

**Emilio's Tapas
Menu**

Tapas Frías

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>	

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 alioli 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

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

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

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 alioli	
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 alioli sauce. <i>gf</i>	

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

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

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