

tapas, small plates, and refreshing starters

start with a tapas plate, try multiple small plates as a meal, or get a few to share

CHORIZO BORACHO

Spanish chorizo sausage simmered in garnacha wine, finished with sherry, brandy, and fresh parsley. Served on grilled baguette toast 6.5

PESCADOS ALMENDRAS

seared tilapia with browned butter, marcona almonds, and fresh parsley 7

SEA SCALLOPS SERANNO

fresh caught diver scallops wrapped in imported Spanish ham with spicy romesco sauce and Belgian endive 10

RODILLO

artichoke and manchego cheese, with a touch of crushed red pepper wrapped in imported serrano ham and baked crispy 7

ADRIATIC CHICKEN

char-grilled organic boneless thigh brushed with Greek olive tapenade. Served with a tomato basil relish and feta 7.5

HUMMUS

classic puree of chick pea, sesame, lemon, and virgin olive oil. Served with tomato, cucumber, Greek olives, and crisp toast for dipping 6.5

ANTIPASTO MOLINARI

slices of molinari pepperoni and salame with fresh melon, roasted pepper, and piave vecchio cheese 8

ICED GAZPACHO

the classic Spanish chilled soup with a hint of cayenne. Topped with lime crema and fresh herbs 7

BUCHERON SALAD

baby spinach with virgin olive oil, cracked pepper, pine nuts, tart cherry, French goat cheese, and a balsamic reduction 9

TREVISANA SALAD

mixed greens, raspberry balsamic vinaigrette, pistachio, red onion, and fresh strawberry 7

SALADA ROMANA

grilled romaine topped with cherry tomato, pecorino cheese, and balsamic glaze 7

PANZANILLA

the classic Italian "bread salad" with fresh tomato, red wine vinegar, extra virgin olive oil, red onion, basil, and pan toasted bread 7

SERGIO'S TAPAS SAMPLER PLATTER

choose any three tapas from the selections listed above for 18

international cheese selection

the finest artisan cheeses served with dried and fresh fruit, toasted nuts, drizzles, and crackers. Enjoy cheese before your meal, enjoy cheese after your meal, enjoy cheese with beer, wine, port, or scotch, just enjoy some cheese...

1 selection 8 2 selections 14 3 selections 18

LAKE ERIE CREAMERY CHEVRE (goat, Cleveland)

PIAVE VECCHIO (cow, Italy)

DUBLINER WHITE CHEDDAR (cow, Ireland)

CARR VALLEY 8 YR AGED CHEDDAR

(cow, Wisconsin)

CARR VALLEY BILLY BLEU (goat, Wisconsin)

CASHEL BLEU (cow, Ireland)

BARICELLI CHEESE

ask your server about today's selection from cheese monger Paul Minillo featuring handmade cheeses from around the globe. Selections and preparations change daily. MP

sandwiches

GRILLED VEGETABLE BAGUETTE

grilled eggplant, squash, red onion, red pepper, and portabella mushroom served on a crusty French baguette with Dubliner white cheddar, roasted red pepper mayo, and crisp fries 9

PUEBLO BURGER

1/3 pound angus burger with queso blanco, sofrito, and crisp Serrano ham on toasted onion bun 9.5

TURKEY CHEDDAR AND BACON

stacked with shaved roasted turkey, crisp bacon, smoked cheddar, garlic mayo and crisp fries 10

AMERICAN FISH AND CHIPS

dortmunder battered tilapia with Napa slaw, Creole sauce, house pickle and crisp fries 10.5

salad meals

LINDA O'S SALAD

baby spinach, Belgian endive, ciabatta croutons, crisp apple wood smoked bacon, tossed with a sweet and sour dressing, and topped with a fried egg 10

LEMON CHICKEN FREGOLE

chilled salad of semolina pasta tossed with grilled boneless chicken thigh, green bell pepper, kalamata olive, red onion, lemon, fresh Ohio feta and virgin olive oil 12.5

SEARED ATLANTIC SALMON SALAD

pan-seared Atlantic salmon on a bed of mixed greens, with strawberries, shaved red onion, pistachios, and raspberry balsamic vinaigrette 13

DUCK CONFIT SALAD

crisp duck confit with baby spinach, virgin olive oil, pine nuts, tart cherry French goat cheese and a balsamic reduction 14

BEEF TENDERLOIN SKEWER BASILICO

served over a salad of grilled romaine, radicchio, and endive topped with cherry tomatoes, pecorino cheese, and balsamic glaze 15

meals

PRATO MISTO

savory vegetarian black beans, Brazilian rice, red onion rings, seasonal vegetables, farofa, fried spinach, and carioca tomato relish 9.5

STEWED MUSSELS

Prince Edward Island mussels with sweet fennel sausage, spicy tomato broth and garlic ciabatta toasts 10.5

BAKED MAC AND CHEESE

orechiette pasta with four cheeses, spinach, apple wood smoked bacon and an herb crumb top 10

GOLDEN TROUT MODO MIO

with lemon-caper butter, fennel rice, and garden vegetables 13

ANGEL HAIR POMODORO

served with Sergio's signature marinara sauce with basil and capers. Topped with Parmesan cheese curls 9.5

SEAFOOD PAELLA

the classic: golden Saffron spiked Spanish rice baked with chicken, jumbo shrimp, mussels, scallops, sweet peas, and crisp imported Serrano ham 15

LEMON PESTO RADIATORE PASTA

oven roasted chicken tossed with our signature lemon-pistachio pesto sauce 12

sides

CRISP FRIES 3.5

SWEET POTATO FRIES 4.5

ONION HOME FRIES 4.5

CRISP ONION RINGS 3.5

GARLIC CIABATTA 3

FRENCH BAGUETTE 1.5

BLACK BEANS AND RICE 4.5

FENNEL RICE 3.5

FRIED SPINACH 4.5

TODAY'S VEGETABLE 5.5

MARINATED GREEK OLIVES 4.5

CORNMEAL DUSTED OKRA 5

desserts

ICY CHOCOLATE MOUSSE

chocolate mousse with a hint of orange, topped with fresh whipped cream 7

SERGIO'S COCONUT BUTTER CAKE

whipped cream, crème Anglaise, and toasted coconut 7

SUMMER FRUIT CREPES

ripe seasonal fruit inspire our chefs to create succulent fillings for Sergio's homemade crepes 7

BRAZILIAN CARAMEL CUSTARD

the family recipe, creamy baked vanilla custard with caramel syrup 6

DAILY GELATO AND SORBET 6

**LUNCH MENU SERVED FROM 11:30-2:30,
TAPAS AVAILABLE DAILY STARTING AT 4 PM**

today's specials

Our entire staff welcomes you and we hope that you have a great time with us. We will gladly accommodate your special requests whenever possible, including vegetarian versions of many of our menu items. Please let us know if we can make your visit more enjoyable in any way. Thank you for joining us for a taste!

Sergio, Susan, and Julian Abramof

Melissa Cory - Director of Operations

Ryan Alabaugh - General Manager

Gregory Dominic - Kitchen Manager

Ivori Bell - Assistant Manager

SERGIO'S IN UNIVERSITY CIRCLE, an intimate, sensual dining experience in the heart of Cleveland's cultural playground.

Sergio's in University Circle and Saravá are both award-winning family-run, independent restaurants. Chef Sergio Abramof and his wife, Susan, are involved in all creative elements of the restaurants. Their son, Julian, created the children's menus. The staff is composed of Northeast Ohio's finest hospitality professionals, committed to service and culinary excellence.

SERGIO'S SARAVÁ AT SHAKER SQUARE

Just 7 minutes from University Circle, and open seven days a week, Saravá evokes the rhythm, sophistication, and energy of Brazilian street life. Our great bar and a Brazilian cross-cultural menu feature an array of small plates that encourages diners to discover new taste sensations in a relaxing, fun environment. Our extensive 120-seat outdoor patio, covered veranda, and bar features live music and the rhythm of Rio's Copacabana Beach – the best location for people watching and views of the Square! Our gorgeous private room is the best place for your next event!

A gratuity of 20% will be added to parties of 5 or more.

You may make on-line reservations for both of our restaurants on our web site. The site also lists our full menus, information about special events, live music schedule, the Rio Rewards program, catering, and delicious recipes. Our complete menu is always available for take-out or delivery.



1903 Ford Drive Cleveland, Ohio 44106 216 231 1234

www.sergioscleveland.com