

Emilio's Tapas Restaurant

MENU

Ensalada & Sopa

SOPA DE ALÚBIAS NEGRAS Spanish style black bean soup with Serrano ham— <i>gf</i>	
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	7.95

Tapas Frias

ACEITUNAS marinated olives in onions and spices - <i>v, v+, gf</i>	7.95
TORTILLA A LA ESPAÑOLA CON ENSALADA traditional Spanish omelet with potato and onion, served with mixed greens — <i>gf</i>	7.95
PATATAS CON ALIOLI Emilio's Famous Garlic Potato Salad — <i>gf</i>	10.95
POLLO AL CURRI pieces of Chicken Breast with celery, green onions and grapes, served in a curry mayonnaise — <i>gf</i>	11.95
PLATO DE JAMÓN SERRANO imported Spanish cured ham served with Manchego cheese, olives, toast points, extra virgin olive oil	19.95
PAN CON TOMATE, JAMÓN Y QUESO tomato bread with Serrano ham, Manchego cheese, and olives, drizzled with Spanish olive oil	15.95
TOSTADAS DE CHORIZO toast points with Spanish air cured chorizo, caramelized onion, and mustard	12.95
GAMBAS FRIAS TRES SALSAS chilled shrimp served with tomato basil, garlic cumin and alioli sauces - <i>gf</i>	15.95
CAZUELA DE PULPO marinated Spanish octopus with sweet peppers and sherry vinaigrette - <i>gf</i>	13.95
GARBANZOS A LA CASTELLANA chick pea purée with roasted garlic, red peppers and olive oil served with toast points — <i>v, v+</i>	10.95
CANALÓN FRIO DE ATÚN cannelloni filled with tuna, asparagus, basil and tomato drizzled with creamy white wine vinaigrette	11.95
ENSALADA RUSA Spanish style tuna potato salad with peas and carrots — <i>gf</i>	11.95

v - vegetarian v+ - vegan gf - gluten free



Patatas Con Alioli

Tapas Calientes

PINCHO DE POLLO AL MOJO PICÓN grilled chicken brochette served with garlic cumin sauce - <i>gf</i>	7.95
CARACOLES EMILIO sautéed escargot served on croutons with tomato sauce, and topped with alioli	10.95
EMILIO'S PATATAS BRAVAS Spanish style potatoes served in a garlic tomato almond sauce and Spanish cheese. — <i>gf</i>	9.95
CHAMPIÑONES RELLENOS mushroom caps filled with spinach, onions, bread crumbs and fresh mozzarella, served with tomato sauce <i>v</i>	11.95
CALAMARES CON AJO Y LIMÓN grilled calamari with garlic lemon and extra virgin olive oil - <i>gf</i>	12.95
DÁTILES CON TOCINO organic dates wrapped in applewood smoke bacon served with red pepper butter sauce - <i>gf</i>	12.95
QUESO DE CABRA AL HORNO goat cheese baked in tomato sauce with olives, served with garlic bread - <i>v</i>	12.95
GAMBAS A LA PLANCHA grilled shrimp served with lemon garlic butter - <i>gf</i>	12.50
MONTADITOS DE LOMO DE CERDO grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce	12.95
PINCHO DE SOLOMILLO A LA PIMIENTA grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce - <i>gf</i>	10.95
MORCILLA Y CHORIZO A LA PLANCHA grilled Spanish chorizo and blood sausage - <i>gf</i>	11.95
PULPO A LA PLANCHA grilled Spanish octopus with mixed greens, potatoes and balsamic vinaigrette— <i>gf</i>	24.95
ALCACHOFAS A LA PARRILLA grilled artichokes with sautéed spinach and lemon garlic olive oil - <i>v, gf, v+</i>	13.95
CROQUETAS DE POLLO chicken croquettes served with tomato basil sauce	10.95

Raciones

CARNE A LA PELAYO grilled flank steak with garlic potatoes, sautéed vegetables, and blue cheese sauce - <i>gf</i>	19.95
SALMON A LA PARRILLA Faroe Island wild caught salmon with sautéed spinach, potato and lemon butter sauce - <i>gf</i>	26.95
PECHUGA DE POLLO CON MELOCOTONES spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction - <i>gf</i>	16.95
SOLOMILLO CON PATATAS FRITAS grilled beef tenderloin with sautéed tri-colored peppers, onions, and amontillado sherry sauce, served with fries — <i>gf</i>	23.95
FRUTO DEL MAR shrimp, scallops, mussel, clams and fish in a cilantro cava broth - <i>gf</i>	18.95

Paellas

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

PAELLA A LA VALENCIANA chicken, shrimp, mussels and clams in saffron rice - <i>gf</i>	*27.95
PAELLA A LA MARISCOS shrimp, mussels, clams, scallops and fish in saffron rice — <i>gf</i>	*28.95
PAELLA CON CALAMARES, ALMEJAS Y GAMBAS paella with julienne calamari, shrimp, clams and green beans — <i>gf</i>	*22.95
PAELLA CAMPESINA Spanish rice with chicken and seasonal vegetables — <i>gf</i>	*17.95
PAELLA VEGETARIANA Spanish rice with seasonal vegetables - <i>v, gf, v+</i>	*16.95

WINE LIST

Cava & Sparkling Wine

101. DIBÓN BRUT RESERVE D.O. CAVA
Macabeo, Parellada and Xarel.lo 39
102. OPERA PRIMA PINK
Moscato 36
103. DIBÓN BRUT ROSÉ D.O. CAVA
Garnacha 36
104. OAK FARM ROSÉ
Grenache, California 41

Crianza

300. MARQUÉS DE CÁCERES (HALF BOTTLE)
Tempranillo, Rioja 26
301. RIVA REY
Tempranillo, Rioja 39
302. VIÑA POMAL
Tempranillo, Rioja 39
303. MARQUÉS DE CÁCERES
Tempranillo & Garnacha, Rioja 41
304. EXCELLENS MARQUÉS DE CÁCERES
Cuvée Especial Tempranillo, Rioja 47
305. EL COTO
Tempranillo, Rioja 46
306. SERNA IMPERIAL
Tempranillo, Rioja 40
308. TORRES IBERICOS
Tempranillo, Rioja 41
309. LAN
Tempranillo, Rioja 40
310. BERONIA
Tempranillo, Garnacha & Mazuelo, Rioja 46
311. VIÑA TEMPRANA
Garnacha, Campo De Borja 40

Vino Blanco y Dulce ~ White and Sweet Wine

201. SANTIAGO RUIZ
Albarino, Galicia 57
202. HONORO VERA
Verdejo, Navarra 39
203. PAGO DEL VICARIO BLANCO
White Tempranillo, La Mancha 40
204. TORRES VINA SOL
Garnacha & Cariñena, Penedés 37
205. OAK FARM CHARDONNAY
Napa Valley, California 41
206. BURGANS ALBARIÑO
Albarino, Galicia 42
207. BORSAO CHARDONNAY
Macabeo & Chardonnay, Borja Spain 29
210. EL COTO
Viura, Rioja 41
211. MARQUES DE SATINELA
Viura and Malvasia, Semi Sweet Rioja 31

Reserva

312. LAN
Tempranillo & Mazuelo, Rioja 51
313. CAMPO VIEJO
Tempranillo, Graciano & Mazuelo, Rioja 54
314. COTO DE IMAZ
Tempranillo, Rioja 54
315. MARQUÉS DE CÁCERES
Tempranillo & Garnacha, Rioja 74
318. MONTECILLO
Tempranillo, Rioja 69
319. BERONIA
Tempranillo & Graciano, Rioja 56

Vino Tinto ~ Red Wine

401. PHANTOM
Petite Sirah and Zinfandel, California 50
402. SPÑ
Tempranillo, Merlot & Syrah, La Mancha 36
403. BOEN PINOT NOIR
Russian River, California 51
406. WALT "BLUE JAY" *Ann - Marie's Favorite *
Pinot Noir, California 60

Gran Reserva

407. SANGRE DE TORO
Parellada, Catalunya 37
408. GHOST HULL *Ann - Marie's Favorite *
Cabernet Sauvignon, California 66
411. VELETA
Cabernet Sauvignon & Tempranillo, Granada 45
412. VELETA NOLADOS
Cabernet Sauvignon, Franc & Tempranillo, Granada 51
413. TORRES CELESTE
Tempranillo, Ribera del Duero 70
414. TORRES SALMOS
Syrah, Cariñena & Garnacha, Priorat 72
417. TRES PICOS
Garnacha, Campo de Borja 57
420. EMILIO MORO FINCA RESALSO
Tempranillo, Ribera del Duero 62

Sherries

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



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