

Emilio's
Tapas
Since 1988

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
Ensalada Rusa - Spanish Style Potato Salad with peas and carrots *gf* \$18.95 lb.
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

- Moriclla 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 l

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