

ANDALUCIA MENU

55.00 per person

TAPAS FRIAS

Gambas Frias Tres Salsas

Chilled Shrimp served with brandy, cumin and aioli sauce

Pollo al Caserio

Chicken Breast filled with radicchio and Mozzarella cheese,
served with roasted peppers and sherry vinaigrette

Alcachofas a la Vasca

Marinated Artichoke hearts with garlic, olive oil and balsamic vinaigrette

Patatas con Aioli

Emilio's Famous Garlic Potato salad

TAPAS CALIENTES

Pastel de Salmon Ahumado

Potato Cake topped with dill cream, smoked salmon and caper
served with mixed greens

Cangrejos con Aioli

Puff Pastries filled with crab meat topped with aioli cream

Champinones Rellenos

Mushroom Caps stuffed with spinach, onions and fresh mozzarella
served with tomato sauce

Chuletas de Cordero

Grilled Lamb chops served with garlic potatoes, and rosemary sauce

ENTRADA

Cochinillo Asado a la Segoviana

Roasted Suckling pig served with potatoes, saffron rice and vegetables

POSTRE

Bizcocho Borracho

Lady Fingers dipped in Brandy, Tia Maria, and espresso, layered with mascarpone cheese and dusted with cocoa