

Ceviche

Tapas Bar & Restaurant

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

BREAKFAST

WARM BREAKFAST SELECTION

Fruit Danish, Churros, Brazo Gitano, Palmier.

SEASONAL FRESH FRUIT PLATE

Blackberries, Strawberries, Raspberries, Orange, Apples & Grapes.

PINCHO CROISSANT

Fresh baked croissant stuffed with scrambled eggs & cheese, served with pepper crusted Applewood bacon.

OPEN FACED CROISSANT

Two extra large fried eggs, over Manchego cheese & Serrano ham garnished with roasted red peppers.

4.

5.

9.

9.

TORTILLA ESPANOLA

The classic egg, potato & onion pie served warm with roasted red peppers & a dollop of aioli.

PINCHO OMELET

Three extra large fresh eggs with choice of Manchego, Mahon or Cheddar cheese. Plus three of the following: Sautéed onion, sweet peppers, mushrooms, tomatoes or sliced fresh jalapeno pepper. You may also choose from Serrano ham, bacon or home cured salmon for an additional 75¢, served with roasted potatoes.

SCRAMBLED EGGS

Made with or without cheese, served with toast & roasted potatoes. Add bacon for an additional \$2.

4.

6.50

5.

SIDE ORDERS

CROISSANT

BACON

3.

3.

TOAST & BUTTER

CHURROS

2.25

2.25

SUNDAY BRUNCH SPECIALS

Available 8:00am - 4:00pm

CRAB BENEDICT LORD BALTIMORE

Broiled crabmeat served in a grilled tomato accompanied with poached egg over sautéed spinach on a toasted croissant, topped with hollandaise sauce.

14.95

BAY QUICHE LORRAINE

Swiss Emmental cheese with mild nutty flavor mixed with baby shrimp, crabmeat, scallops, spring onions & fresh chives baked in a deep pie shell accompanied with steamed asparagus.

12.95

STUFFED FRENCH TOAST

Fruit bread stuffed with strawberries & bananas in a cinnamon egg batter served with whipped cream & roasted walnut syrup.

9.95

TWO SEAFOOD CREPES

Shrimp, crabmeat, scallops & calamari filets simmered in a sherry wine sauce & baked with Mornay & fire roasted pepper sauces. Served with steamed asparagus.

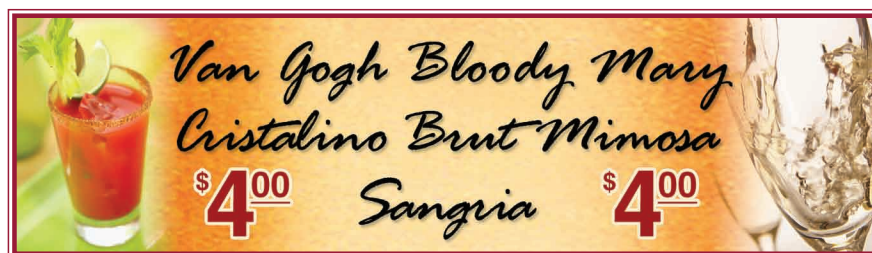
12.95

CLASSIC EGGS BENEDICT WITH A TWIST

Served over a croissant with Norwegian smoked salmon topped with hollandaise sauce & crabmeat.

10.95

BRUNCH SPECIALS



BEVERAGES

BEBIDAS DE CAFÉ

ESPRESSO

1.55 / 2.55

CAPPUCCINO

3. / 3.75

LATTE

3. / 3.75

HOT CHOCOLATE

3. / 3.75

BEBIDAS FRIAS (COLD BEVERAGES)

PEPSI • DIET PEPSI • SPRITE

2.

FRESH OJ

2.25

SANGRIA (TINTO, BLANCO OR CAVA)

MADE WITH CRISTALINA BRUT

GLASS

6. 7.

PITCHER

16.75 18.75

GRANDE PITCHER

32.50 36.50

CERVEZAS (BEERS)

MAHOU • ALHAMBRA • ALHAMBRA NEGRA

5.

PRESIDENTE • NEGRA MODELO • SAN MIGUEL

ZARAGOZANA • HEINEKEN • ESTRELLA GALICIA

KALIBER

CIDRA

REINETA SIFRA ESPANOLA (SPANISH CIDER)

2.95

COPAS

BLOODY MARY - MADE WITH VAN GOGH VODKA

6.

MIMOSA - MADE WITH CRISTALINO BRUT

9.

Please Ask Your Server For Our Wines By The Glass

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 *

LUNCH

TAPAS FRIAS

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| CEVICHE DE LA CASA Shrimp, scallops, squid and fish marinated in lime juice, tossed with scallions, peppers and seasoned with cilantro | 8.95 | SALPICON Steamed and chilled shellfish with chopped onion, sweet peppers and cucumber. | 9.50 | CEVICHE DE SALMON Fresh salmon marinated in lemon, lime, cilantro, sweet onion and topped with caviar. | 8.95 |
| CEVICHE DE VIEIRAS Fresh sea scallops marinated in lemon, lime, cilantro, sweet pepper and onion. | 9.50 | CEVICHE DE ATUN Sliced sushi grade tuna marinated in lemon lime, cilantro and sweet onion. | 10.95 | CEVICHE A LA RUSA Blue Point oysters in lime, lemon, cilantro, and topped with caviar. Served with a shot of vodka. | 10.50 |

TAPAS CALIENTES

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| CALAMARES FRITOS Tender squid lightlu dusted in seasoned flour and fried. Served with lemon and aioli. | 6.95 | BANDERILLAS MIXTAS Skewered and grilled tenderloin, chicken, mild Chorizo and vegetables. | 8.95 | POLLO AL JEREZ Grilled chicken coated in lemon, garlic and fresh herbs. | 7.95 |
| FRITURA DE MARISCOS Assorted, fried seafood with a spicy saffron aioli. | 15.95 | ALCACHOFAS RELLENAS Artichoke hearts stuffed with ham and shrimp and served with a sherry cream sauce. | 7.95 | PIQUILLOS RELLENOS Roasted red peppers stuffed with veal and Chorizo in a sherry cream sauce. | 7.95 |
| GAMBAS AL AJILLO Tender gulf shrimp served sizzling in garlic and olive oil. | 8.95 | FABADA ASTURIANA Classic white bean dish with Chorizo, pork and roasted garlic. | 4.50 | COSTILLA DE CORDERO Braised baby lamb ribs with white beans and roasted tomatoes. | 9.95 |
| CROQUETAS Deep fried batter with chicken and ham served with sherry sauce. | 4.95 | CHORIZO Y PIMIENTO Homemade sausage with roasted tomato and peppers. | 7.50 | PATATAS BRAVAS Fried potatoes with spicy aioli garlic mayonnaise. | 3.95 |
| SOUP OF THE DAY | 4.95 | ALBONDIGAS Veal and Chorizo meatballs in a spicy tomato sauce. | 5.95 | PAPAS FRITAS Homemade potato chips with Cabrales bleu cheese. | 5.95 |

SANDWICHES

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| SOUP & BACADILLO A cup of the soup of the day with your choice of bocadillo. | 12.95 |
| CHICKEN BOCADILLO Fresh baked baquette topped with marinated grilled chicken breast, melted Manchego cheese, romaine lettuce, grilled onions, tomato, avocado & a light garlic dill aioli | 9.95 |
| PINCHO BOCADILLO OPEN FACED Fresh baked baquette topped with thin slices of cured ham, grilled onions, tomatoes, Manchego cheese & sliced grilled duck breast, finished with avacado slices. | 9.95 |
| GRILLED SALMON WITH BACON BOCADILLO Marinated Norwegian salmon grilled & served open face over a fresh baked baguette with smoked grilled bacon, sautéed spinach, romaine, fresh tomatoes & sun dried tomato aioli. | 10.95 |
| PEPITO BOCADILLO OPEN FACE Grilled filet of beef, topped with marinated chopped onions, fresh cilantro and lime juice, accompanied with tomato, romaine & served over a fresh baked baquette. | 10.95 |
| WRAPPED BURGER BOCADILLO Sautéed diced beef, onions, fresh garden peppers, diced tomatoes, fresh cilantro & lime juice, accompanied with tomato, romaine & served over a fresh baked baquette. | 9.95 |
| WRAPPED VEGETARIAN BOCADILLO Sautéed wild woodland mushrooms, grilled zucchini, onions, tomatoes, avocado, sautéed spinach, Manchego cheese & herbs flavored with balsamic glaze & wrapped in a warm flat bread. | 10.95 |
| MANCHEGO BURGER Grilled spicy lean ground beef with lamb topped with Manchego cheese served on a rustic bun with garlic aioli on the side. | 9.95 |

VEGETALES CALIENTE

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| HARICOT VERDE Sautéed green beans with orange zest and garlic in virgin olive oil. | 6.95 |
| ESPINACAS Sautéed spinach with figs garlic and sliced shallots. | 5.95 |
| QUESO DE CABRA Baked goat cheese with tomato, basil, and olive oil. | 7.95 |
| VEGETALES EN CESTA Sautéed vegetables in potato basket topped with Manchego cheese. | 6.50 |
| TORTILLA ESPANOLA Traditional potato and onion omelet served with aioli. | 4.95 |

PINCHOS

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| FILETITO Sliced tenderloin with Cabrales bleu cheese. | 11.95 |
| PAN CON TOMATE Toasted bread with tomato, garlic and olive oil. | 3.50 |
| PAN AMB OLI Toasted bread with Iberico ham and aged Manchego cheese. | 8.50 |
| SARDINAS Imported sardines on toasted bread with tomato and sweet onion. | 5.95 |
| BOQUERONES Fresh anchovies over tomato, sweet onion and cilantro relish. | 8.50 |
| SALMON CON BONITO Vodka cured salmon with the finest sushi-grade tuna. | 9.50 |
| PATE DE HIGADO DE POLLO Mousse of chicken liver, cream, Madeira wine and topped with figs. | 5.95 |

LAS ENSALADAS

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| ENSALADA VILAFRANCA Fresh greens with avocado, hearts of palm, artichoke, Serrano ham and Manchego cheese in lemon vinaigrette. | 10.95 |
| ENSALADA DI VIEIRAS Sautéed day boat scallops over greens with candied walnut and Cabralles cheese with warm bacon vinaigrette. | 10.95 |
| PIPIRRANA Crispy cucumber in Jerez vinegar, capers, tomato, sweet pepper and onion. | 6.95 |
| ENSALADA CON ATUN Sushi grade tuna seared rare with greens, tomato, scallions and sweet soy vinaigrette. | 12.95 |
| CORAZONES DE ALCACHOFAS Marinated artichoke hearts, sweet onion, hearts of palm and caperberries. | 6.95 |
| TOMATE Y CABRALES Vine ripened tomatoes sliced with bleu cheese and onions in virgin olive oil and Jerez vinegar. | 10.95 |
| ENSALADA MEDITERRANEA Grilled salmon, scallops and mussels with olive oil, served over greens with cucumbers, tomatoes, apples, walnuts, roasted peppers, artichokes and green olives. | 12.95 |
| ENSALADA DE LA CASA Mixed greens, roasted peppers, tomatoes and olives in vinaigrette. | 5.95 |