

## **RIOJA MENU**

45.00 per person

### **TAPAS FRIAS**

#### **Berenjenas Braseadas**

Grilled Eggplant rolled with goat cheese, garnished with tomato and arugula

#### **Canelón Frio de Atun**

Cannelloni filled with tuna, asparagus, basil and tomato, topped with creamy white wine vinaigrette

#### **Pan con Tomate, Jamón y Queso**

Tomato bread with Spanish Serrano ham and Manchego cheese

#### **Patatas con Alioli**

Emilio's Famous Garlic Potato salad

### **TAPAS CALIENTES**

#### **Montaditos de Lomo de Cerdo**

Grilled Pork Tenderloin on toast points with seasonal vegetables and caramelized onions served with amontillado sauce

#### **Vieiras Salteadas Salsa Azafran**

Sautéed Sea Scallops served over spinach, with saffron sauce and butter potato

#### **Emilio's Croquetas**

Croquettes, served with tomato basil sauce

#### **Dátiles con Tocino**

Organic Dates wrapped in bacon with roasted red pepper sauce

### **PAELLA**

#### **Paella a la Valenciana**

Chicken, shrimp, mussels and clams baked in saffron rice

**POSTRE**

**Profiteroles del Pirineo**

Puffed pastry filled with vanilla ice cream topped with  
bittersweet chocolate sauce