

## Emilio's Tapas Hillside

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## Emilio's Tapas Sol y Nieve

215 E Ohio St.  
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Ph. 312-467-7177

[WWW.EMILIOSTAPAS.COM](http://WWW.EMILIOSTAPAS.COM)

## Party Platters "To-Go"

**We can prepare almost any item on our menu by the Pound or by the Dozen**

### COLD TAPAS

**Canelón de Atun** - Pasta filled with tuna, asparagus, olives and basil, drizzled with a white wine vinaigrette \$31.50 dz.

**Gambas Tres Salsas** – Shrimp with alioli sauce, cumin- mayo sauce and tomato brandy sauce \$30 dz.

**Patatas Alioli** – Emilio's Famous Garlic Potato Salad \$12.50 lb.

**Rollitos de Espárragos con Jamón** – Asparagus wrapped in Spanish ham \$25.50 dz.

**Ensalada Rusa** – Spanish style Potato Salad with peas, carrots and tuna \$12.50 lb.

**Emilio's Marinated Olives** – Olives with pits marinated in onions and spices \$8.50 lb.

**Tostadas Variadas** – Variety of Tapas served on toast points \$25 dz.

**Tortilla Española** – Traditional Spanish Omelet of potatoes, onion and garlic \$25 dz.

**Pollo al Curri** – Chicken Salad with celery, grapes and onion in a curry mayo \$16.50 lb.

**Tomate y Queso** – Sliced Tomato with fresh mozzarella and vinaigrette \$25 dz.

**Pan con Tomate** – Spanish Ham and Manchego cheese on bread garnished with marinated tomato and basil \$30 dz.

### HOT TAPAS

**Dátiles con Tocino** – Organic Dates wrapped in apple wood smoked bacon \$20.50 dz.

**Banderillas de Verduras** – Grilled Seasonal Vegetables brochette with vinaigrette drizzle \$25 dz.

**Vieras Salteadas** – Sautéed Sea Scallops with tomato saffron sauce \$39 dz.

**Croquetas de Pollo** – Chicken Croquettes with tomato basil sauce \$25.50 dz.

**Champiñones Rellenos** – Mushroom Caps filled with spinach, mozzarella with tomato basil sauce \$24 dz.

**Pincho de Pollo** – Grilled Chicken brochette with cumin mayo sauce \$31.50 dz.

**Alas de Pollo** – Spicy Chicken Wings with alioli sauce and grapes \$15.50 dz.

**Pincho de Solomillo** – Grilled Beef Tenderloin brochette with caramelized onions and horseradish sauce \$43.50 dz.

**Gambas a la Plancha** – Grilled Shrimp with garlic butter sauce \$25 dz.

**Caracoles Emilio** – Escargot served on toast with tomato sauce \$22.50 dz.

**Paella Campesina** – Chicken & Vegetables in Saffron Rice \$Restaurant Price

**Paella Valenciana** – Chicken, Shrimp, Mussels & Clams in Saffron Rice \$Restaurant Price

**Paella Mariscos** – Shrimp, Mussels, Clams, Scallops & Fish baked in Saffron Rice \$Restaurant Price

**Paella Vegetariana** – Seasonal Vegetables baked in Saffron Rice \$Restaurant Price

**Chuletas de Cordero** – Grilled Baby Lamb Chops \$5 ea.

**MENU AND PRICING ARE SUBJECT TO CHANGE**

2017