

Emilio's Tapas Restaurant

MENU

Ensalada & Sopa

SOPA DE ALÚBIAS NEGRAS

Spanish style black bean soup with Serrano ham— *gf*

CREMA DE CHAMPIÑONES

cream of mushroom soup - *gf*

ENSALADA DE LA CASA

mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette

Tapas Frias

ACEITUNAS

marinated olives in onions and spices - *v, v+, gf*

TORTILLA A LA ESPAÑOLA CON ENSALADA

traditional Spanish omelet with potato and onion, served with mixed greens — *gf*

PATATAS CON ALIOLI

Emilio's Famous Garlic Potato Salad — *gf*

POLLO AL CURRI

pieces of Chicken Breast with celery, green onions and grapes, served in a curry mayonnaise — *gf*

PLATO DE JAMÓN SERRANO

imported Spanish cured ham served with Manchego cheese, olives, toast points, extra virgin olive oil

PAN CON TOMATE, JAMÓN Y QUESO

tomato bread with Serrano ham, Manchego cheese, and olives, drizzled with Spanish olive oil

TOSTADAS DE CHORIZO

toast points with Spanish air cured chorizo, caramelized onion, and mustard

GAMBAS FRIAS TRES SALSAS

chilled shrimp served with tomato basil, garlic cumin and alioli sauces - *gf*

CAZUELA DE PULPO

marinated Spanish octopus with sweet peppers and sherry vinaigrette - *gf*

GARBANZOS A LA CASTELLANA

chick pea purée with roasted garlic, red peppers and olive oil served with toast points — *v, v+*

CANALÓN FRIO DE ATÚN

cannelloni filled with tuna, asparagus, basil and tomato drizzled with creamy white wine vinaigrette

ENSALADA RUSA

Spanish style tuna potato salad with peas and carrots — *gf*

v – vegetarian *v+* - vegan *gf* - gluten free



Pan Con Tomate

Tapas Calientes

6.95 **PINCHO DE POLLO AL MOJO PICÓN** 7.95
grilled chicken brochette served with garlic cumin sauce - *gf*

6.95 **CARACOLES EMILIO** 9.95
sautéed escargot served on croutons with tomato sauce,

7.95 and topped with alioli
EMILIO'S PATATAS BRAVAS 8.95

Spanish style potatoes served in a garlic tomato almond sauce and Spanish cheese. — *gf*

7.95 **CHAMPIÑONES RELLENOS** 10.95
mushroom caps filled with spinach, onions, bread crumbs

7.95 and fresh mozzarella, served with tomato sauce *v*
CALAMARES CON AJO Y LIMÓN 12.95

grilled calamari with garlic lemon and extra virgin olive oil - *gf*
DÁTILES CON TOCINO 11.95

10.95 organic dates wrapped in applewood smoke bacon served with red pepper butter sauce - *gf*

10.95 **QUESO DE CABRA AL HORNO** 11.95
goat cheese baked in tomato sauce with olives,

19.95 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

PINCHO DE SOLOMILLO A LA PIMIENTA 9.95
grilled beef brochette rolled in cracked pepper, served with

12.95 caramelized onions and horseradish sauce - *gf*
MORCILLA Y CHORIZO A LA PLANCHA 11.95

grilled Spanish chorizo and blood sausage - *gf*
FRUTO DEL MAR 17.95

shrimp, scallops, mussel, clams and fish in a cilantro cava broth - *gf*

PULPO A LA PLANCHA 23.95
grilled Spanish octopus with mixed greens, potatoes

9.95 and balsamic vinaigrette— *gf*
ALCACHOFAS A LA PARRILLA 13.95

grilled artichokes with sautéed spinach and lemon garlic olive oil - *v, gf, v+*

CROQUETAS DE POLLO 10.95
chicken croquettes served with tomato basil sauce

Raciones

CARNE A LA PELAYO 18.95
grilled flank steak with garlic potatoes, sautéed vegetables,

and blue cheese sauce - *gf*
SALMON A LA PARRILLA 26.95

Faroe Island wild caught salmon with sautéed spinach, potato and lemon butter sauce - *gf*

PECHUGA DE POLLO CON MELOCOTONES 16.95
spicy grilled chicken breast served with sautéed peaches,

forbidden rice and balsamic reduction - *gf*
SOLOMILLO CON PATATAS FRITAS 23.95

grilled beef tenderloin with sautéed tri-colored peppers, onions, and amontillado sherry sauce, served with fries — *gf*

Paellas

*Price is per person | Please allow 30-45 minutes to prepare

PAELLA A LA VALENCIANA *26.95
chicken, shrimp, mussels and clams in saffron rice - *gf*

PAELLA A LA MARISCOS *27.95
shrimp, mussels, clams, scallops and fish in saffron rice — *gf*

PAELLA CON CALAMARES, ALMEJAS Y GAMBAS *21.95

paella with julienne calamari, shrimp, clams and green beans ---*gf*

PAELLA CAMPESINA *17.95
Spanish rice with chicken and seasonal vegetables — *gf*

PAELLA VEGETARIANA *16.95

Spanish rice with seasonal vegetables - *v, gf, v+*

WINE LIST

Cava & Sparkling Wine

101. DIBÓN BRUT RESERVE D.O. CAVA Macabeo, Parellada and Xarel.lo	11.95 / 31
102. OPERA PRIMA PINK Moscato	10.95 / 31
103. DIBÓN BRUT ROSÉ D.O. CAVA Garnacha	11.95 / 33
104. OPERA PRIMA Moscato	9.95 / 27

Vino Blanco y Dulce ~ White and Sweet Wine

201. CASTILLO DE MONJARDIN EL CEREZO Chardonnay, Navarra	10.95 / 37
202. HONORO VERA Verdejo, Navarra	10.95 / 37
203. PAGO DEL VICARIO BLANCO Tempranillo, La Mancha	10.95 / 39
204. TORRES VINA SOL Garnacha & Cariñena, Penedés	36
205. DRY CREEK Chenin blanc, California	11.95 / 46
210. MARQUES DE SATINELA Viura and Malvasia, Rioja	10.95 / 30

Vino Tinto ~ Red Wine

400REMOVE	
401. PHANTOM Petite Sirah and Zinfandel, California	13.95 / 49
402. SPÑ Tempranillo, Merlot & Syrah, La Mancha	10.95 / 33
403. CASTILLO DE MONJARDIN LA CANTERA Garnacha, Navarra	28
404REMOVE	
405. CASTILLO DE MONJARDIN EL CEREZO Pinot Noir, Navarra	37
406. WALT "BLUE JAY" *Ann Marie's Favorite * Pinot Noir, California	59
407. SANGRE DE TORO Parellada, Catalunya	36
408	
410	
411. VELETA Cabernet Sauvignon & Tempranillo, Granada	44
412. VELETA NOLADOS Cabernet Sauvignon, Franc & Tempranillo, Granada	50
413. TORRES CELESTE Tempranillo, Ribera del Duero	69
414. TORRES SALMOS Syrah, Cariñena & Garnacha, Priorat	71
416. ARTUKE Tempranillo & Viura, Rioja	43
417. TRES PICOS Garnacha, Campo de Borja	56
420. EMILIO MORO FINCA RESALSO Tempranillo, Ribera del Duero	61
421. PITTACUM AUREA Mencia, Bierzo	117

Crianza

300. MARQUÉS DE CÁCERES (HALF BOTTLE) Tempranillo, Rioja	24
301. RIVA REY Tempranillo, Rioja	11.95 / 38
302. VIÑA POMAL Tempranillo, Rioja	35
303. MARQUÉS DE CÁCERES Tempranillo & Garnacha, Rioja	39
304. LEGARIS Tempranillo & Cabernet Sauvignon, Ribera del Duero	62
306. SERNA IMPERIAL Tempranillo, Rioja	13.95 / 39
308. TORRES IBERICOS Tempranillo, Rioja	39
309. LAN Tempranillo, Rioja	36
310. BERONIA Tempranillo, Garnacha & Mazuelo, Rioja	41
311. VIÑA TEMPRANA Garnacha, Campo De Borja	10.95 / 37

Reserva

312. LAN Tempranillo & Mazuelo, Rioja	48
313. CAMPO VIEJO	
314 REMOVE Tempranillo, Graciano & Mazuelo, Rioja	51
315. MARQUÉS DE CÁCERES Tempranillo & Garnacha, Rioja	71
316 REMOVE	
318. MONTECILLO Tempranillo, Rioja	66
319. BERONIA Tempranillo & Graciano, Rioja	51
320	

Gran Reserva

321REMOVE	
322. LAN Tempranillo, Garnacha & Mazuelo, Rioja	63
323. MARQUÉS DE CÁCERES Tempranillo & Garnacha, Rioja	83
324. CAMPO VIEJO Tempranillo, Graciano & Mazuelo, Rioja	71

Sherries

TIO PEPE-Fino	8.00
HIDALGO-Fino	7.50
DRY SACK – Medium , chilled	7.50
VINA A/B-Amontillado	8.75
GOBERNADOR-Oloroso	8.50
MORENITA CREAM	7.50
LEONOR Palo Cortado	7.50
PEDRO XIMENEZ – Emilio Higaldo	8.50



4100 Roosevelt Rd.
Hillside IL 60162 ~ 708.547.7177
emiliostapas.com