

Ceviche

Tapas Bar & Restaurant

1502 S. Howard Ave., Tampa • 10 Beach Dr., St. Pete • 1216 1st St., Sarasota • 125 W. Church St., Orlando

CEVICHE

Tapas		Tapas		Tapas	
8.95	CEVICHE DE LA CASA Shrimp, scallops, squid and fish marinated in lime juice, tossed with fresh tomatoes, scallions, peppers and cilantro	9.50	SALPICON Steamed and chilled shellfish with chopped onions, sweet peppers and cucumbers	8.95	CEVICHE DE SALMON Fresh salmon marinated in lemon, lime, cilantro, sweet onion and topped with caviar
9.95	CEVICHE DE VIEIRAS Fresh sea scallops marinated in lemon, lime, cilantro and onion	10.95	CEVICHE DE ATUN Sliced sushi-grade tuna marinated in lemon, lime, cilantro, jalapeno and sweet onion	10.50	CEVICHE A LA RUSA Seasonal oysters in lemon, lime, cilantro, onion and caviar, served with a chilled shot of Imperia Russian vodka

TAPAS FRIAS

3.50	PAN CON TOMATE Toasted bread with garlic, olive oil and tomato	8.50	PA AMB OLI Serrano ham and aged Manchego cheese, served on warm bread	4.95	BABA GANOUSH Roasted eggplant with tahini, garlic and olive oil, served with crostini
6.95	SARDINAS Spanish sardines with tomato and sweet onion on crostini	7.95	BOQUERONES Fresh anchovies over tomato, sweet onion and cilantro relish on crostini	3.95	HUEVOS RELLENOS Homemade deviled eggs drizzled with olive oil and cracked pepper
5.95	PÂTÉ DE HIGADO DE POLLO Mousse of chicken liver and Madeira wine on crostini	3.50	ACEITUNAS Y PIMIENTOS Marinated Spanish olives and chilled roasted peppers with garlic	5.95	ENSALADA DE CALAMARES Grilled and marinated squid salad with fresh herbs and sweet peppers
11.95	FILETITO Sliced tenderloin with peppers, onions and Maytag blue cheese on crostini	4.95	GARBANZO HUMMUS Traditional purée of garbanzo beans, olive oil and roasted garlic, served with crostini	4.95	ENSALADILLA RUSA Traditional Spanish potato salad with carrots, peas and shrimp
8.50	MIXTOS Combination pincho plate of hummus, house-cured salmon and fresh anchovies, served on crostini	6.95	CHAMPINOÑES DEL MONTE Four types of grilled and marinated mushrooms with garlic, olive oil, fresh herbs and sherry	7.95	GAMBAS Y AGUACATE Wedge of fresh avocado with creamy shrimp salad
6.95	MEJILLONES AHUMADOS Smoked Spanish mussels with tomato and onion on crostini	10.95	ATUN ESTILO TARTARO Sushi-grade tuna hand chopped with capers, onions, fresh parsley and sesame oil	5.50	GAZPACHO ANDALUZ Fresh Andalusian-style cold soup made with extra virgin olive oil, garden peppers, cucumbers and tomatoes

LAS TABLAS

Tapas		Tapas		Tapas	
9.50	SALMON CON BONITO Vodka cured salmon with the finest sushi-grade tuna	9.95	JAMON SERRANO The prized air-dried ham from the mountains of Spain, served with figs and assorted sliced fruit	8.50	ESPARRAGOS Fresh grilled asparagus with field greens and aioli
12.95	TABLA MIXTA Chorizo, Morcilla and Serrano ham with Mahon, Manchego and Tetilla cheeses, sliced fruit and homemade pâté	9.95	TABLA DE QUESOS Aged Manchego, Mahon, Tetilla and Cabrales cheeses with sliced fruit	6.95	CORAZONES DE ALCACHOFAS Marinated artichoke hearts, sweet onion, hearts of palm and caper berries

ENSALADAS

Racion		Racion		Racion	
5.95	ENSALADA DE LA CASA Mixed greens, roasted peppers, tomatoes and olives tossed in vinaigrette	12.95	ENSALADA CON ATUN Sushi-grade tuna seared rare with greens, tomatoes, scallions and sweet soy vinaigrette	10.95	ENSALADA DE PATO Baby greens tossed with walnuts, shaved fennel, pears and sliced figs, topped with smoked duck breast
10.95	ENSALADA DE VIEIRAS Sautéed day boat scallops over greens with candied walnuts, Cabrales cheese and warm bacon vinaigrette	12.95	ENSALADA MEDITERRANEA Grilled salmon, scallops and mussels with olive oil, served over greens with cucumbers, tomatoes, apples, walnuts, roasted peppers, artichokes and green olives	10.95	ENSALADA VILAFRANCA Fresh greens with avocado, hearts of palm, artichokes, Serrano ham and Manchego cheese in lemon vinaigrette
6.95	PIPIRRANA Fabada beans, cucumbers, capers, tomatoes, sweet peppers and onions in Jerez vinegar	10.95	ENSALADA CON QUESO Roasted pepper salad tossed with olive oil and Jerez vinegar, served with baked onions, warm goat cheese and field greens	9.95	TOMATE Y CABRALES Vine ripened tomatoes sliced with blue cheese in virgin olive oil and Jerez vinegar

PAELLAS y CAZUELAS

18.95	PAELLA DE VEGETALES Marinated and grilled vegetables slowly simmered in saffron rice	21.95	PAELLA DE PUERCO Y POLLO Saffron rice with roast pork and chicken	21.95	CAZUELA DE SEVILLA Wild mushrooms, Serrano ham and shrimp with garlic, virgin olive oil and white wine
29.95	PAELLA VALENCIANA Lobster, scallops, shrimp, squid, chicken and mild chorizo simmered in saffron rice	29.95	PAELLA NEGRA The famous black rice with squid ink, lobster and assorted shellfish, served with aioli on the side	29.95	ZARZUELA A seafood stew with lobster, shrimp, mussels, clams, scallops and white fish in a saffron tomato sauce

POSTRES

4.95	FLAN LORENA A rich, dense version of the popular Spanish custard	8.50	TORTA VALENCIANA Rich chocolate cake served with vanilla cream, raspberry sauce, orange zest and fresh berries	7.95	TRILOGIA DE CHOCOLATES Trilogy of white, milk and dark chocolate mousse with white chocolate rum sauce
7.50	TRES LECHES The famous meringue cake with fresh cream and nutmeg	7.95	ALMENDRADO Crisp, warm almond pastry served with homemade vanilla ice cream	7.95	CREMA CATALANA Traditional Spanish crème brûlée in a dark chocolate shell
6.50	HELADOS CON FRUTAS Homemade ice cream, vanilla or coconut, with fresh fruit and berries	7.95	PUDIN DE PAN Bread pudding made with dried fruits and Spanish brandy, served with ice cream		

Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions

* An 18% gratuity will automatically be added to parties of six or more *

TAPAS CALIENTES

CARNES

	Tapas / Racion		Tapas / Racion		Tapas / Racion
SOLOMILLO A LA PARILLA Prime filet grilled and sliced with wild mushrooms and brandy cream sauce	12.50 -	PATO A LA PARILLA Grilled duck breast sliced over a chocolate port sauce	12.50 -	PUERCO SALAMANCA Marinated and grilled pork tenderloin with onions, olives and potatoes	7.95 14.95
RABO DE TORO Oxtail slowly braised in a rich red wine sauce, served with potatoes	10.95 19.95	CODORNIZ DE GRILLADORE Marinated and grilled quail served over sautéed spinach, dressed with honey, garlic and figs	10.95 -	CHORIZO Y PIMIENTOS Five types of chorizo sausage sliced with roasted tomato and sweet peppers	7.50 13.95
BANDERILLAS MIXTAS Assortment of skewered grilled tenderloin, mild chorizo, marinated chicken and vegetables	8.95 16.95	POLLO AL AJILLO Sautéed chicken with olive oil, garlic, parsley and Spanish sherry	6.95 -	PIQUILLOS RELLENOS Roasted red peppers stuffed with ground veal and mild chorizo sausage, served with a light sherry sauce	7.95 14.95
HIGADOS DE POLLO Crispy chicken livers, mushrooms and smoked bacon in a Spanish sherry tomato sauce	7.95 14.95	CODILLO DE CORDERO Braised lamb shank in Rioja red wine sauce	10.95 -	CHULETAS DE CORDERO Grilled baby lamb chops in Rioja red wine sauce	12.95 -
POLLO AL JEREZ Grilled and marinated chicken breast topped with pesto, served with a Spanish sherry cream sauce	7.95 14.95	COSTILLAS DE CORDERO Braised baby lamb ribs with white beans, chorizo and roasted tomato	9.95 17.95	CROQUETAS Fresh chicken and smoked ham folded into bechamel and deep fried	4.95 8.95
CHORIZO AL BRANDY Grilled sausage flambéed with Spanish brandy over roasted potatoes and onions	7.95 14.95	ALBONDIGAS Veal, chorizo and pork meatballs in a piquant tomato sauce	5.95 10.95	MORRILLO DE COCHINILLO Roasted pork shank in Rioja red wine and fresh herbs served over roasted potatoes	- 15.95
CHURRASCO AL CABRALES Prime New York strip medallion grilled to perfection with compote of white leeks and shiitake mushrooms, served with world famous Spanish Cabrales sauce	16.95 -	COSTILLAS DE VACA Beef short ribs with Rioja wine, oven roasted tomato and elephant garlic, served with potatoes	- 18.95	CODORNIZ RELLENOS Stuffed quail with sautéed spinach, mushrooms and chorizo served over Lyonnais potatoes	13.95 -
		CODILLO DE TERNERA Slowly braised milk fed veal osso bucco with Rioja white wine and saffron, served over spinach	16.95 -	MOLLEJAS SALTEADAS Sautéed sweetbreads with capers, lemon and dry sherry sauce served over spinach	11.95 -

PESCADOS

	Tapas / Racion		Tapas / Racion		Tapas / Racion
CROQUETAS DE BACALAO Cod fish folded into bechamel and deep fried	7.95 14.95	CANGREJOS DE LA CASA Baked jumbo lump and backfin blue crab cake, served with a saffron sherry sauce	11.95 -	CARACOLES CON POLLO Imported escargot wrapped in chicken, sautéed in a tangy tomato sherry sauce	8.95 16.95
VIEIRAS PUERROS Grilled large sea scallops served with leeks, fresh herbs, Manchego cheese and sherry cream sauce	10.50 -	ANCAS DE RANA Jumbo marinated pan-seared frog legs served with a tomato sherry butter sauce over field greens	8.95 -	CALAMARES RELLENOS Braised squid stuffed with veal and chorizo in piquant tomato sauce with Manchego cheese	7.95 14.95
MEJILLONES CATALAN Fresh mussels sautéed with anisette, garlic, a touch of cream and parsley	8.95 16.95	GAMBAS A LA PARILLA Jumbo marinated grilled shrimp served with garlic and olive oil	11.95 22.95	GAMBAS ROMESCO Sautéed jumbo shrimp with roasted tomato, garlic, almonds and sweet red peppers	12.95 24.95
ALMEJAS EL FARO Sautéed little neck clams with chorizo and tomatoes, flambéed with Spanish sherry	8.95 16.95	SALMON A LA GADITANA Grilled Norwegian salmon served with saffron sauce and leeks	9.50 -	PULPO A LA GALLEGA Sliced octopus in extra virgin olive oil and paprika, served over potatoes	7.95 14.95
ALMEJAS Y MERLUZA Little neck clams and Mahi-Mahi simmered in a saffron tomato sauce with peppers, onions, garlic and a splash of white wine	11.95 22.95	FRITURA DE MARISCOS An assortment of fried shellfish, red snapper and Mahi-Mahi, served with a spicy saffron aioli	- 15.95	PULPO A LA MADRILENAS Sliced octopus simmered with tomato sauce, potatoes, fresh herbs and garlic	7.95 14.95
BONITO A LA PARILLA Finest sushi-grade tuna grilled rare with garlic and olive oil	12.95 -	GAMBAS AL AJILLO Tender gulf shrimp served sizzling in garlic and extra virgin olive oil with red peppers	8.95 16.95	MAHI-MAHI AL PAPEL Braised Mahi-Mahi in parchment paper with mushrooms and saffron sauce	9.95 -
MAHI-MAHI AZAFRAN Grilled Mahi-Mahi served with saffron sauce and leeks	9.95 -	CALAMARES FRITOS Tender squid lightly dusted in seasoned flour and fried crispy, served with lemon and paprika aioli	6.95 12.95	BACALAO BILBAINA Fresh loin of cod sautéed with garlic, olive oil and fire roasted peppers	11.95 -
CARACOLES A LA VASCA Snails sautéed with spinach, cream and a dash of Spanish sherry, served in a vol-au-vent pastry	8.95 16.95	PARGO A LA ANDALUZA Grilled red snapper with onions, peppers, capers and sliced garlic	9.95 -		

VEGETALES

	Tapas / Racion		Tapas / Racion		Tapas / Racion
TORTILLA ESPAÑOLA Traditional potato and onion omelet with aioli	- 4.95	VEGETALES EN CESTA Sautéed vegetables in a potato basket topped with Manchego cheese	6.95 -	QUESO DE CABRA Baked goat cheese with tomato, fresh basil and virgin olive oil	7.95 -
PAPAS FRITAS Homemade potato chips served with Maytag blue cheese	- 5.95	PORTOBELLO RELLENO Portobello mushroom stuffed with fresh spinach, shallots and Manchego cheese, drizzled with sherry	8.95 -	VEGETALES A LA PARRILLA Squash, eggplant, mushrooms and asparagus grilled and drizzled with extra virgin olive oil	5.95 -
ESPINACAS Sautéed spinach with figs, honey and garlic	5.95 -	BERENJENAS ASADAS Grilled eggplant baked with portobello mushrooms, tomato and Manchego cheese	7.95 -	CHAMPIÑONES AL AJILLO Sautéed wild mushrooms with extra virgin olive oil and garlic, flambéed with Spanish sherry	7.95 -
ALCACHOFAS RELLENAS Artichoke bottoms stuffed with ham and shrimp, served with a sherry cream sauce	7.95 14.95	PATATAS BRAVAS Fried potatoes tossed with homemade aioli	4.50 7.95	CHAMPIÑONES DE SEVILLA Four types of mushrooms sautéed with sherry over goat cheese and toasted bread	7.95 -
FABADA ASTURIANA The classic white bean dish with chorizo sausage, pork and roasted garlic	4.50 7.95	HARICOT VERDES Sautéed green beans with orange zest and garlic in extra virgin olive oil	6.95 -	ARROZ CON PIMIENTOS Spanish saffron rice with roasted red peppers	3.50 -
BERENJENAS FRITAS Thinly sliced eggplant fried crispy	5.95 -				