



# MENU

450 CAPISTRANO ROAD    PRINCETON-BY-THE-SEA    HALF MOON BAY, CA 94019  
650/563-4181    EAT@SEVILLETAPAS.COM    SEVILLETAPAS.COM

We offer seasonal dishes that may not appear here, so be sure to check out our specials board. A 20% gratuity will be charged for parties of 6 or more. All items subject to change based on availability. ¡Buen provecho!

GF gluten-free | V vegetarian | V vegan | DF dairy-free | \*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.

## Soups

- Lobster Bisque** **\$8.75 / \$14.00**  
*Rich, creamy bisque with sherry. Served with bread.*
- Lentejas con Chorizo** DF GF **\$6.50 / \$9.50**  
*A hearty lentil soup with vegetables and Spanish chorizo sausage. Served with bread.*
- Gazpacho** DF GF V **\$6.50 / \$9.50**  
*A traditional cold soup of blended vine-ripened tomatoes, cucumber, peppers, garlic and onion.*

## Salads

- Kale Salad** DF GF V **\$8.00**  
*A seasonal variety of vegetables, pepitas, and sesame seeds tossed in our housemade olive-oil-and-lemon-juice dressing.*
- Coastside Salad** GF V **\$11.00**  
*A large salad of local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side. Great for sharing.*
- Additions**  
Add chicken or Manchego cheese **\$3.00 each**  
Add Serrano ham or smoked salmon **\$5.00 each**

## Tapas

Tapas are small plates meant for an individual serving or to share. We recommend ordering a selection, getting the larger portion for parties of two or more. Tapas marked GF may come with bread; please specify if you require gluten-free bread, and add \$2.00 each piece (when available).

- Mediterranean Olive Mix** DF GF V **\$3.50**
- Jamón Serrano** DF GF **\$6.00 / \$11.00**  
*Dry-cured Spanish ham.*
- Jamón Ibérico de Bellota** DF GF **\$9.50 / \$18.00**  
*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** **\$3.50 each**  
*Fillings change daily—see the specials board.*
- Queso Manchego Viejo** GF V **\$5.50 / \$15.00**  
*Sheep’s milk cheese from La Mancha—aged 12–18 months.*
- Spanish Chorizo** GF **\$5.50 / \$11.00**  
*Thinly sliced rounds full of robust smoked-paprika flavor.*
- Piquillo Peppers Relleno de Cangrejo** DF GF **\$7.50 / \$15.00**  
*Piquillo peppers filled with crab and topped with alioli. 2 or 4 pieces.*
- 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 pieces.*
- Albondigas al Jerez** DF **\$6.50 / \$13.00**  
*Meatballs in a saffron sherry sauce.*
- Solomillo al Ajo** DF GF **\$6.50 / \$13.00**  
*Pork tenderloin slowly simmered in a garlic-wine sauce.*
- Gambas al Ajillo** DF GF **\$9.50 / \$18.00**  
*Shrimp sautéed in olive oil and garlic with medium-hot guindilla pepper.*
- 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 2 or 4 kebabs.*

- Spanish Sampler** GF **\$27.00**  
*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.*
- Basket of Bread** DF V **\$2.75**
- Basket of Gluten-free Bread** DF GF **\$5.00**

## Pepitos—Mini Sandwiches

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

- Savory Pepitos** **\$5.50 each**
  - Spanish Serrano ham with Manchego cheese and EVOO GF
  - Spanish chorizo with brie cheese GF
  - Spanish chorizo with Manchego cheese GF
  - Smoked salmon with brie cheese GF
  - Grilled chicken with Manchego cheese GF
  - Artichoke hearts, fire-roasted peppers and spring greens DF GF V
  - Crab with greens, smoked paprika, and alioli DF GF
  - El Serranito—Slow-roasted pork tenderloin, Serrano ham, and fire-roasted peppers DF GF
  - El Cubano—Slow-roasted Cuban pork with swiss cheese, pickle, and mustard GF
  - La Catalina—Herbed goat cheese, artichoke hearts, sundried tomatoes, and greens V
- Sweet Pepitos** **\$5.00 each**
  - Peanut butter and raspberry jam GF V
  - Nutella with peanut butter GF V
  - Nutella GF V

## Desserts

- Flan** GF V **\$4.50**  
*With whipped cream*
- Tarta de Santiago** DF GF V \* **\$5.50**  
*Flourless almond 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 or caramel sauce. 50¢ each*
- Sweet pepitos** GF V **\$5.00 each**  
*See #11, 12, and 13 in pepitos list, above.*

## Drinks

- Non-alcoholic**  
*Craft sodas, root beer, lemonade, ice tea, waters, milk, juices*  
*Teas and Americano coffee*  
*Spanish coffee — Café solo, cortado, con leche or manchado*  
*Espressos — espresso, cappuccino, latte, mocha, hot chocolate, cold brew*
- Sangria**  
*Traditional red wine with fruit and juices*
- Wine**  
*A large selection of reds, whites, and rosé*
- Cava**  
*Spanish sparkling wine, by the glass or bottle*
- Mimosa**  
*Spanish cava with orange juice*
- Beer**  
*Spanish and domestic, draft or bottle*
- Hard Cider**  
*Spanish and California*