

Emilio's Tapas
Menu

Tapas Frías

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| ACETUNAS | 5.95 |
| Marinated olives in onions and spices - <i>v, gf</i> | |
| PISTO MANCHEGO | 7.95 |
| sautéed zucchini, peppers, onion, eggplant, anchovy and olives in a garlic tomato sauce - <i>gf</i> | |
| TORTILLA A LA ESPAÑOLA CON ENSALADA | 7.95 |
| traditional Spanish omelet with potato and onion, served with mixed greens - <i>gf</i> | |
| ENSALADA RUSA | 7.95 |
| Spanish style potato salad with tuna, peas and carrots - <i>gf</i> | |
| PATATAS CON ALIOLI | 7.95 |
| Emilio's Famous Garlic Potato Salas | |
| PLATO DE JAMÓN SERRANO | 18.95 |
| imported Spanish style cured ham served with Manchego cheese, olives, toast points and extra virgin olive oil | |
| CANELÓN FRIO DE ATÚN | 8.95 |
| cannelloni filled with tuna, asparagus, basil and tomato, topped with creamy white wine vinaigrette | |
| QUESO DE CABRA CON NUECES | 9.95 |
| goat cheese rolled in caramelized pecans, served with poached pear in red wine, grapes and toast points. <i>v, gf</i> | |
| BERENJENAS A LA ANDALUZ | 8.95 |
| roasted eggplant, pear tomato, green onion, goat cheese and shrimp, with balsamic vinaigrette and toast points. <i>gf</i> | |
| TOMATE CONE QUESO Y ALBAHACA | 8.95 |
| tomato and fresh mozzarella with basil and sherry vinaigrette. <i>v, gf</i> | |
| PAN CON TOMATE, JAMÓN Y QUESO | 12.95 |
| tomato bread with Serrano ham and Manchego cheese, drizzled with olive oil. <i>gf</i> | |
| POLLO AL CURRI | 8.95 |
| pieces of chicken breast with celery, green onions and red grapes, served in a curry mayonnaise. <i>gf</i> | |

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| TOSTADAS DE CHORIZO | 9.95 |
| toast points with Spanish air cured chorizo, caramelized onion, and mustard | |
| GAMBAS FRIAS TRES SALSAS | 14.95 |
| chilled shrimp served with tomato, garlic cumin and aioli sauces. <i>gf</i> | |
| CAZULA DE PULPO | 12.95 |
| marinated octopus with sweet peppers and sherry vinaigrette | |
| TOSTADA A LA ANDALUZA | 9.95 |
| eggplant and golden beets with goat cheese on toasted country bread, served with mixed greens and extra virgin olive oil - <i>v</i> | |

Raciones

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| FILETE DE CALAMAR | 11.95 |
| calamari steak served with sautéed spinach, green beans, mushrooms, and pimiento butter sauce. <i>gf</i> | |
| VIERAS SALTEADAS SALSA AZAFRAN | 17.95 |
| sautéed sea scallops with spinach, tomato saffron sauce and pine nuts. <i>gf</i> | |
| PERCHUGA DE POLLO CON MELOCOTONES | 15.95 |
| spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction. <i>gf</i> | |
| CARNE A LA PELAYO | 16.95 |
| grilled flank steak with garlic potatoes, sautéed vegetables and blue cheese sauce. | |
| TURNEDOS DE CEBÓN | 17.95 |
| grilled black angus beef served with sautéed oyster and shitake mushrooms, Spanish potatoes and cilantro cava sauce. <i>gf</i> | |
| CAZUELA DE FIDEO CON HIERBA BUENA | 17.95 |
| casserole of shrimp, mussels, clams, fish and angel hair pasta in a saffron broth with mint. | |
| SOLOMILLO CON PATATAS FRIAS | 17.95 |
| grilled beef tenderloin sautéed with tri-colored peppers, onions, and amontillado sherry sauce, served with fries. <i>gf</i> | |

Tapas Calientes

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| PINCHO DE POLLO AL MOJO PICÓN | 6.95 |
| grilled chicken brochette served with garlic cumin sauce. <i>gf</i> | |

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| CAZUELA DE POLLO SALTEADO | 8.95 |
| casserole of sautéed chicken with garlic chorizo, mushrooms and amontillado sauce | |
| CARACOLES EMILIO | 8.95 |
| sautéed escargot served on croutons with tomato sauce and topped with aioli | |
| CROQUETAS DE POLLO | 9.95 |
| chicken croquettes served with tomato basil sauce | |
| PATO CON PERAS | 17.95 |
| roasted duck leg with mushrooms, served with pears and red port wine sauce | |
| CAZUELA DE CHORIZO A LA SIDRA | 9.95 |
| casserole of sautéed chorizo and Spanish style potatoes served with all cider broth | |
| EMILIO'S PATATAS BRAVAS | 8.95 |
| Spanish style potatoes served in a garlic tomato almond sauce and Spanish aged cheese. | |
| CHAMPIÑONES RELLENOS | 8.95 |
| mushroom caps filled with spinach, onions, and fresh mozzarella, served with tomato sauce. <i>v, gf</i> | |
| CALAMARES CON AJO Y LIMÓN | 9.95 |
| grilled calamari with garlic lemon and extra virgin olive oil. <i>gf</i> | |
| DÁTILES CON TOCINO | 9.95 |
| dates wrapped in applewood smoke bacon served with red pepper butter sauce. <i>gf</i> | |
| QUESO DE CABRA AL HORNO | 9.95 |
| goat cheese baked in tomato sauce with olives served with garlic bread. <i>v</i> | |
| GAMBAS A LA PLANCHA | 9.95 |
| grilled shrimp served with lemon garlic butter. <i>gf</i> | |
| MONTADITOS DE LOMO DE CERDO | 10.95 |
| grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce. <i>gf</i> | |
| PINCHO DE SOLOMILLOA LA PIMIENTA | 8.95 |
| grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce. <i>gf</i> | |
| ALAS DE POLLO A LA ANDALUZ | 6.95 |
| spicy chicken wings served with seedless red grapes and aioli sauce. <i>gf</i> | |

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| MORCILLA Y CHORIZO A LA PLANCHA grilled Spanish chorizo blood sausage. <i>gf</i> | 9.95 |
| FRUTO DEL MAR sautéed shrimp, scallops, mussel, clams and fish with cilantro cava broth | 12.95 |
| MACARRONES A LA CATALANA baked penne pasta with meat sauce and Manchego cheese. | 9.95 |
| PULPO A LA GALLEGA Spanish octopus with potatoes, Spanish smoked paprika and extra virgin olive oil, served on a board. <i>gf</i> | 20.95 |

Ensalada & Sopa

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| SOPA DE ALUBIAS NEGRAS Spanish style black bean soup with Serrano ham. <i>gf</i> | 5.95 |
| ENSALADA DE LA CASA mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette. <i>v, gf</i> | 5.95 |
| ENSALADA MEDITERRANEA romaine lettuce with hearts of palm, black olives, onion, feta cheese, sweet peppers and sherry vinaigrette. <i>v, gf</i> | 8.95 |
| ENSALADA DE ESPINACAS julienne of spinach in a radicchio cup, served with Manchego cheese, crispy Serrano ham, egg and tomato finish with sherry vinaigrette. <i>gf</i> | 6.95 |

Paellas

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| PAELLA A LA VALENCIANA chicken, shrimp, mussels and clams in saffron rice. <i>gf</i> | *21.95 |
| PAELLA A LA MARISCOS shrimp, mussels, clams, scallops and fish in saffron rice. <i>gf</i> | *23.95 |
| PAELLA CAMPESINA Spanish rice with chicken and seasonal vegetables. <i>gf</i> | *17.95 |
| PAELLA VEGETARIANA Spanish rice with seasonal vegetables. <i>v, gf</i> | *16.95 |

*Price is per person | Please allow 30 minutes to prepare
v - vegetarian *gf* - gluten free