

## Party Platters "To-Go"

We can prepare almost any item on our menu by the Pound, Dozen or order!

### COLD TAPAS

- Ensalada de Casa** – Green salad with tomato, egg, onions, avocado and croutons *v, v+* \$7.95 order  
**Cazuela de Pulpo** – Marinated Spanish octopus with sweet peppers *v* \$12.95 Per order  
**Gambas Tres Salsas** - Shrimp with alioli, cumin-mayo sauce and tomato brandy sauce *gf, v* \$39 dz  
**Patatas Alioli** – Emilio's Famous Garlic Potato Salad *gf* \$15.50 lb.  
**Aceitunas** – Marinated olives in onions and spices *v, gf* \$10.50 lb.  
**Tostadas de Chorizo** – Spanish cured Chorizo, caramelized onions, mustard, toast \$21.50.dz  
**Tortilla Española** – Traditional Spanish Omelet of potatoes, onion and garlic *gf* \$25 dz  
**\*Whole Tortilla Española / uncut** - \$70.00  
**Plato de Jamon Serrano** – Spanish cured ham, Manchego cheese, olives, toast point \$19.95 per order  
**Pan con Tomate** – Serrano ham & Manchego cheese on baguette bread, marinated tomato/basil \$45.95 dz  
**Canelon Frio de Atun** – Tuna, asparagus, basil inside pasta drizzled with white wine \$33.95 dz  
**Pollo al Curri**– Pieces of chicken breast with celery, green onions, green grapes in a curry mayonnaise *gf* \$18.95 lb  
**Garbanzos a la Castellana** – Chick pea purée with roasted garlic, red peppers, avocado, radish and olive oil, served on country bread *v, v+* \$31 dz..

### HOT TAPAS

- Moriella y Chorizo** – grilled Spanish sausages \$31 per dozen pieces  
**Dátiles con Tocino** – Organic Dates wrapped in apple wood smoked bacon *gf* \$29.75 dz.  
**Champiñones Rellenos** – Mushroom Caps filled with spinach, mozzarella with tomato basil sauce \$33.75dz  
**Pincho de Pollo** – Grilled Chicken brochette with cumin mayo sauce *gf* \$49.00 dz.  
**Alas de Pollo** – Spicy Chicken Wings with alioli sauce and grapes *gf* \$15.50 dz.  
**Pincho de Solomillo** – Beef Tenderloin brochette, caramelized onions, horseradish sauce \$60.75 dz  
**Gambas a la Plancha** – Grilled Shrimp with garlic butter sauce *gf* \$30 dz.  
**Caracoles Emilio** – Escargot served on toast with tomato sauce \$31 dz.  
**Patatas Bravas** – Potatoes, garlic tomato almond sauce and Spanish Cheese *gf* \$8.95 per order  
**Cangrejos Alioli** – Crabmeat filled pastry cups with alioli sauce \$ 36 dz  
**Alcachofas a la Parrilla** – Artichokes grilled with lemon and garlic *gf* \$33.95 dz  
**Croquetas de Pollo** – Chicken croquettes served with tomato basil sauce \$29.95 dz

### PAELLAS – priced per order

- Paella Valenciana** – Chicken, Shrimp, Mussels & Clams in Saffron Rice, *gf* \$26.95  
**Paella Mariscos** – Shrimp, Mussels, Clams, Scallops & Fish baked in Saffron Rice *gf* \$27.95  
**Paella Vegetariana** – Seasonal Vegetables baked in Saffron Rice *gf, v* \$16.95  
**Paella Campesina** – Spanish rice, chicken and seasonal vegetables *gf* \$17.95  
**Paella con Calamares, Almejas y Gambas** – Paella with julienne calamari, shrimp, clams and green beans *gf* \$21.95 lb.

### RACIONES

- Chuletas de Cordero** – Grilled Baby Lamb Chops *gf* \$ 8 each  
**Pechuga de pollo con Melocotones**– Spicy grilled chicken breast, sautéed peaches, black rice, and balsamic reduction *gf* \$ 16.95 per order

### POSTRES

- Spanish Flan** – Spanish Caramel custard \$71.50 dozen  
**Emilio's Catalana** – custard with Callabaut chocolate pieces. \$ 71.50 dozen

MENU AND PRICING ARE SUBJECT TO CHANGE