Piquillo peppers filled with crab and topped with alioli. 2 or 4
- Piquillo Peppers Relleno de Queso** GF V **\$6.00 / \$12.00**
Piquillo peppers filled with our herbed goat cheese and topped with balsamic glaze. 2 or 4
- Albondigas al Jerez** DF **\$6.00 / \$12.00**
Meatballs and diced potatoes in a sherry sauce. Served with bread.
- Solomillo al Ajo** DF GF **\$6.50 / \$13.00**
Pork tenderloin slowly simmered in a garlic-wine sauce. Served with bread.
- Gambas al Ajillo** DF GF **\$9.50 / \$18.00**
Shrimp sautéed in olive oil and garlic with medium-hot guindilla pepper. Comes with freshly baked bread.
- Pinchos Morunos** DF GF **\$7.00 / \$14.00**
Chicken kebobs, marinated in our signature Andalusian 16-spice blend and grilled to perfection. Comes with freshly baked bread.

Salads

- Coastside Salad** GF V **\$11.00**
Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side.
- Andaluz Salad** GF **\$13.00**
Local mixed organic greens, Spanish onion, Spanish chorizo, Manchego cheese, white asparagus, Manzanilla olives and a house-made roasted-red-pepper romesco* 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. For 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 de Bellota, chorizo, paté, and Mediterranean olive mix.
- Spanish Sampler** GF **\$25.00**
A selection of Jamón Ibérico de Bellota, Manchego cheese, chorizo, fuet, salchichón, and Mediterranean olive mix.
- Cured-Meat Sampler** GF **\$23.00**
A selection of various chorizos, salchichón, fuet and Jamón Ibérico de Bellota.
- 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** DF GF V **\$5.25**
- Meatballs and diced potatoes simmered in a sherry sauce** DF **\$6.00**
- Pork tenderloin in a garlic sauce** DF GF **\$6.00**
- Mini-Baguette Sandwiches**
- Tortilla Española DF GF V **\$4.00**
- Chicken and Manchego cheese GF **\$4.00**
- Jamón y Queso (Spanish ham and Manchego cheese) **\$4.00**
- Peanut butter and raspberry jam DF GF V V **\$4.50**
- Nutella and peanut butter GF V **\$4.50**
- Nutella and raspberry jam 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 ONLY 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 DF GF
3. Spanish chorizo GF
4. Smoked salmon DF GF
5. Marinated grilled peppers, spring greens and tomato DF GF V V



\$3.00 each

Sweet Pepitos

30. Peanut butter and raspberry jam DF GF V V
31. Nutella with peanut butter GF V
32. Nutella with raspberry jam GF V
33. Cream cheese and raspberry jam GF V
34. Cream cheese and membrillo (quince paste) GF V

\$4.50 each

Specialty Pepitos

6. Tortilla Española with alioli DF GF V
7. Manchego cheese with five-pepper jam GF V
8. Spanish Serrano ham with Manchego cheese and EVOO GF
9. Spanish Serrano ham with spring greens, tomato and EVOO DF GF
10. Spanish chorizo with brie cheese GF
11. Spanish chorizo with Manchego cheese GF
12. Paté with five-pepper jam GF
13. Smoked salmon with cream cheese GF
14. Smoked salmon with spring greens, tomato and alioli DF GF
15. Smoked salmon with brie cheese GF
16. Smoked salmon with capers, Spanish onion and EVOO DF GF
17. Goat cheese with five-pepper jam GF V
18. Goat cheese with tapenade GF V
19. Grilled chicken with tapenade DF GF
20. Grilled chicken with Manchego cheese GF
21. Grilled chicken with brie GF
22. Grilled chicken with marinated grilled peppers DF GF
23. Artichoke hearts, marinated grilled peppers and spring greens DF GF V V

\$4.00 each

Gourmet Pepitos

24. Spanish Serrano ham, grilled chicken, and grilled peppers DF GF
25. Spanish Serrano ham, Tortilla Española, and grilled peppers DF GF
26. HLT—Spanish Serrano ham, spring greens and tomato with romesco* DF GF
27. Crab with alioli, smoked paprika and spring greens DF GF
28. Tres Quesos—brie, Manchego and goat cheese with five-pepper jam GF V
29. Jamón Ibérico de Bellota DF GF

\$5.00 each

Additions to create your own pepito

Add a spread, sauce, or veggies, 50¢ each
Add a meat (chicken, chorizo, jamón serrano etc), seafood (crab, salmon etc) or any cheese, \$1.00 each

Pepitos Sample Platters

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

Vegetarian GF V

\$17.00

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

Cheese Lovers GF

\$18.00

1. Manchego cheese with romesco* 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. Smoked salmon with capers, Spanish onion and EVOO 3. Manchego cheese with tomato, spring greens and alioli 4. Grilled chicken, tapenade and artichoke hearts 5. Jamón Serrano, romesco* and Tortilla Española

Desserts

Please check our specials board for other desserts.

Flan GF V \$3.50
With whipped cream

Tarta de Santiago DF GF V * \$4.25 / \$28.00
Flourless almond torte. Gluten- and dairy-free. Price by the slice or for a 9" torte.

Ahogado \$5.50
Two scoops of rich vanilla bean ice cream drowned in a shot of our Seville-blend espresso. Served with a wafer cookie.

Ice Cream \$4.50
Two scoops of rich vanilla bean ice cream. Served with a wafer cookie.
Add chocolate, dulce de leche, or caramel sauce 50¢ each
Extra scoop of ice cream \$1.50 each

Sweet pepitos GF V \$4.50 each
See list above

Drinks

Please check the specials board for prices and selection.

Non-alcoholic

Craft sodas, root beer, lemonade, ice tea, waters, milk, juices
Tea and brewed coffee

Spanish coffee — Café solo, cortado, con leche or manchado
Espressos — espresso, cappuccino, latte, mocha, hot chocolate

Sangria \$7.00 / \$12.00
Traditional red wine with fruit and juices.
Prices by glass / carafe

Beer
Draft and bottles

Wine
Spanish house red, white or rosé

Spanish Cava
Sparkling wine



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.