



The Restaurant Guy's

REVIEW OF THE WEEK

For daily restaurant specials, follow me on Twitter [@PTRestaurantGuy](#)**Robert C. Shea**

A 30 year restaurant veteran as owner, operator and writer. Bringing you the best in So Cal cuisine every week in the Cheers restaurant review. Call Robert at (562) 499-1227

[DOWNLOAD MY FREE APP FROM THE APP STORE!](#)


Ahi Tuna Tartare
Tower Crudo



Seafood, Manchego
@ Chorizo Bisque

The Essence of Spain: *Café Sevilla*

By Bob Gourley

There is a romantic vibe at Café Sevilla in Long Beach. The rich red tones and the muted lighting throughout put you in a mood for the culture and cuisine of Spain. A huge wall of posters, newspapers and photos of the country are hard to miss. A large bluish-lit bull conversation piece hangs over an expansive circular bar area.

My son and I were glad to be once again visiting. It had been a long time since we had enjoyed the paella and other goodies. Both of us began with virgin Mojitas, a refreshing way to start off the evening.

The menu is huge. Fans of tapas will enjoy perusing the many options. On the recommendation of our talented waiter we started off with a spirited Ceviche (\$15.95) that included huge chunks of halibut and shrimp immersed in a tart citrus marinade that included garlic, red onion, bell pepper, cilantro and lime. French bread was great for dipping. Some of the other notable tapas include Marinated Spanish Olives (\$7.75) and Mussels Escabeche (\$9.75) with green-lipped shellfish and lime. There aren't too many places that offer dates but a starter that I will order next time is the Datiles Rellenos made with Medjool dates, bleu cheese and applewood-smoked bacon.

They offer a trio of empanadas, those wonderful pies that are filled with an assortment of savory ingredients. If you can't decide which you would prefer order the "Trio" (\$15) for a taste of all of them. We were impressed with

a large plate that arrived with a beef, wild mushroom/mancheco cheese and a chorizo empanada accompanied with three different sauces: red wine for the mushroom, chimichurri for the beef and a slightly spicy Brava for the cheese and chorizo. Having sampled empanadas over the years these were some of the best I have had. The crusts were soft and moist, not hard as so many are. All three were finished in rapid fashion.

Paella is one of the staples of Spanish cuisine and as you might expect the selections here are memorable and include a half dozen choices. On a prior visit I really enjoyed the Black Seafood Paella (\$32.50) with unique black rice. One of the most popular is the Paella Valenciana (\$28.50) with a mix of seafood including mussels, clams, calamari, shrimp, grilled sausage, scallops and chicken. I wanted something a little different so I picked the Six Sausage Paella (\$25.50) with morcilla, longaniza, chorizo, chorizo, merguez and rabbit. The entrée is served sizzling hot on a shallow skillet sitting on top of a wood plank. The sausages are sliced wafer thin and are dispersed throughout the rice. The differing flavors of the sausage came through with each forkful.

Another entrée we enjoyed were the Rioja Short Ribs (\$18.95) prepared with red wine. On the plate were creamy mancheco garlic mashed potatoes and a pile of seasonal vegetables. The meat was tender, juicy and a fitting accompaniment for the sauce.

If you order a Brocheta you will be dazzled by the decorative hanger that the meat sits on. By the way just about every

SEVILLA/4

SEVILLA

FROM PAGE 3

carnivorous food group is represented with a choice of lamb, shrimp or beef including flat iron steak.

Vegans are not left out as they offer a full vegetarian menu that includes a salad full of baby greens, cucumbers, goat cheese and orange vinaigrette. Grilled vegetable coca with asparagus and goat cheese is another option.

The dessert fare is large and varied. For instance you can get an Andalusian Apple Tart or Crema Catalana, chocolate and espresso crème with caramelized crust and berries. Sometimes you just have to have a churro and their version comes with an inviting glass of hot chocolate that you can either drink or use as a delicious dip.

There are a variety of entertainment options throughout the week. But if you are there on an evening that Flamenco

dancers are featured, be sure to pull up a chair and enjoy. The female dancers are adorned in fiery red dresses that fit the interior color scheme. They present an enthusiastic and sometimes soulful interpretation of Moorish, Andalusian, Egyptian, Roman, Indian and Spanish folk dancers. You will no doubt be mesmerized with the movement and passion.

Sevilla is a place that is great for a large group. That's why they have several options for banquets and special events that they will custom tailor for you and yours.

For those looking for a late afternoon break Happy Hour is in session seven days a week from 4 p.m. to 6 p.m.

They are committed to using as many local and sustainable ingredients as possible including free range chicken. They also utilize modern, understated lighting for maximum energy conservation.

Come and enjoy the essence of Spanish cuisine and music at Café Sevilla.



Café Sevilla

Where: 140 Pine Ave., Long Beach, CA 90802

Phone: (562) 495-1111

Website: www.cafesevilla.com

Hours: Monday - Thursday 4 p.m. – 11 p.m.; Friday 4 p.m. – 1:30 a.m.; Saturday 11:30 a.m. – 1:30 a.m.; Sunday 11 a.m. – 11 p.m.

Delivery: Yes

Take-Out: Yes

Parking: Valet, Garage, Street

Wheelchair Accessible: Yes

Full Bar: Yes



Aztec dancers at Noche de Estrellas Photo provided by Aquarium of the Pacific

Dance under the sea stars at the Aquarium of the Pacific's Latin-themed night, March 22

Guests of all ages can party with the sea stars and learn about marine life and the environment at the Aquarium of the Pacific's Latin-themed late night, *Noche de Estrellas (Night of the Stars)*, on Friday, March 22, from 6:30 p.m. to 10:30 p.m. The Aquarium will remain open late so guests can dance to the sounds of cumbia, rock en Español, salsa, and other Latin rhythms with the live bands and DJs.

Noche de Estrellas will feature Aztec dance, crafts, and educational programs, including a scavenger hunt with prizes, ocean-related activities, and environmental activities—all offered in both English

and Spanish. The event will also feature special programming highlighting the world's smallest and most critically endangered whale, the vaquita—only 30 remain. Mexican cuisine, beer, wine, cocktails, and refreshments will also be available for purchase.

Guests can also journey through the Pacific Ocean to meet over 11,000 animals at the Aquarium, including animals they can touch, from sharks and rays to horseshoe crabs. Note: The Lorikeet Forest aviary closes at 4:30 p.m.

Aquarium of the Pacific, 100 Aquarium Way, Long Beach, CA 90802. Call (562) 590-3100 or visit www.aquariumofpacific.org for ticket pricing.

Calling all children (and their parents!)

Meet Mr. Brahms at Rancho Los Alamitos, March 30

Long Beach Camerata Singers and Rancho Los Alamitos will present an interactive music-learning event focused on the vocal arts for children aged 3 to 8 years. *Meet Mr. Brahms* takes place on Saturday, March 30 from 10:30 a.m. to 12:30 p.m. Children are free.

Spend your Saturday morning with Mr. Brahms and his family, learning about his music, singing, clapping and conducting!

The humorous, interactive Kinder Konzert is fun for both kids and adults. After the show, enjoy snacks plus arts and crafts. All of this takes place at the beautiful Rancho Los Alamitos. Advance reservations are required.

Rancho Los Alamitos, 6400 E. Bixby Hill Road, Long Beach, CA 90815. Call (562) 431-3541 or visit RanchoLosAlamitos.org for adult ticket pricing.



Voted
#1

MEXICAN
RESTAURANT
IN LONG BEACH

\$5.00 OFF

ANY ORDER OF \$20.00 OR MORE
VALID THRU 04/04/19

732 E. 1ST STREET, LONG BEACH | WWW.SUPERMEX.COM

K Pasta



SERVING ITALIAN
SPECIALTIES + PIZZA

\$3 OFF any \$15 Order
\$5 OFF any \$25 Order
\$10 OFF any \$50 Order

DINE-IN OR TAKE OUT

Not to be combined with any other offer.

OPEN SUN-THUR 11-9 • FRI & SAT 11-10

6218 E. Pacific Coast Hwy., Long Beach CA
Marina Plaza @ PCH & Loynes • (562) 494-8500

LB0010452707 12x13