

## **ANDALUCIA MENU**

*55.00 per person*

### **TAPAS FRIAS**

#### **Gambas Frias Tres Salsas**

Chilled Shrimp served with brandy, cumin and alioli 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 Alioli**

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 Alioli**

Puff Pastries filled with crab meat topped with alioli 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