

# TAPAS FRÍAS

<b>ACEITUNAS</b> <i>marinated olives in onions and spices</i>	<b>5.95</b>
<b>TOSTADA A LA ANDALUZA</b> <i>eggplant and golden beets with goat cheese on toasted country bread, served with mixed greens and extra virgin olive oil</i>	<b>8.95</b>
<b>PISTO MANCHEGO</b> <i>sautéed zucchini, peppers, onion, eggplant, anchovy and olives in a garlic tomato sauce</i>	<b>6.95</b>
<b>TORTILLA A LA ESPAÑOLA CON ENSALADA</b> <i>traditional Spanish omelet with potato and onion, served with mixed greens</i>	<b>6.95</b>
<b>ENSALADA RUSA</b> <i>Spanish style potato salad with tuna, peas, and carrots</i>	<b>7.75</b>
<b>PATATAS CON ALIOLI</b> <i>Emilio's Famous Garlic Potato Salad</i>	<b>7.95</b>
<b>PLATO DE JAMÓN SERRANO</b> <i>imported Spanish style cured ham served with Manchego cheese, olives, toast points and extra virgin olive oil</i>	<b>17.50</b>
<b>CANELÓN FRIO DE ATÚN</b> <i>cannelloni filled with tuna, asparagus, basil and tomato, topped with creamy white wine vinaigrette</i>	<b>8.50</b>
<b>QUESO DE CABRA CON NUECES</b> <i>goat cheese rolled in caramelized pecans, served with poached pear in red wine, grapes and toast points</i>	<b>8.95</b>
<b>BERENJENAS A LA ANDALUZ</b> <i>roasted eggplant, pear tomato, green onion, goat cheese and shrimp, with balsamic vinaigrette and toast points</i>	<b>7.95</b>
<b>TOMATE CON QUESO Y ALBAHACA</b> <i>tomato and fresh mozzarella with basil and sherry vinaigrette</i>	<b>8.50</b>
<b>PAN CON TOMATE, JAMÓN Y QUESO</b> <i>tomato bread with Serrano ham and Manchego cheese, drizzled with olive oil</i>	<b>11.95</b>
<b>POLLO AL CURRI</b> <i>pieces of chicken breast with celery, greens onions and red grapes, served in a curry mayonnaise</i>	<b>7.95</b>
<b>TOSTADAS DE CHORIZO</b> <i>toast points with Spanish air cured chorizo, caramelized onion, and mustard</i>	<b>8.50</b>
<b>GAMBAS FRIAS TRES SALSAS</b> <i>chilled shrimp served with tomato, garlic cumin and alioli sauces</i>	<b>13.95</b>
<b>CAZUELA DE PULPO</b> <i>marinated octopus with sweet peppers and sherry vinaigrette</i>	<b>9.95</b>

# ENSALADAS & SOPA

<b>SOPA DE ALUBIAS NEGRAS</b> <i>Spanish style black bean soup with Serrano ham</i>	<b>5.95</b>	<b>ENSALADA MEDITERRANEA</b> <i>Romain lettuce with hearts of palm, black olives, onion, feta cheese, sweet peppers and sherry vinaigrette</i>	<b>7.95</b>
<b>ENSALADA DE LA CASA</b> <i>mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette</i>	<b>5.50</b>	<b>ENSALADA DE ESPINACAS</b> <i>julienne of spinach in a radicchio cup, served with Manchego cheese, crispy Serrano ham, egg and tomato finish with sherry vinaigrette</i>	<b>6.95</b>

# PAELLAS

<b>PAELLA A LA VALENCIANA</b> <i>chicken, shrimp, mussels and clams in saffron rice</i>	<b>*19.50</b>
<b>PAELLA A LA MARISCOS</b> <i>shrimp, mussels, clams, scallops and fish in saffron rice</i>	<b>*20.50</b>
<b>PAELLA VEGETARIANA</b> <i>Spanish rice with seasonal vegetables</i>	<b>*14.50</b>

**\*PRICE IS PER PERSON\***

**PLEASE ALLOW 30 MINUTES TO PREPARE**

## TAPAS CALIENTES

<b>PINCHO DE POLLO AL MOJO PICÓN</b> <i>grilled chicken brochette served with garlic cumin sauce</i>	5.95
<b>CAZUELA DE POLLO SALTEADO</b> <i>casserole of sautéed chicken with garlic, chorizo, mushrooms and amontillado sauce</i>	7.95
<b>CROQUETAS DE POLLO</b> <i>chicken croquettes served with tomato basil sauce</i>	8.95
<b>CARACOLES EMILIO</b> <i>sautéed escargot served on croutons with tomato sauce and topped with alioli</i>	7.95
<b>PATO CON PERAS</b> <i>roasted duck leg with mushrooms, served with pears and red port wine sauce</i>	15.95
<b>CAZUELA DE CHORIZO A LA SIDRA</b> <i>casserole of sautéed chorizo and Spanish style potatoes, served with apple cider broth</i>	8.95
<b>EMILIO'S PATATAS BRAVAS</b> <i>Spanish style potatoes served in a garlic tomato almond sauce and Spanish aged cheese</i>	8.95
<b>CHAMPIÑONES RELLENOS</b> <i>mushroom caps filled with spinach, onions and fresh mozzarella, served with tomato sauce</i>	8.95
<b>CALAMARES CON AJO Y LIMÓN</b> <i>grilled calamari with garlic, lemon and extra virgin olive oil</i>	8.95
<b>DÁTILES CON TOCINO</b> <i>dates wrapped in applewood smoked bacon, served with red pepper butter sauce</i>	8.95
<b>QUESO DE CABRA AL HORNO</b> <i>goat cheese baked in tomato sauce with olives, served with garlic bread</i>	8.95
<b>GAMBAS A LA PLANCHA</b> <i>grilled shrimp served with lemon garlic butter</i>	9.50
<b>MONTADITOS DE LOMO DE CERDO</b> <i>grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce</i>	9.95
<b>PINCHO DE SOLOMILLO A LA PIMIENTA</b> <i>grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce</i>	8.25
<b>ALAS DE POLLO A LA ANDALUZ</b> <i>spicy chicken wings served with seedless red grapes and alioli sauce</i>	6.95
<b>MORCILLA Y CHORIZO A LA PLANCHA</b> <i>grilled Spanish chorizo and blood sausage</i>	8.95
<b>FRUTO DEL MAR</b> <i>sautéed shrimp, scallops, mussels, clams and fish with cilantro cava broth</i>	10.95

## RACIONES

<b>MACARRONES A LA CATALANA</b> <i>baked penne pasta with meat sauce and Manchego cheese</i>	8.95
<b>FILETE DE CALAMAR</b> <i>calamari steak served with sautéed spinach, green beans, mushrooms, and pimiento butter sauce</i>	11.95
<b>POLLO AL GRANO DE MOSTAZA</b> <i>grilled chicken breast with leeks, butter potato and mustard cream sauce</i>	12.95
<b>VIEIRAS SALTEADAS SALSA AZAFRAN</b> <i>sautéed sea scallops with spinach, tomato saffron sauce and pine nuts</i>	15.95
<b>PULPO A LA PLANCHA</b> <i>grilled octopus served with mixed greens, potatoes and balsamic vinaigrette</i>	16.95
<b>CARNE A LA PELAYO</b> <i>grilled flank steak with garlic potatoes, sautéed vegetables and blue cheese sauce</i>	16.95
<b>TURNEDOS DE CEBÓN</b> <i>grilled black angus beef served with sautéed oyster and shiitake mushrooms, Spanish potatoes and cilantro cava sauce</i>	15.95
<b>CAZUELA DE FIDEO CON HIERBA BUENA</b> <i>casserole of shrimp, mussels, clams, fish and angel hair pasta in a saffron broth with mint</i>	16.95
<b>SOLOMILLO CON PIMIENTOS</b> <i>grilled beef tenderloin rolled in cracked pepper, with sautéed onions, peppers and red wine sauce</i>	22.95