

Ceviche Tapas Brunch

Ceviches

- Ceviche De La Casa**
Shrimp, scallops, squid and fish marinated in lime juice, tossed with fresh tomatoes, scallions, peppers and seasoned with cilantro.
- Ceviche De Vieiras**
Fresh sea scallops marinated in lemon, lime, cilantro, sweet pepper and onion.
- Salpicon**
Steamed and chilled shellfish with chopped onion, sweet peppers and cucumber.
- Ceviche De Atun**
Sliced sushi grade tuna marinated in lemon, lime, cilantro, jalapenos and sweet onion.
- Ceviche De Salmon**
Fresh salmon marinated in lemon, lime, cilantro, sweet onion, and topped with caviar.
- Ceviche A La Rusa**
Blue Point oysters in lime, lemon, cilantro.

\$4 Sangrias, Bloody Marys & Mimosas

Please ask your server about our dessert selections

- Pan Con Tomato**
Toasted bread with garlic, olive oil and tomato.
- Sardinas**
Spanish sardines with tomato and sweet onion.
- Pate De Higado De Pollo**
Mousse of chicken liver and Madeira wine.
- Mixtos**
Combination of hummus, house cured salmon and fresh anchovies.
- Salmon Con Bonito**
Vodka cured salmon with the finest sushi grade Tuna
- Esparragos**
Grilled fresh asparagus with aioli.

Las Ensaladas

(Entrée Portions)

- 8.95 Ensalada Vilafranca**
Fresh greens with avocado, hearts of palm, artichoke, Serrano ham and Manchego cheese in lemon vinaigrette.
- 9.50 Ensalada De Vieiras**
Sautéed day boat scallops over greens with candied walnuts and Cabralles cheese with warm bacon vinaigrette.
- 9.50 Ensalada Con Queso**
Field greens, roasted pepper tossed with olive oil and Jerez vinegar served with baked onion topped with warm goat cheese.
- 10.95 Ensalada Con Atun**
Sushi grade tuna seared rare with greens, tomato, scallions, and sweet, soy vinaigrette.
- 8.95 Ensalada Mediterranea**
Grilled salmon, scallops and mussels with olive oil, served over greens with cucumbers, tomatoes, apples, walnuts, roasted peppers, artichokes and green olives.
- 10.50 Ensalada De La Casa**
Mixed greens, roasted peppers, tomatoes and olives tossed in vinaigrette.
- Tomate Y Cabralles**
Vine ripened tomatoes sliced with Spanish blue cheese in virgin olive oil and Jerez vinegar.

Pinchos

- 3.95 Mejillones Ahumados**
Smoked Spanish mussels served on crostini with tomato and onions.
- 6.50 Pan Amb Oli**
Iberico ham and aged Manchego cheese.
- 6.50 Boquerones**
Anchovies over tomato, onion and cilantro relish.
- 8.95 Babaganoush**
Roasted eggplant with tahini, garlic and olive oil.
- 9.95 Corazones De Alcachofas**
Marinated artichoke hearts, sweet onion, hearts of palm and caperberries.

Tapas Frias

- Jamon Serrano**
The prized air dried ham from the mountains of Spain. Served with figs, pears and apples. **9.95**
- Tabla De Queso**
Aged Manchego cheese, Mahon, Tetilla and Cabrales cheeses with sliced fruit. **9.95**
- Tabla Mixta**
Chorizo, Morcilla and Serrano ham with a selection of Spanish cheeses, sliced fruit and homemade pate. **12.95**
- Pipirrana**
Fabada beans, crispy cucumber in Jerez vinegar, capers, tomato, sweet peppers and onion. **7.50**
- Aceitunas Y Pimientos**
Marinated imported olives from Spain. **3.95**
- Garbanzo Hummus**
Traditional puree of garbanzo beans, olive oil and roasted garlic accompanied with toast points. **5.50**
- Atun Estilo Tartaro**
Finest grade tuna hand chopped with capers, onions, fresh parsley and sesame oil. **11.50**
- Huevos Rellenos**
Homemade deviled eggs drizzled with cracked pepper. **3.95**
- Ensalada De Calamares**
Grilled and marinated squid salad with fresh herbs **6.50**
- Ensalada Rusa**
Traditional potato salad with carrots, peas and shrimp. **5.50**
- Gambas Y Aguacate**
Creamy shrimp salad with sliced avocado. **8.50**
- Gazpacho Andaluz**
Fresh Andalusian style cold soup made with extra virgin olive oil, garden peppers, cucumbers, and tomatoes. **5.95**

Tapas Caliente

- Chorizo y Pimiento**
Homemade sausage w/ roasted tomato and peppers **7.50**
- Albondigas**
Veal and Chorizo meatballs in spicy tomato sauce **5.95**
- Calamares Fritos**
Tender squid dusted & lightly fried with lemon & aioli **6.95**
- Gambas Al Ajillo**
Tender gulf shrimp served sizzling in garlic & olive oil **8.95**
- Espinacas**
Sautéed spinach with figs, honey and garlic. **5.95**
- Vegetales en Cesta**
Sautéed vegetables served in a potato basket. **6.95**

Ceviche Tapas Brunch

Classic Breakfast Selections

Breakfast Basket 5.95

Fruit Danish, churros, muffin, croissant, butter, cream cheese and select jams.

Seasonal Fresh Fruit Bowl With Yogurt 9.95

Sliced pineapple, seasonal berries, cantaloupe, seedless grapes, star fruit, mango, papaya, peaches, plums and banana served in a half Spanish melon with natural light yogurt and fresh mint.

Seasonal Fresh Fruit Cup 4.95

Seasonal sliced fruit served in a martini glass.

Smoked Platter 8.95

Smoked salmon pastrami style, Scottish and house-cured salmon served with condiments and toasted bagel with Philadelphia cream cheese.

Spanish Omelet 5.95

The classic mix of potatoes, onions, chorizo and Manchego cheese.

French Omelet 5.95

Choice of two (Additional toppings .95ea)
Manchego cheese, mushrooms, chorizo, goat cheese, green onions, tomato, peppers, and avocado.

Classic Eggs Benedict with a Twist 6.95

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

Spanish Huevos Revueltos 5.95

Scrambled eggs with asparagus tips, Manchego cheese and fine herbs.

Three Eggs Your Way 5.95

Three eggs cooked to perfection any way you desire.

Ceviche Special Selections

Crab Benedict Lord Baltimore 8.95

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

Seafood Crepe 6.95

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

Bay Quiche Lorraine 6.95

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

Chef's French Toast 5.95

Mueslix bread topped with strawberries and bananas in a cinnamon egg batter served with whipped cream and roasted walnut syrup.

Blini Pancakes Four Ways 5.95

Four small pancakes, chocolate, blueberries, bananas and papaya served with roasted walnut syrup.

Barcelona Waffle 5.95

The perfect waffle served with warm chocolate and caramel sauces, whipped cream, cinnamon whipped butter, sliced bananas, blueberries and maple syrup.

Side Orders

Smoked apple wood bacon 3.95 **Sliced creamed potatoes** 3.95

Pork link sausages (4) 2.95 **Asparagus with hollandaise** 4.95

Carrots Vichy with fresh dill 2.95 **Patatas bravas** 3.95

Select Bread Items

Fruit Danish, churros, muffin, croissant, toasted bagel or toast accompanied with butter, cream cheese and select jams. 2.50ea

Full selection of hot, cold and bar beverages available

Please ask your server about drink specials

Breakfast items served until 2:30pm