

Ensalada & Sopa

Sopa De Alúbias Negras • 7.25
Spanish style black bean soup with Serrano ham • gf

Crema De Champiñones • 7.25
cream of mushroom soup • gf

Ensalada De La Casa • 8.25
mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette

Tapas Frias

Aceitunas • 8.25
marinated olives in onions and spices • v v+ gf

Tortilla A La Española Con Ensalada • 8.50
traditional Spanish omelet with potato and onion, served with mixed greens • gf

Patatas Con Alioli • 10.95
Emilio's famous garlic potato salad • gf

Pollo Al Curri • 12.50
pieces of chicken breast with celery, green onions and grapes, served in a curry mayonnaise • gf

Plato De Jamón Serrano • 20.50
imported Spanish cured ham served with Manchego cheese, olives, toast points, extra virgin olive oil

Pan Con Tomate, Jamón y Queso • 16.95
tomato bread with Serrano ham, Manchego cheese, and olives, drizzled with Spanish olive oil • gf

Tostadas De Chorizo • 13.50
toast points with Spanish air cured chorizo, caramelized onion, and mustard

Gambas Frias Tres Salsas • 16.50
chilled shrimp served with brandy, garlic cumin and alioli sauces • gf

Cazuela De Pulpo • 14.25
marinated Spanish octopus with sweet peppers and sherry vinaigrette • gf

Garbanzos A La Castellana • 10.95
chick pea purée with roasted garlic, red peppers, avocado and olive oil served with toast points, radish garnish • v v+

Canalón Frio De Atún • 12.25
cannelloni filled with tuna, asparagus, basil and tomato drizzled with creamy white wine vinaigrette

Ensalada Rusa • 11.95
Spanish style tuna potato salad with peas and carrots • gf

Pisto Manchego • 11.95
sautéed zucchini, peppers, onion, eggplant, anchovy and olives, in a garlic tomato sauce • gf

Raciones

Carne A La Pelayo • 20.50
grilled flank steak with garlic potatoes, sautéed vegetables, and bleu cheese sauce • gf

Pechuga De Pollo Con Melocotones • 17.50
spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction • gf

Paellas

Paella A La Valenciana • 28.50*
chicken, shrimp, mussels and clams in saffron rice • gf

Paella A La Mariscos • 29.50*
shrimp, mussels, clams, scallops and fish in saffron rice • gf

Paella Con Calamares, Almejas Y Gambas • 23.50*
julienne calamari, shrimp, clams and green beans • gf

Tapas Calientes

Pincho De Pollo Al Mojo Picón • 7.95
grilled chicken brochette served with garlic cumin sauce • gf

Caracoles Emilio • 11.50
sautéed escargot served on croutons with tomato sauce, and topped with alioli • gf

Emilio's Patatas Bravas • 10.50
Spanish style potatoes served in a garlic tomato almond sauce and Spanish cheese • gf

Champiñones Rellenos • 12.50
mushroom caps filled with spinach, onions, bread crumbs and fresh mozzarella, served with tomato sauce • v

Calamares Con Ajo y Limón • 13.50
grilled calamari with garlic, lemon and extra virgin olive oil • gf

Dátiles Con Tocino • 13.50
organic dates wrapped in applewood smoked bacon served with red pepper butter sauce • gf

Queso De Cabra Al Horno • 13.50
goat cheese baked in tomato sauce with olives, served with garlic bread • v

Gambas A La Plancha • 13.00
grilled shrimp served with lemon garlic butter • gf

Montaditos De Lomo De Cerdo • 13.50
grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce

Pincho De Solomillo A La Pimienta • 11.50
grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce • gf

Morcilla y Chorizo A La Plancha • 12.50
grilled Spanish chorizo and blood sausage • gf

Pulpo A La Plancha • 25.50
grilled Spanish octopus with mixed greens, potatoes and balsamic vinaigrette • gf

Alcachofas A La Parrilla • 14.50
grilled artichokes with sautéed spinach and lemon garlic olive oil • v v+ gf

Croquetas De Pollo • 11.25
chicken croquettes served with tomato basil sauce

Cazuela De Pollo Salteado • 12.95
casserole of sautéed chicken with garlic, chorizo, mushrooms and amontillado sauce • gf

v - vegetarian • v+ - vegan • gf - gluten free

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Solomillo Con Patatas Fritas • 24.50
grilled beef tenderloin with sautéed tri-colored peppers, onions, and amontillado sherry sauce, served with fries • gf

Fruto Del Mar • 19.50
shrimp, scallops, mussels, clams and fish in a cilantro cava broth • gf

Fish Of The Day • Market Price

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

Paella Campesina • 18.50*
Spanish rice with chicken, mushrooms and seasonal vegetables • gf

Paella Vegetariana • 17.50*
Spanish rice with mushrooms and seasonal vegetables • v v+ gf