

# TAPAS FRÍAS

<b>ACEITUNAS ALIDAÑAS</b>	7.95
Marinated olives in onions and spices	
<b>CAZUELA DE PULPO A LA VINAGRETA</b>	10.95
Marinated octopus with tri-colored sweet peppers, cilantro, sherry vinaigrette and garlic	
<b>TOSTADA DE BOQUERONES A LA GRANADINA</b>	8.95
White anchovy atop toasted country bread with avocado purée, thinly sliced pear tomato, arugula and extra virgin olive oil	
<b>PATATAS CON ALIOLI</b>	7.95
Emilio's FAMOUS garlic potato salad	
<b>TOSTADA A LA ANDALUZ</b>	8.95
Eggplant, golden beets with goat cheese served on toasted country bread, served with mixed greens and extra virgin olive oil	
<b>TORTILLA A LA ESPAÑOLA CON ENSALADA</b>	8.95
Spanish omelet with onion and potato, served with mixed greens	
<b>GARBANZOS A LA CASTELLANA</b>	8.95
Garbanzo bean purée with roasted garlic, radish, chives, basil and roasted red peppers, served with toasted country bread, drizzled with extra virgin olive oil	
<b>CANELÓN FRIO DE ATÚN</b>	8.95
Cannelloni filled with tuna, asparagus, basil and tomato, served with white wine vinaigrette	
<b>PAN CON TOMATE, JAMÓN Y QUESO</b>	10.95
Tomato bread topped with serrano ham and Manchego cheese served with olives	
<b>PLATO DE JAMÓN SERRANO</b>	18.25
Imported Spanish serrano ham, served with Manchego cheese, olives, toast points and extra virgin olive oil	
<b>POLLO AL CURRI</b>	8.50
Pieces of chicken breast with celery, green onions and red grapes, served in a curry mayonnaise	
<b>QUESO DE CABRA CON NÚECES</b>	10.25
Goat cheese rolled in roasted caramelized pecans, served with poached pear in red wine, grapes and toast points	
<b>SALMÓN A LA TAVERNA</b>	10.95
House smoked salmon with capers, onions, hard boiled egg and dill cream sauce, drizzled with olive oil and served with toast points	
<b>TOSTADAS DE CHORIZO SECO</b>	9.50
Air cured Spanish sausage served on toast points with caramelized red onions, mixed greens and Dijon mustard	
<b>ENSALADA RUSA</b>	8.95
Spanish style potato salad with tuna, peas, and carrots served with toast points	

## SOPA - ENSALADAS

<b>SOPA DE ALUBIAS NEGRA</b>	6.95
black bean soup with chorizo	
<b>ENSALADA CATALANA</b>	8.95
mixed greens with apples, grapes and pecans with cabrales cheese and cava vinaigrette	
<b>ENSALADA DE LA CASA</b>	7.25
mixed greens with tomato, egg, croûtons, avocado, red onions and sherry vinaigrette	



## PAELLAS

<b>PAELLA A LA VALENCIANA</b> *21.95	<b>PAELLA DE MARISCOS</b> *23.95
chicken, shrimp, mussels and clams, in saffron rice	shrimp, mussels, clams, scallops and fish, in saffron rice
<b>PAELLA CAMPESINA</b> *15.95	<b>PAELLA VEGETARIANA</b> *14.95
saffron rice with chicken and seasonal vegetables	Spanish rice with seasonal vegetables

PLEASE ALLOW 30 TO 40 MINUTES COOKING TIME

\*PRICE PER PERSON\*

# ESPECIALIDADES

<b>FILETE A CABALLO</b>	17.95
Grilled skirt steak served atop a potato fritter filled with manchego cheese, with sautéed spinach, oyster mushrooms, red bell peppers and cilantro cava sauce	
<b>PULPO SOL Y NIEVE</b>	17.25
Grilled octopus served with roasted potatoes, smoked paprika, arugula and extra virgin olive oil	
<b>TURNEDOS DE SOLOMILLO CON CABRALES</b>	18.50
Grilled Beef with spinach, grilled eggplant, cabrales cheese and red wine sauce	
<b>LOMO DE CERDO AL AJILLO</b>	13.95
Pork tenderloin medallions served with Spanish potatoes and garlic sauce	
<b>POLLO A LAS BRASAS</b>	11.95
Grilled chicken breast served with grilled vegetables, parmesan cheese, capers and white wine lemon sauce	
<b>PATO CON PERAS</b>	16.95
Confit Duck leg and thigh with sautéed mushrooms, garlic potato, poached pears, served with red wine sauce	
<b>CORDERO AL PASTOR</b>	12.95
Marinated leg of lamb served with garlic potatoes, onions and amontillado sherry sauce	
<b>CARNE PELAYO</b>	17.95
Marinated flank steak served with shoestring potatoes and spring onions, in a red wine cabrales cheese sauce	

# TAPAS CALIENTES

<b>EMPANADA DEL DÍA</b>	8.95
Puff pastry filled with Chef's selection served with tomato basil sauce	
<b>CAZUELA DE POLLO Y CHORIZO</b>	9.95
Casserole of Chicken, Spanish sausage, mushrooms and garlic with amontillado sherry sauce	
<b>PINCHO DE SOLOMILLO A LA PIMIENTA</b>	8.25
Grilled beef brochette rolled in cracked pepper, served with caramelized onions, and horseradish sauce	
<b>CHAMPIÑONES RELLENOS</b>	8.95
Mushroom caps filled with mozzarella and spinach served with tomato basil sauce	
<b>MORCILLA Y CHORIZO</b>	10.95
Grilled Spanish sausage and blood sausage	
<b>PATATAS BRAVAS SOL Y NIEVE</b>	9.50
Spanish style spicy potatoes with parmesan cheese	
<b>GAMBAS A LA PLANCHA</b>	10.95
Grilled shrimp with garlic lemon butter sauce	
<b>PINCHO DE POLLO AL MOJO PICÓN</b>	7.25
Grilled chicken brochette served with cumin garlic sauce	
<b>SETAS CON AJO Y LIMÓN</b>	8.95
Sautéed assorted mushrooms with paprika, cayenne pepper and tomato basil vinaigrette	
<b>QUESO DE CABRA AL HORNO</b>	9.50
Baked goat cheese with tomato sauce and olives, served with garlic bread	
<b>ALBONDIGAS DE CORDERO</b>	8.95
Lamb meatballs served with spicy tomato almond sauce	
<b>CROQUETAS DE POLLO Y JAMÓN</b>	8.95
Chicken and serrano ham croquettes, served with tomato basil sauce	
<b>DÁTILES CON TOCINO</b>	9.95
Dates wrapped in bacon, served with roasted red pepper butter sauce	
<b>CALAMARES CON AJO Y LIMÓN</b>	9.95
Grilled calamari with garlic, lemon and extra virgin olive oil	
<b>ALAS DE POLLO A LA ANDALUZ</b>	7.95
Marinated chicken wings served with alioli sauce and seedless red grapes	
<b>CARACOLES EMILIO</b>	8.95
Sautéed Escargot served on croûtons with tomato sauce and alioli	