

**Emilio's Tapas**  
**Menu**

**Tapas Frías**

<b>ACETUNAS</b>	6.95
Marinated olives in onions and spices - <i>v, gf</i>	
<b>PISTO MANCHEGO</b>	7.95
sautéed zucchini, peppers, onion, eggplant, anchovy and olives in a garlic tomato sauce - <i>gf</i>	
<b>TORTILLA A LA ESPAÑOLA CON ENSALADA</b>	7.95
traditional Spanish omelet with potato and onion, served with mixed greens - <i>gf</i>	
<b>ENSALADA RUSA</b>	7.95
Spanish style potato salad with tuna, peas and carrots - <i>gf</i>	
<b>PATATAS CON ALIOLI</b>	8.95
Emilio's Famous Garlic Potato Salas	
<b>PLATO DE JAMÓN SERRANO</b>	18.95
imported Spanish style cured ham served with Manchego cheese, olives, toast points and extra virgin olive oil	
<b>CANELÓN FRIO DE ATÚN</b>	8.95
cannelloni filled with tuna, asparagus, basil and tomato, topped with creamy white wine vinaigrette	
<b>QUESO DE CABRA CON NUECES</b>	9.95
goat cheese rolled in caramelized pecans, served with poached pear in red wine, grapes and toast points. <i>v, gf</i>	
<b>GARBANZOS A LA CASTELLANA</b>	8.95
chickpea purée with roasted garlic, red peppers and extra virgin olive oil, served with toast points	
<b>TOMATE CONE QUESO Y ALBAHACA</b>	9.95
tomato and fresh mozzarella with basil and sherry vinaigrette. <i>v, gf</i>	
<b>PAN CON TOMATE, JAMÓN Y QUESO</b>	14.95
tomato bread with Serrano ham and Manchego cheese, drizzled with olive oil. <i>gf</i>	
<b>POLLO AL CURRI</b>	9.95
pieces of chicken breast with celery, green onions and red grapes, served in a curry mayonnaise. <i>gf</i>	

<b>TOSTADAS DE CHORIZO</b>	10.95
toast points with Spanish air cured chorizo, caramelized onion, and mustard	
<b>GAMBAS FRIAS TRES SALSAS</b>	14.95
chilled shrimp served with tomato, garlic cumin and alioli sauces. <i>gf</i>	
<b>CAZULA DE PULPO</b>	12.95
marinated octopus with sweet peppers and sherry vinaigrette	
<b>TOSTADA A LA ANDALUZA</b>	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***

<b>FILETE DE CALAMAR</b>	12.95
calamari steak served with sautéed spinach, green beans, mushrooms, and pimiento butter sauce. <i>gf</i>	
<b>VIERAS SALTEADAS SALSA AZAFRAN</b>	18.95
sautéed sea scallops with spinach, tomato saffron sauce and pine nuts. <i>gf</i>	
<b>PERCHUGA DE POLLO CON MELOCOTONES</b>	15.95
spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction. <i>gf</i>	
<b>CARNE A LA PELAYO</b>	16.95
grilled flank steak with garlic potatoes, sautéed vegetables and blue cheese sauce.	
<b>POLLO A LA ROMANA</b>	10.95
sautéed chicken breast, slightly coated in flour and egg, with grilled zucchini and lemon sauce	
<b>LOMO DE CERDO AL AJILLO</b>	14.95
grilled pork loin served with sautéed sweet peppers, Spanish potatoes and <i>garlic</i> wine sauce - <i>gf</i>	
<b>SOLOMILLO CON PATATAS FRIAS</b>	18.95
grilled beef tenderloin sautéed with tri-colored peppers, onions, and amontillado sherry sauce, served with fries. <i>gf</i>	

**Tapas Calientes**

<b>PINCHO DE POLLO AL MOJO PICÓN</b>	6.95
grilled chicken brochette served with garlic cumin sauce. <i>gf</i>	
<b>CAZUELA DE POLLO SALTEADO</b>	8.95
casserole of sautéed chicken with garlic chorizo, mushrooms and amontillado sauce	
<b>CARACOLES EMILIO</b>	8.95
sautéed escargot served on croutons with tomato sauce and topped with alioli	
<b>CROQUETAS DE POLLO</b>	9.95
chicken croquettes served with tomato basil sauce	
<b>PATO CON PERAS</b>	18.95
roasted duck leg with mushrooms, served with pears and red port wine sauce	
<b>CHORIZO A LA SIDRA</b>	9.95
casserole of sautéed chorizo and Spanish style potatoes served with all cider broth	
<b>EMILIO'S PATATAS BRAVAS</b>	8.95
Spanish style potatoes served in a garlic tomato almond sauce and Spanish aged cheese.	
<b>SETAS SALVAJES CON AMONTILLADO</b>	9.95
sautéed cremini, portobello, oyster and shiitake mushrooms with amontillado sherry sauce - <i>v, gf</i>	
<b>CALAMARES CON AJO Y LIMÓN</b>	10.95
grilled calamari with garlic lemon and extra virgin olive oil. <i>gf</i>	
<b>DÁTILES CON TOCINO</b>	10.50
dates wrapped in applewood smoke bacon served with red pepper butter sauce. <i>gf</i>	
<b>QUESO DE CABRA AL HORNO</b>	10.50
goat cheese baked in tomato sauce with olives served with garlic bread. <i>v</i>	
<b>GAMBAS A LA PLANCHA</b>	10.50
grilled shrimp served with lemon garlic butter. <i>gf</i>	
<b>MONTADITOS DE LOMO DE CERDO</b>	10.95
grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce. <i>gf</i>	

<b>PINCHO DE SOLOMILLOA LA PIMIENTA</b> grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce. <i>gf</i>	8.95
<b>ALAS DE POLLO A LA ANDALUZ</b> spicy chicken wings served with seedless red grapes and alioli sauce. <i>gf</i>	6.95
<b>MORCILLA Y CHORIZO A LA PLANCHA</b> grilled Spanish chorizo blood sausage. <i>gf</i>	10.95
<b>FRUTO DEL MAR</b> sautéed shrimp, scallops, mussel, clams and fish with cilantro cava broth	15.95
<b>MACARRONES A LA CATALANA</b> baked penne pasta with meat sauce and Manchego cheese.	9.95
<b>PULPO A LA GALLEGA</b> Spanish octopus with potatoes, Spanish smoked paprika and extra virgin olive oil, served on a board. <i>gf</i>	20.95
<b>ALCACHOFAS A LA PARRILLA</b> grilled artichokes with sautéed spinach and lemon garlic olive oil - <i>v, gf</i>	11.95

### ***Ensalada & Sopa***

<b>SOPA DE ALUBIAS NEGRAS</b> Spanish style black bean soup with Serrano ham. <i>gf</i>	6.95
<b>ENSALADA DE LA CASA</b> mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette. <i>v, gf</i>	7.95
<b>ENSALADA MEDITERRANEA</b> romaine lettuce with hearts of palm, black olives, onion, feta cheese, sweet peppers and sherry vinaigrette. <i>v, gf</i>	8.95
<b>ENSALADA DE ESPINACAS</b> julienne of spinach in a radicchio cup, served with Manchego cheese, crispy Serrano ham, egg and tomato finish with sherry vinaigrette. <i>gf</i>	7.95

**Paellas**

<b>PAELLA A LA VALENCIANA</b> chicken, shrimp, mussels and clams in saffron rice. <i>gf</i>	*22.95
<b>PAELLA A LA MARISCOS</b> shrimp, mussels, clams, scallops and fish in saffron rice. <i>gf</i>	*23.95
<b>PAELLA CAMPESINA</b> Spanish rice with chicken and seasonal vegetables. <i>gf</i>	*17.95
<b>PAELLA VEGETARIANA</b> 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