

**Emilio's Tapas
Menu**

Tapas Frías

ACEITUNAS	6.95
Marinated olives in onions and spices - <i>v, gf</i>	
TORTILLA A LA ESPAÑOLA CON ENSALADA	7.95
traditional Spanish omelet with potato and onion, served with mixed greens - <i>gf</i>	
PATATAS CON ALIOLI	8.95
Emilio's Famous Garlic Potato Salas	
PLATO DE JAMÓN SERRANO	19.95
imported Spanish style cured ham served with Manchego cheese, olives, toast points and extra virgin olive oil	
PAN CON TOMATE, JAMÓN Y QUESO	14.95
tomato bread with Serrano ham and Manchego cheese, drizzled with olive oil. <i>gf</i>	
TOSTADAS DE CHORIZO	11.95
toast points with Spanish air cured chorizo, caramelized onion, and mustard	
GAMBAS FRIAS TRES SALSAS	15.95
chilled shrimp served with tomato, garlic cumin and alioli sauces. <i>gf</i>	
CAZEULA DE PULPO	12.95
marinated octopus with sweet peppers and sherry vinaigrette	

Raciones

CARNE A LA PELAYO	17.95
grilled flank steak with garlic potatoes, sautéed vegetables, and blue cheese sauce. <i>gf</i>	
SALMON AL PARRILLA	22.95
Faroe Island wild caught salmon with sautéed spinach, boiled potato and lemon butter sauce.	
PECHUGA DE POLLO CON MELOCOTONES	15.95
spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction. <i>gf</i>	

SOLOMILLO CON PATATAS FRIAS 22.95
grilled beef tenderloin sautéed with tri-colored peppers, onions, and amontillado sherry sauce, served with fries. *gf*

Tapas Calientes

PINCHO DE POLLO AL MOJO PICÓN 6.95
grilled chicken brochette served with garlic cumin sauce. *gf*

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

EMILIO'S PATATAS BRAVAS 8.95
Spanish style potatoes served in a garlic tomato almond sauce and Spanish aged cheese.

CHAMPIÑONES RELLENOS 10.95
mushroom caps filled with spinach, onions, bread crumbs and fresh mozzarella, served with tomato sauce - *v, gf*

CALAMARES CON AJO Y LIMÓN 11.95
grilled calamari with garlic lemon and extra virgin olive oil. *gf*

DÁTILES CON TOCINO 10.50
dates wrapped in applewood smoke bacon served with red pepper butter sauce. *gf*

QUESO DE CABRA AL HORNO 10.95
goat cheese baked in tomato sauce with olives served with garlic bread. *v*

GAMBAS A LA PLANCHA 12.50
grilled shrimp served with lemon garlic butter. *gf*

MONTADITOS DE LOMO DE CERDO 11.95
grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce. *gf*

PINCHO DE SOLOMILLO LA PIMIENTA 8.95
grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce. *gf*

MORCILLA Y CHORIZO A LA PLANCHA 11.95
grilled Spanish chorizo blood sausage. *gf*

FRUTO DEL MAR 17.95
sautéed shrimp, scallops, mussel, clams and fish with cilantro cava broth

PULPO A LA PLANCHA grilled octopus served with mixed greens, potatoes, and balsamic vinaigrette. <i>gf</i>	20.95
ALCACHOFAS A LA PARRILLA grilled artichokes with sautéed spinach and lemon garlic olive oil - <i>v, gf</i>	12.95

Ensalada & Sopa

CREMA DE CHAMPIÑONES cream of mushroom soup. <i>gf</i>	6.95
ENSALADA DE LA CASA mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette. <i>v, gf</i>	7.95

Paellas

PAELLA A LA VALENCIANA chicken, shrimp, mussels and clams in saffron rice. <i>gf</i>	*24.95
PAELLA A LA MARISCOS shrimp, mussels, clams, scallops and fish in saffron rice. <i>gf</i>	*25.95
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 30-45 minutes to prepare
v - vegetarian *gf* - gluten free

Prices and menu items are subject to change without notice.
All credit card transactions are subject to 2% processing fee.