

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 \$13.95 Per order
- Gambas Tres Salsas** - Shrimp with alioli, cumin-mayo sauce and tomato brandy sauce *gf* \$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 \$22.25.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 \$47.95 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
- Garbanzos a la Castellana** – Chick pea purée with roasted garlic, red peppers, avocado, radish and olive oil, served on country bread *v, v+* \$32.95 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 \$35.75dz
- 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 \$32.75 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* \$27.95
- Paella Mariscos** – Shrimp, Mussels, Clams, Scallops & Fish baked in Saffron Rice *gf* \$28.95
- Paella Vegetariana** – Mushrooms, Seasonal Vegetables baked in Saffron Rice *gf, v* \$16.95
- Paella Campesina** – Spanish rice, chicken, mushrooms and seasonal vegetables *gf* \$17.95
- Paella con Calamares, Almejas y Gambas** – Paella with julienne calamari, shrimp, clams and green beans *gf* \$22.95

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 \$96.50 dozen ** Mini Flan \$48.95 dozen
- Emilio's Catalana** – custard with Callabaut chocolate pieces. \$ 71.50 dozen

MENU AND PRICING ARE SUBJECT TO CHANGE

