

**Sol y Nieve
Dining Room Menu****Tapas Frías**

ACETUNAS ALINADAS marinated olives in onions and spices <i>v, gf</i>	7.95
CAZUELA DE PULPO A LA VINAGRETA marinated octopus with tri-colored sweet peppers, cilantro, sherry vinaigrette and garlic	10.95
TOSTADA DE BOQUERONES A LA GRANADINA white anchovy atop toasted country bread with avocado puree, thinly sliced pear tomato, arugula and extra virgin olive oil	9.95
PATATAS CON ALIOLI Emilio's Famous Garlic Potato Salad. <i>v, gf</i>	7.95
TOSTADA A LA ANDALUZ roasted eggplant, pear tomato, green onion, goat cheese and shrimp, with balsamic vinaigrette and toast points. <i>gf</i>	9.95
TORTILLA A LA ESPAÑOLA CON ENSALADA traditional Spanish omelet with potato and onion, served with mixed greens - <i>gf</i>	8.95
GARBANZOS A LA CASTELLANA garbanzo bean puree with roasted garlic, radish, chives, basil and roasted red peppers, served with toasted country bread, drizzled with extra virgin olive oil	9.50
CANELÓN FRIO DE ATÚN cannelloni filled with tuna, asparagus, basil and tomato, topped with creamy white wine vinaigrette	8.95
PAN CON TOMATE, JAMÓN Y QUESO tomato bread with Serrano ham and Manchego cheese, drizzled with olive oil. <i>gf</i>	11.95
PLATO DE JAMÓN SERRANO imported Spanish style cured ham served with Manchego cheese, olives, toast points and extra virgin olive oil	18.25
POLLO AL CURRI pieces of chicken breast with celery, green onions and red grapes, served in a curry mayonnaise. <i>gf</i>	8.95

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QUESO DE CABRA CON NUECES	10.50
goat cheese rolled in caramelized pecans, served with poached pear in red wine, grapes and toast points. <i>v, gf</i>	
SALMON A LA TAVERNA	11.95
house smoked salmon with capers, onions, hardboiled egg and dill cream sauce, drizzled with olive oil and served with toast points <i>gf</i>	
TOSTADAS DE CORIZO SECO	9.50
air cured Spanish sausage served on toast points with caramelized onion, mixed greens and Dijon mustard	
ENSALADA RUSA	8.95
Spanish style potato salad with tuna, peas, and carrots served with Toast points. <i>gf</i>	

Especialidades

FILETE A CABALLO	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	
PULPO SOL Y NIEVE	18.95
grilled octopus served with roasted potatoes smoked paprika, arugula and extra virgin olive oil. <i>gf</i>	
TURNEDOS DE SOLOMILLO CON CABRALES	18.50
grilled beef with spinach, grilled eggplant, cabrales cheese and red wine sauce. <i>gf</i>	
LOMO DE CERDO AL AJILLO	14.95
pork tenderloin medallions served with Spanish potatoes and garlic sauce. <i>gf</i>	
POLLO A LAS BRASAS	12.95
grilled chicken breast served with grilled vegetables, Parmesan cheese, capers, and white wine lemon sauce. <i>gf</i>	
PATO CON PERAS	18.95
confit duck leg and thigh with sautéed mushrooms, garlic potato, poached pears, served with red wine sauce.	
CORDERO AL PASTOR	13.95
marinated leg of lamb served with garlic potatoes, onions and amontillado sherry sauce. <i>gf</i>	

Tapas Calientes

EMPANADA DEL DIA puff pastry filled with Chef's selection served with tomato basil sauce.	8.95
CAZUELA DE POLLO Y CHORIZO casserole of chicken, Spanish sausage, mushrooms and garlic and amontillado sherry sauce. <i>gf</i>	9.95
PINCHO DE SOLOMILLOA LA PIMIENTA grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce. <i>gf</i>	9.95
CHAMPIÑONES RELLENOS mushroom caps filled with spinach, onions, and fresh mozzarella, served with tomato sauce. <i>v, gf</i>	9.95
MORCILLA Y CHORIZO grilled Spanish sausage and blood sausage. <i>gf</i>	10.95
PATATAS BRAVAS SOL Y NIEVE Spanish style spicy potatoes with Parmesan cheese. <i>gf</i>	9.95
GAMBAS A LA PLANCHA grilled shrimp served with garlic lemon butter sauce. <i>gf</i>	11.95
PINCHO DE POLLO AL MOJO PICÓN grilled chicken brochette served with cumin garlic sauce. <i>gf</i>	7.50
SETAS CON AJO Y LIMON grilled chicken brochette served with garlic cumin sauce. <i>gf</i>	9.95
QUESO DE CABRA AL HORNO baked goat cheese with tomato sauce and olives, served with garlic bread. <i>v</i>	9.50
ALBONDIGAS DE CORDERO lamb meatballs served with spicy tomato almond sauce	10.95
CROQUETAS DE POLLO Y JAMON chicken and serrano ham croquettes served with tomato basil sauce	10.95
DÁTILES CON TOCINO dates wrapped in bacon served with roasted red pepper butter sauce. <i>gf</i>	9.95
CALAMARES CON AJO Y LIMÓN grilled calamari with garlic lemon and extra virgin olive oil. <i>gf</i>	9.95

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ALAS DE POLLO A LA ANDALUZ 8.95
marinated chicken wings served with aioli sauce and
seedless red grapes. *gf*

CARACOLES EMILIO 9.95
sautéed escargot served on croutons with tomato sauce and aioli

Ensaladas & Sopa

SOPA DE ALUBIAS NEGRAS 6.95
Spanish style black bean soup with chorizo. *gf*

ENSALADA CATALANA 8.95
mixed greens with apples, grapes and pecans with cabrales cheese and cava
vinaigrette. *v, gf*

ENSALADA DE LA CASA 7.25
mixed greens with tomatoes, egg, croutons, avocado, red onions, and
sherry vinaigrette. *v, gf*

Paellas

PAELLA A LA VALENCIANA *21.95
chicken, shrimp, mussels and clams in saffron rice. *gf*

PAELLA A LA MARISCOS *20.50
shrimp, mussels, clams, scallops and fish in saffron rice. *gf*

PAELLA CAMPESINA *15.95
saffron rice with chicken and seasonal vegetables.

PAELLA VEGETARIANA *14.50
Spanish rice with seasonal vegetables. *v, gf*

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