

TRY
Our Delicious Sangria



DINNER A LA CARTE



Bobster Special
1 ½ lbs. LobsterMKT \$
1 ½ lbs. Twin Lobster (for one person).....MKT \$

SPECIALTIES OF THE HOUSE

EXTRA PLATE
CHARGE
\$5.00

Sea Food (Mariscos)

Paella a la Valenciana: (Chicken, Sausage and Sea Food with Rice)	39.25
Paella a la Valenciana: (Lobster, Chicken, Sausage and Sea Food with Rice)	49.25
Paella a la Marinera: (Sea Food and Lobster with Rice)	49.25
Paella a la Valenciana: (Fresh Vegetables with Rice)	28.75
Vegetables Ajillo: (Fresh Vegetables in Red Hot Garlic Sauce)	28.75
Mariscada with Egg Sauce: (Mixed Seafood with a Cream Sauce)	47.50
Mariscada a la Sevilla: (Mixed Seafood with Hot Tomato Sauce)	47.50
Mariscada Ajillo: (Mixed Seafood with Red Hot Garlic Sauce)	47.50
Mariscada with Green Sauce: (Mixed Seafood with Parsley & Olive Oil Sauce) ..	47.50
Mariscada with Green Sauce: (Mixed Seafood and Lobster with Parsley Sauce) ...	59.50
Mussels in Green Sauce: (Parsley & Olive Oil Sauce)	33.50
Mussels in Ajillo: (Red Hot Garlic Sauce)	33.50
Broiled Scallops	41.25
Scallops with White Sauce: (Sherry Wine Sauce)	41.25
Shrimp with White Sauce: (Sherry Wine Sauce)	39.75
Shrimp Diablo: (Hot Vegetable Sauce)	39.75
Shrimp Creole: (Mild Vegetable Sauce)	39.75
Shrimp and Rice	39.75
Shrimp with Mild White Wine Sauce	39.75
Shrimp Ajillo: (Red Hot Garlic Sauce)	39.75
Shrimp in Green Sauce: (Parsley & Olive Oil Sauce)	39.75
Clams in Green Sauce: (Parsley & Olive Oil Sauce)	39.75
Clams a la Sevilla: (with Hot Tomato Sauce)	39.75
Clams a la Marinera Sauce: (Fresh Tomato Sauce)	39.75
Clams a la Ajillo: (Red Hot Garlic Sauce)	39.75
Crab Meat with Green Sauce: (Parsley & Olive Oil Sauce)	85.75
Broiled Lobster Stuffed with Crab Meat	86.25
Broiled African Lobster Tails	78.25
African Lobster Tails in Green Sauce: (Parsley & Olive Oil Sauce)	78.25
African Lobster Tails with White Sauce: (Sherry Wine Sauce)	78.25

Fish (Pescado)

Broiled Swordfish	39.75
Bacalao a la Vizcanina: (Red Pepper Sauce)	37.75
Bacalao in Green Sauce: (Parsley & Olive Oil Sauce)	37.75
Broiled Lemón Sole	41.25
Lemón Sole in Green Sauce: (Parsley & Olive Oil Sauce)	41.25
Red Snapper: (Roasted with Shrimp, Peppers and Onions)	43.75
Broiled Salmon	35.75

Poultry (Pollos)

Arroz con Pollo: (Chicken, Rice and Spanish Sausages)	32.25
Chicken in Almond Sauce	33.25
Pollo Ajillo: (Hot Garlic Sauce)	33.00
Chicken Extremeña: (Onions, Peppers, and Spanish Sausages)	33.00
Chicken Riojana: (Red Wine Sauce)	33.00
Chicken Villarroy: (Breast of Chicken with Bechamel Cream)	35.25
Cornish Hen a la Sevilla: (Flambé with Grand Marnier and Almond Sauce).....	35.25
Broiled Half Chicken	32.75
Spanish Omelette: (Tortilla de Patata)	30.50

Meats (Carnes)

Veal Sevilla: (Sautéed with Mushrooms in Wine Sauce)	36.75
Veal with Almond Sauce	36.75
Veal with White Sauce	36.75
Veal a la Extremeña: (Onions, Peppers, and Spanish Sausages)	36.75
Veal a la Plancha: (Grilled Veal Hip)	36.75
Broiled Veal Chops	40.25
Bar-B-Q Filet of Pork in Almond Sauce	31.25
Bar-B-Q Spareribs in Fruit Sauce	31.25
Broiled Pork Chops	33.25
Pork Chops a la Riojana: (Red Wine Sauce)	33.25
Broiled Minute Steak	33.25
Broiled Sirloin Steak	41.75
Beef Sauted (Sliced Sirloin Steak in a Light Gravy with Spanish Potatos).....	38.25

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

Desserts (Postres)

Caramel Custard: (Flan)	8.50
Vanilla Custard: (Natilla)	8.50
Guava with Cream Cheese	8.50
Cream Cheese Cake	12.75
Rice Pudding (Arroz con Leche)	8.50
Mousse de Chocolate Cake	13.25
Tartuffo Ice Cream	13.25
Sorbet: (Orange, Lemon and Peach)	11.25
Tarta de Santiago: (Almond Cake)	13.50

Coffee (Cafe)

American-Coffee or Tea	3.75	Espresso	4.25	Cafe Capuchino	5.75
Irish Coffee: (Irish Whiskey, Coffee and Cream)	11.75				
Spanish Coffee: (Espresso with Kahlua / Brandy and Cream)	11.75				

Cocktails

Sevilla Especial	13.75
Pina Colada	13.75
Champagne Cocktail	13.75
Margarita	13.75
Tequila Cocktail	13.75
Martini	13.75
Manhattan	13.75
Daiquiri	13.50
Bacardi Cocktail	13.75
Whiskey Sour	13.75
Scotch Sour	13.75
Old Fashioned	14.50
Dubonnet Cocktail	13.75
Gimlet	13.50
Tom Collins	13.50
Jack Rose	13.50
Orange Blossom	13.50
Bloody Mary	14.00
Rob Roy	12.75
Brandy Alexander	12.75
Grasshopper	12.75
Pink Lady	12.75
Stinger	12.75
Rusty Nail	12.75
Black Russian	12.75

Cognac and Brandies

Grand Duque d'Alba	21.75
Cordenal Mendoza	21.75
Lepanto	22.75
Carlos I	23.75
Veterano	13.75
Fundador	13.75
Hennessy	21.75
Martell	21.75
Remy Martin	21.50
Courvoisier	21.50

Whiskies Canadian

V.O	14.75
Canadian Club	14.75
Crown Royal	14.75

Imported Spanish Wines

White

Alvariño Granbazan "Verde"	54.50
Alvariño "Laureatus"	44.50
Viña Costeira	40.50
Alvariño Granbazan "Reserva"	55.50
Alvariño Terras Gauda	55.50
Rose Wine	39.50

House Wine	
Glass 16.50 ½ Carafe	27.50 Carafe

Sangria Homemade with Imported Wines

	Glass	½ Pitcher	Pitcher
White Sangria	16.50.....	26.75	37.75
Red Sangria	16.50.....	26.75	37.75

Champagnes

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

Scotch Whiskies

Haig & Haig Pinch Bottle	17.75
Chivas Regal	17.75
Johnnie Walker Black Label	17.75
Johnnie Walker Red Label	16.75
Dewar's White Label	15.75
Teachers	15.75
J&B	15.75
Cutty Shark	15.75
Bushmills	15.75
Jameson	15.75
Macallan 12	21.50
Glenfiddich	21.50
Glen Livet	21.50

Bourbons

Bullet	17.00
Wild Turkey	16.25
Markers Mark	17.00
Angels Envy	19.00
Widow Jane	21.00

Imported Cordials

Cherry Herring	13.75
Kahlua	13.75
Tia Maria	13.75
Cointreau	13.75
Creme de Menthe	11.75
B & B	18.25
All Dry Sherries	11.25
Drambuie.....	18.75
Grand Marnier.....	21.75
Licor 43.....	17.25
Anis del Mono	13.75
Pernod	13.75
Chartreuse	13.75
Galliano	13.75
Fernet Branca	13.75

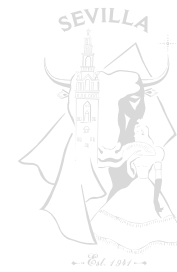
Beer

Domestic	9.50
Imported	10.50
Non-Alcoholic	9.25

Red

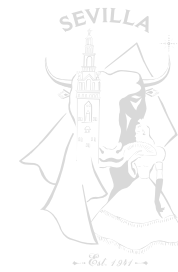
Marques de Caceres "Reserva"	65.50
Marques de Caceres	45.00
Marques de Riscal	55.50
Viña Pomal	46.50
Monte Real	60.50
Coto de Imaz "Rioja"	58.50

House Wine	
Glass 16.50 ½ Carafe	27.50 Carafe



SEVILLA

Appetizers (Aperitivos)



Empanadillas: (Chicken, Beef or Cod)	14.75
Empanada Gallega: (Chef Special)	15.25
Pulpo a la Gallega: (Octopus)	22.50
Pimientos del Piquillo: (Marinated Spanish Red Peppers)	19.50
Pimeintos al Padron: (Saute Sishitzo Peppers in Olive Oil)	18.75
Calamares a la Romana: (Fried Squid)	22.50
Grilled Calamares	22.50
Mussels Ajillo: (Hot Garlic Sauce)	21.50
Little Neck Clams: (On Half Shell)	19.75
Clams Casino: (Baked Clams with Hot Tomato Sauce)	20.50
Shrimp in Mild White Sauce: (Sherry Wine Sauce).....	24.25
Shrimp Ajillo: (Hot Garlic Sauce)	24.00
Shrimp Cocktail	24.00
Grilled Shrimp	24.00
Scallops Ajillo: (Hot Garlic Sauce)	24.75
Crab Meat Cocktail	39.00
Mushrooms Stuffed with Crab Meat	22.50
Mushrooms Ajillo: (Hot Garlic Sauce).....	18.25
Broiled Spanish Sausages: (Chorizos)	19.50
Spanish Ham and Olives: (Spanish Iberian Style)	21.75
Queso Manchego: (Semi-Cured Sheep's Milk Cheese)	21.75
Spanish Asparagus: (Blancos de Navarro)	20.75
Croquetas: (Spanish Fritters)	13.75
Olives: (Mixed)	11.00
Garlic Bread: (Per Person)	5.75

Soups (Sopas)

Garlic Soup	5.75
Black Bean Soup	6.25
Caldo Gallego: (Vegetable Soup with Beef and Pork)	6.50
Gazpacho: (Cold Vegetable Soup)	6.75



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



— Ask a staff member about the chefs specials —