

Café Seville



*2768 East Oakland Park Blvd.
Fort Lauderdale, Florida*

(954) 565-1148

www.cafeseville.com

HOURS

Lunch

Dinner

<i>Monday</i>		<i>5:00pm - Closing</i>
<i>Tuesday</i>	<i>11:30am - 2:00pm</i>	<i>5:00pm - Closing</i>
<i>Wednesday</i>	<i>11:30am - 2:00pm</i>	<i>5:00pm - Closing</i>
<i>Thursday</i>	<i>11:30am - 2:00pm</i>	<i>5:00pm - Closing</i>
<i>Friday</i>	<i>11:30am - 2:00pm</i>	<i>5:00pm - Closing</i>
<i>Saturday</i>		<i>5:00pm - Closing</i>
<i>Sunday</i>		

AWARDS AND ACCOLADES

<i>Sun Sentinel ****</i>	<i>Florida Trend Magazine, Top 200</i>
<i>Miami Herald ***</i>	<i>XS Magazine Award</i>
<i>South Florida Magazine ***</i>	<i>Epicurean Rendevous Award</i>
<i>Florida's Top 100</i>	<i>Travel Holiday, Good Value Dining Award</i>
<i>Critic's Choice Dining Award</i>	<i>Wine Spectator's Award for Excellence '93-'99</i>
<i>Zagat's South Florida Survey</i>	<i>Zagat's National Survey "Excellent" '99</i>

*Following a family tradition, we have created Café Seville.
We would like to provide you with a superb dining experience.*

*We appreciate your patience, as all dishes are cooked to order.
Relax and feel comfortable as you enjoy our delicious food prepared
with a touch of Spain.*

Dinner Menu

Tapas (Appetizers)

Mejillones a la Navarra

A casserole of hot mussels simmered with tomato, garlic, wine, and red pepper

Butifarra a la Parrilla

Grilled slices of Spanish pork sausage

Gambas as Ajillo

Large shrimp sautéed in olive oil, garlic, wine, and crushed red pepper

Cazuelita de Scallops

Scallops and mushrooms sautéed with garlic, sherry and saffron

Pollo al Ajillo

Chunks of chicken breast sautéed in olive oil, garlic and sherry wine

Caracoles Riojana

Escargots sautéed with garlic, tomato, basil, mushrooms and white wine

Chorizo al Jerez

Spanish Sausage sautéed with sherry wine

Calamaris Rellenos

Calamaris stuffed with crab meat, scallops, shrimp, blended with garlic, saffron and sherry

Entremes Sevillano

A cold platter of Spanish Serrano ham, manchego cheese, chorizo and stuffed olives

Scallops and Shrimp Malaga

Scallops and shrimp with fresh tomato, heart of palm, and sherry wine

Sopas (Soups)

Gazpacho Andaluz

Spain's famous andalusian cold soup

Sopa de Día

Freshly made soup of the day

Ensaladas (Salads)

House Salad

House mixed green salad with our balsamic vinaigrette dressing

Caesar Salad

"The Classic", romaine lettuce, Caesar dressing and parmesan cheese

Ensalada Seville

Spanich, radicchio, Bermuda onions and mushrooms, basic - vinaigrette dressing

Ensalada Maite

Watercress, hearts of palm, almonds and mushrooms served with balsamic vinegar olive oil and basil dressing

Aves (Poultry)

Pollo Mediterráneo

Breast of chicken topped with shrimp, scallops, crab meat and lemon butter

Pollo Granada

Baked breast of chicken stuffed with spinach and cheese, topped with tomato, basil sauce

Pollo Buena Vista

Boneless breast of chicken sautéed with mushrooms, white wine and brown sauce

Pollo a la Sevillana

Breast of chicken topped with imported Serrano ham, red pimento, sliced olives, and brandy

Conejo en Cazuela San Mateo

Rabbit in tomato casserole of red wine, garlic and rosemary sauce

Pato Rostizado a la Frambuesa o al Romero

One half roasted Long Island duck served with raspberry or rosemary sauce

Entrees include fresh vegetable and rice or potatoes
All Breads and desserts are baked on our premise daily
Sharing charge \$5.00

Seafood

Salmón Mallorca

Layers of puff pastry, fresh salmon, mushroom puree and spinach baked and topped with a light white wine

Grouper Santa Fé

Sautéed grouper with tomato, basil, jalapeño sauce

Fillet of Red Snapper Olé

Red snapper, sautéed with artichokes, mushrooms, leeks, lemon juice, garlic and white wine

Yellowtail Snapper Costa Brava

Fillet butterfly with fresh diced tomato, scallions, garlic and white wine

Corvina a la Salsa Verde (Green Sauce)

Fillet of Corvina with olive oil, garlic, parsley, lemon juice and white wine

Shrimp and Scallops Costa Brava

Shrimp and scallops sautéed with fresh tomato, scallions, garlic and white wine

Gambas Pablo Picasso

Steamed with large shrimp over yellow rice topped with salsa verde (green sauce)

Cazuela de Mariscos

A casserole of seafood featuring red snapper, shrimp, scallops, clams, mussels, and calamari in garlic, tomato, green peas and white wine

Paella - "The National Dish of Spain"

(Serves two)

Our specialty – A combination of fresh fish, shrimp, scallops, calamari, mussels, clams, boneless chunks of chicken, chorizo, pork, and Spanish saffron rice

Paella Marinera (Seafood)

(Serves two)

A combination of fresh fish, shrimp, scallops, calamari, mussels, clams and Spanish saffron rice. Cooked and served in the traditional "Paellera". This dish is intended to satisfy the hearty appetites of two people.

Carnes (Meats)

New York Strip Sirloin a la Pimienta Verde

Grilled sirloin steak with green peppercorn, brandy and light cream sauce

Filete Seville

Tenderloin of beef stuffed with fresh herbs, cheese, garlic, and basil topped with wild and white mushroom sauce

Tenera Venezia

Veal Scallopini over sliced eggplant with tomato sauce and melted mozzarella

Tenera Costa del Sol

Veal Scallopini sautéed with artichokes, mushrooms, tomato and brown sauce

Tenera San Jacobo

Veal cutlet stuffed with imported Serrano ham and manchego cheese topped with mushrooms, red wine and tarragon sauce

Tenera El Cid

Veal Scallopini sautéed with green peppercorn sauce

12 Ounce Stuff Pork Chop

12 ounce pork chop, stuff with fresh herbs, cheese, garlic, and basil topped with lemon juice, garlic, oregano and white wine

Solomillo de Puerco a la Naranja

Pork tenderloin over roasted with olive oil, garlic, orange juice and rosemary sauce

Baby Lamb Chops

Baby lamb chops with garlic, white wine, rosemary and brown sauce

Lunch Menu

Tapas (Appetizers)

Mejillones a la Gaditana

A casserole of hot mussels simmered with garlic, white wine, parsley and bay leaf

Butifarra a la Parrilla

Grilled slices of Spanish pork sausage

Pollo al Ajillo

Diced breast of chicken sautéed in olive oil, garlic, sherry wine and crusted red pepper

Caracoles Riojana

Escargots sautéed with garlic, tomato, basil, mushrooms and white wine

Chorizo al Jerez

Spanish red sausage lightly sautéed with sherry wine

Entremes Sevillano

A cold platter of Spanish Serrano ham, manchego cheese, chorizo and stuffed olives

Seafood

Corvina a la Salsa Verde (Green Sauce)

Corvina with olive oil, garlic, parsley and white wine

Trucha Con Caracoles Riojana

Trout topped with escargots, sautéed with tomato, basil, garlic, wine and red pepper

Shrimp and Scallops Costa Brava

Shrimp and scallops sautéed with fresh tomato, scallions, garlic and white wine

Paella - "The National Dish of Spain"

(Serves two)

Our specialty – A combination of fresh fish, shrimp, scallops, calamaris, mussels, clams, boneless chunks of chicken, chorizo, pork, and Spanish saffron rice

Lunches include house salad or soup of the day, fresh vegetable and potato or rice.

After lunch, please try our selection of fresh desserts.

Sopas (Soups)

Gazpacho Andaluz

Andalusian gazpacho - Spain's famous cold soup

Sopa de Día

Freshly made soup of the day

Ensaladas (Salads)

Caesar Salad

"The Classic", romaine lettuce, Caesar dressing and parmesan cheese

Ensalada Seville

Spinach, radicchio, Bermuda onions and mushrooms, basic - vinaigrette dressing

Ensalada Maite

Watercress, hearts of palm, almonds and mushrooms served with balsamic vinegar olive oil and basil dressing

Ensalada Marbella

Mixed greens, stir fried vegetables, slices of roasted breast of chicken with our own house dressing

From our Parrilla (Grill)

Petit Sirloin

6.5 ounce sirloin steak grilled with green peppercorn, brandy, and light cream sauce

Pollo a la Pimienta Verde

Breast of chicken sautéed with green peppercorn, brandy and Seville sauce

Pollo Don Quixote

Diced breast of chicken with garlic, lemon juice, olive oil and brown sauce

Puerco a la Naranja

Pork tenderloin over roasted with olive oil, garlic, orange - rosemary sauce

Veal Venezia

Veal scallopini over eggplant a tomato basil sauce and melted mozzarella

Veal El Cid

Veal scallopini with green peppercorn sauce

Arroz Con Pollo

Chicken and rice with saffron, tomatoes, garlic and green pepper.

(Serves two)

WINE LIST

SPANISH WHITE

Vineyard and Year

Albarino, Abadia San Campio, 2005
Blanco, Solaz, Osborne, 2003
Chardonnay, Raimat, Costers Del Segre, 2003
Montecillo, Rioja, 2004

SPANISH RED

Cabernet/Temp., Solaz, Osborne, 2003
Legaris, Crianza, Ribera Del Duero, 2002
Dominio de Malpica, Osborne, 2001
Montecillo, Reserva, 2000
Vina Pomal, Reserva, Rioja, 1998

CALIFORNIA & ITALIAN WHITE

Chardonnay, Chateau St. Jean, Sonoma, 2001
Chardonnay, TwoTone, Napa, 2004
Pinot Grigio, Campanile, Friuli, Italy, 2004
Pinot Grigio, Santa Margherita, Italy, 2004
Sauvignon Blanc, Montevina, California, 2005
Chardonnay, Chateau St. Jean, Sonoma, 2001

CALIFORNIA & ITALIAN RED

Cabernet, Geysler Peak, Alexander Valley, 2003
Piccini', Chianti, Classico "Solco" Tuscany, 2004
Merlot, Trinchero Family, California, 2003
Merlot, TwoTone, Napa, 2003
Cabernet, Geysler Peak, Alexander Valley, 2003

Felix's Sangria Glass 5.95 ½ Pitcher 9.75 Pitcher 19.00

CHAMPAGNES AND SPARKLING WINES

Vineyard and Year

Dom Perignon, France, 1998
Codorniu Cava, Spain
Perrier Jouet, Flower Bottle, 1996, Reims
Perrier Jouet, Grand Brut, N.V. Half Bottle
Perrier Jouet, Grand Brut, N.V. Full Bottle
Pommery, Brut Royale, Reims, France, NV
Louis Roederer, "Cristal," France, 1999
Veuve Clicquot, Yellow Label, Brut, Reims

SPANISH WHITE

Albarino, Bodegas Laxas, Rias Baixas, 2004
Albarino, Pazo Pondal, Rias Baixas, 2002
Basa, Sauvignon Blanc, 2004
Bodegas Ochoa Viura/Chardonnay, Navarra, 2004
Naia, 2004
Odysseus White Garnacha, Priorat, 2004
Torres, "Gran Vina Sol" Penedes, 2001
Torres, "Green Label" Fransola, 2003
Verdejo, Aura, Rueda, 2003

SPANISH RED

Albarino, Bodegas Laxas, Rias Baixas, 2004
Albarino, Pazo Pondal, Rias Baixas, 2002
Basa, Sauvignon Blanc, 2004
Bodegas Ochoa Viura/Chardonnay, Navarra, 2004
Naia, 2004
Odysseus White Garnacha, Priorat, 2004
Torres, "Gran Vina Sol" Penedes, 2001
Torres, "Green Label" Fransola, 2003
Verdejo, Aura, Rueda, 2003

The Wine Spectator Award of Excellence
1998 / 1999 / 2000 / 2001 / 2002 / 2003 / 2004 / 2005

Wine Consultants
Mindy Wierzbicki and Rick Wierzbicki

CALIFORNIA WHITE

Vineyard and Year

Chardonnay, Far Niente, Napa Valley, 2004
Chardonnay, Jordan, Russian River Valley, 2004
Chardonnay, Kistler, Sonoma Coast, 2004
Chardonnay, Clos Du Bois, "Calcaire Vineyard," Sonoma, 2005
Chardonnay, Cuvaison, Carneros, 2005,
Chardonnay, Mondavi, Napa Valley, 2005
Chardonnay, Sanford, Santa Barbara, 2005
Chardonnay, Simi Reserve, Sonoma, 2005,
Chardonnay, Stags' Leap Winery, Napa Valley, 2005
Chardonnay, St. Clement "Abbott's Vineyard", Napa, 2005
Chardonnay, Trinchero, Vista Montone ,Unfiltered, 2005
Chardonnay, Vine Cliff, Napa Valley, 2005
Chardonnay, Wente, "Riva Ranch", Arroya Secco, 2005
Fume Blanc, Dry Creek, "DCV 3 Estate", Sonoma, 2005
Fume Blanc, Ferrari-Carano, Alexander Valley, 2005
Sauvignon Blanc, Beringer, Napa Valley, 2005
Sauvignon Blanc, Geysler Peak, Sonoma, 2004
Sauvignon Blanc, Hanna, Russian River Valley, 2005
Sauvignon Blanc, Vinoce, Napa Valley, 2005
Whiteblend, Conundrum, 2004

ITALIAN WHITE

Gavi, La Scolca, 2004
Gavi, La Scolca, "Black Label", 2004
Pinot Grigio, Jermann, 2001
Pinot Grigio, Ca"Montivi L" Aristocratico, 2005
Pinot Grigio, Santa Margherita, 2004

ITALIAN RED

Amarone, Bertani, 1964
Amarone, Bertani, 1998
Chianti Classico, Gabbiano, 2000
Chianti Classico, Riserva-Ducale, "Gold Label" Ruffino, 2001

AUSTRALIAN / NEW ZEALAND

Vineyard and Year

Cabernet/ Merlot, Greg Norman, Limestone Coast, 2000
Chardonnay, Annie's Lane, Claire Valley, 2002
Riesling, Wolf Blass "Gold Label," Southeast Australia, 2001
Sauvignon Blanc, Matua, New Zealand, 2005
Shiraz, Wolf Blass "President Select," South Australia, 2000

SPANISH RED

Allende, Estate, Rioja, 2003
Borsao, Crianza, 2002
Burgos Seleccionada, Navarra, 2002
Campo Viejo, Gran Reserva, Rioja, 1998
Chivite Reserva, Navarra, 2001
Codice, Rioja, 2003
El Coto, Crianza, Rioja, 2002
El Puntido, Rioja, 2002
Faustino I, Gran Reserva, Rioja, 1995
Faustino V, Reserva, 1998
Finca Valpiedra, Reserva, Rioja, 1999
Galena, Priorat, 2002,
Gran Feudo, Navarra, 2002
Juan Gil, Monastrell, Jumilla, 2003
La Vicanlanda, Reserva, 1999
Marques De Riscal, Reserva, Rioja, 2000
Montecillo, Crianza, Rioja, 1998
Montecillo, Reserva, Rioja, 2000
Morlanda, Priorat, Crianza, 2001
Muga, Prado Enea - Gran Reserva, Rioja, 1995
Muga, Reserva, "Seleccion Especial" Rioja, 2000
Muga, Reserva, "Unfiltered" Rioja, 2000
Raimat, Cabernet Sauvignon, 1999
Rotllan Torro Priorat Reserva, 2000
Sangre de Toro, Torres, Penedes, 2002
Senorio Del Cid, Osborne, Crianza, 2000

Chianti Classico, Riserva-Ducale, "Tan Label", Ruffino, 2002
Coldisole Rosso di Montalcino, 2000
Coldisole Brunello di Montalcino, 1999

Tarsus Vendimia, Seleccionada, Ribero del Duero, 1999
Torres, "Gran Coronas" Reserva, Penedes, 1999
Tres Picos, Garnacha, 2003
Vina Mayor, Reserva, Ribera Del Duero, 2000
Vina Mayor, Gran Reserva, Ribera Del Duero, 1996

CALIFORNIA REDS

Vineyard and Year

Cabernet Sauvignon, Charles Krug, Napa Valley, 2003
Cabernet Sauvignon, Chateau Souv , Dry Creek Valley, 2001
Cabernet Sauvignon, Clos Dubois "Briarcrest", 2003
Cabernet Sauvignon, Clos Du Bois, "Marlstone,"2002,
Cabernet Sauvignon, Faust, Napa Valley, 2002,
Cabernet Sauvignon, Ferrari Carano, Alexander Valley, 2003
Cabernet Sauvignon, Franciscan, Napa Valley, 2003
Cabernet Sauvignon, Jordan, Alexander Valley, 2002
Cabernet Sauvignon, Kunde Estates, 2000
Cabernet Sauvignon, Robert Mondavi, Napa Valley, 2003
Cabernet Sauvignon, Rodney Strong, Alex. Valley, 2001
Cabernet Sauvignon, Simi, Napa, 2003
Cabernet Sauvignon, Stags' Leap Winery, Napa, 2002
Cabernet Sauvignon, Trinchero, "Main Street" Reserve, 2003
Cabernet Sauvignon, Mt. Veeder, Napa Valley, 2003
Meritage, Trinchero, Marcos Reserve, Napa Valley, 2004
Meritage, Vinoce, Mt. Veeder, Napa Valley, 2002
Merlot, Artesa, Napa, 2000
Merlot, Dry Creek, Alexander Valley,2002
Merlot, Chateau Souverain, Alexander Valley, 2002
Merlot, Chateau St. Jean, Sonoma, 2002
Merlot, Chateau St. Michelle,"Canoe Ridge" Wash 2002
Merlot, Clos Du Bois, Sonoma, 2003
Merlot, Ferrari-Carano, Alexander Valley, 2003
Merlot, Francis Coppola,Diamond Series, 2003
Merlot, Geyser Peak, Sonoma, 2002
Merlot, Markham, Napa Valley, 2003
Merlot, Stags' Leap Winery, Stag's Leap District, 2002
Merlot, Trinchero, "Chicken Ranch" Rutherford, 2002
Merlot, William Hill, Napa Valley, 2003
Pinot Noir, Beringer, Stanley Ranch, Napa Valley, 1999
Pinot Noir, Rodney Strong, Russian River Valley, 2003
Pinot Noir,Trinchero, "Vista Montone", Napa Valley, 2005
Pinot Noir, Daedalus, "Labyrinth", Oregon, 2003
Pinot Noir, Francis Coppola, Diamond Collection, 2004
Pinot Noir, Mueller," Emily's Cuvee," Russian River, 2002

ESPECIAL RESERVA – CALIFORNIA RED

Vineyard and Year

Cabernet Franc, Beringer,Howell Mountain, Napa, 1997
Cabernet Franc, Ch. St. Jean Estate Vineyard Sonoma, 1997
Cabernet Reserve,Whitehall, Napa Valley,2000
Cabernet Sauvignon, A. Rafafelli, Dry Creek Valley, 2002
Cabernet Sauvignon, Andrew Geoffrey, Napa, 2002
Cabernet Sauvignon, Beringer, "Private Res., Napa, 1981
Cabernet Sauvignon, Beringer,"Private Reserve",Napa 2000
Cabernet Sauvignon, Beringer,"Private Reserve", Napa 2002
Cabernet Sauvignon, Beringer, "Reserve" 1996 Dbl. Mag.
Cabernet Sauvignon, Private Reserve Beringer, Napa , 1997
Cabernet Sauvignon, Ch. St. Jean "Cinq Cepages," Sonoma,2001
Cabernet Sauvignon, Far Niente, Napa Valley, 1999
Cabernet Sauvignon, Haywood, Sonoma, 1987
Cabernet Sauvignon, Jordan, 1992 Magnum
Cabernet Sauvignon, Beringer, Montagia, Napa Valley, 2000
Ilona, Howell Mountain, Napa Valley, 1999
Insignia, Joseph Phelps, Napa Valley, 2002
Insignia, Joseph Phelps, Napa Valley, 2002 Magnum
Meritage, Flora Springs,"Trilogy" Napa, 2002
Meritage, Col Solare, Washington,1998
Merlot, Beringer Bancroft Ranch, Howell Mt. Napa, 2001
Merlot, Duckhorn, Napa, 2003
Merlot, Markam, Napa, 1998 Magnum
Merlot, Joseph Phelps, Napa Valley, 1997
Merlot, Northstar, 1999
Opus-One, Mondavi-Rothschild, Napa, 2000
Symmetry, Alexander Valley, 1999
Zinfandel, A. Rafanelli, Dry Creek Valley, 1999
Zinfandel, Castle Rock, Sonoma, 1997
Zinfandel, Edizione Pennino, Napa, 1999
Zinfandel, J. Fritz, "Old Vines" Dry Creek Valley, 1997

Pinot Noir, Seasmoke, Santa Rita Hills, 2004

Pinot Noir, Etude "Heirloom", Carneros, 2002

Petite,Syrah, Stags' Leap Winery, 2001

Syrah, Deerfield Ranch, Sonoma, 2000

Zinfandel, Beringer, Clear Lake, Napa, 1999

Zinfandel, Cellar ?8, North Coast, 2000

Zinfandel,Chateau Souverain, Dry Creek Valley, 2000

Zinfandel,Terra d'oro, Deaver Vineyard Old Vines, 2001

ESPECIAL RESERVA – SPAIN - TINTO

Vineyard and Year

Alion, Bodegas Y Vinedos, Ribera Del Duero, 2002
Alidis, Expresion, Ribera Del Duero, 2003
Amadis. Rotllan Torra, D.O.Q. Priorat, 2002
Faustino I Gran Reserva, Rioja, 1964
Faustino I Gran Reserva, Rioja, 1970
Faustino I Gran Reserva, Rioja, 1982
Glorioso Gran Reserva, Rioja, 1978
Hiru 3, Racimos, Bodegas Luis Canas, 2002
Jean Leon, Cabernet Sauvignon Gran Reserva, 1979
Les Ones Priorat, 2002
Marques de Caceres Reserva, Rioja, 1994
Marques De Riscal, "Baron de Chirel" 1996
Montecillo, Gran Reserva, Selection Especial, Rioja, 1981
Montecillo, Gran Reserva, Selection Especial, Rioja, 1982
Montecillo, Gran Reserva, Selection Especial, Rioja, 1985
Montecillo, Gran Reserva, Selection Especial, Rioja, 1991
Muga, Gran Reserva, Rioja, 1989 Magnum
Muga, Reserva, Rioja, 1996
Muga, Reserva Seleccion Especial, 1994
Nvmanthia, Eguren, D.O. Toro, 2004
Pesquera, Ribera Del Duero, 1997 / 1999
Primus, Veramonte, Chile, 1999
Sena, Mondavi, Chile, 1998
Torre Muga Reserva Especial, Rioja, 1995
Torres Gran Coronas, Reserva, Penedes, 1995
Vega Sicilia, "Unico" Ribera Del Duero, 1975
Vega Sicilia, "Unico" Ribera Del Duero, 1987
Vina Tondonia, Gran Reserva, 1981
Vina Valoria, Cosecha, 1968
Vitis Terrarum, Tempranillo, 2001
Zacarias De Bivlan, Reserva, Rioja, 1994

Your Hosts

Joseph Esposito & Sallie Rembisz

The Wine Spectator Award of Excellence

1998 / 1999 / 2000 / 2001 / 2002 / 2003 / 2004 / 2005

Executive Chef

Israel Fuentes

Chef/Owner

Joseph Esposito

Servers

Felix Fuentes, Pepe Portugal, Aldo D'Amrosio, Tim Lamb,

and

Juan Gonzalez

Wine Consultants

Mindy Wierzbicki & Rick Wierzbicki