

Ensalada & Sopa

- Sopa De Alúbias Negras** • 8.50
Spanish style black bean soup ·
- Crema De Champiñones** • 9.50
cream of mushroom soup with a hint of Sherry ·
- Ensalada De La Casa** • 9.00
mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette

Tapas Frias

- Aceitunas** • 9.00
marinated olives in onions and spices · · ·
- Tortilla A La Española Con Ensalada** • 9.25
traditional Spanish omelet with potato and onion, served with mixed greens
- Patatas Con Alioli** • 12.50
Emilio's famous garlic potato salad ·
- Pollo Al Curri** • 14.50
diced chicken breast with celery, green onions and grapes, served in a curry mayonnaise ·
- Plato De Jamón Serrano** • 22.50
imported Spanish cured ham served with Manchego cheese, olives, toast points, extra virgin olive oil
- Pan Con Tomate, Jamón y Queso** • 18.50
tomato bread with Serrano ham, Manchego cheese, and olives, drizzled with Spanish olive oil
- Tostadas De Chorizo** • 15.75
toast points with Spanish air cured chorizo, caramelized onion, and mustard
- Gambas Frias Tres Salsas** • 18.75
chilled shrimp served with brandy, garlic cumin and alioli sauces ·
- Cazuela De Pulpo** • 15.00
marinated Spanish octopus with sweet peppers and sherry vinaigrette ·
- Hojas De Parra** • 14.25
Grape leaves filled with rice, onion and mint, served with tomatoes, capers, chives, roasted sweet peppers, goat cheese, and white wine vinaigrette ·
- Canalón Frio De Atûn** • 14.00
cannelloni filled with tuna, asparagus, olives, onions, basil and tomato, drizzled with creamy white wine vinaigrette
- Ensalada Rusa** • 13.50
Spanish style tuna potato salad with peas and carrots ·
- Pisto Manchego** • 13.50
sautéed zucchini, peppers, onion, eggplant, anchovy and olives, in a garlic tomato sauce ·
- Tabla De La Casa** • 22.00
Serrano ham, manchego cheese, smoked goat cheese, assorted sausages, cured Iberico pork loin and olives with olive oil and toast points

Raciones

- Solomillo Con Patatas Fritas** • 26.75
grilled beef tenderloin with sautéed tri-colored peppers, onions, and amontillado sherry sauce, served with fries ·
- Cazuela Costa Brava** • 25.00
casserole of shrimp, mussels, clams, fish and angel hair pasta in a saffron broth

Tapas Calientes

- Pincho De Pollo Al Mojo Picón** • 9.00
grilled chicken brochette served with garlic cumin sauce ·
- Caracoles Emilio** • 13.50
sautéed escargot served on croutons with tomato sauce, and topped with alioli
- Emilio's Patatas Bravas** • 13.00
Spanish style potatoes served in a spicy garlic tomato almond sauce and Spanish cheese ·
- Champiñones Rellenos** • 15.00
mushroom caps filled with spinach, onions, bread crumbs and fresh mozzarella, served with fresh tomato basil sauce ·
- Calamares Con Ajo y Limón** • 16.00
grilled calamari with garlic, lemon and extra virgin olive oil ·
- Dátiles Con Tocino** • 15.00
organic dates wrapped in applewood smoked bacon served with red pepper butter sauce ·
- Queso De Cabra Al Horno** • 15.00
goat cheese baked in tomato sauce with olives, served with garlic bread ·
- Gambas A La Plancha** • 16.00
grilled shrimp served with lemon garlic butter ·
- Montaditos De Lomo De Cerdo** • 16.00
grilled pork tenderloin on toast points with zucchini and caramelized onions, served with amontillado sherry sauce
- Pincho De Solomillo A La Pimienta** • 14.00
grilled beef brochette rolled in cracked pepper, served with caramelized onions and horseradish sauce ·
- Morcilla y Chorizo A La Plancha** • 13.50
grilled Spanish chorizo and blood sausage ·
- Pulpo A La Plancha** • 30.00
grilled Spanish octopus with mixed greens, potatoes and balsamic vinaigrette ·
- Alcachofas A La Parrilla** • 17.00
grilled artichokes with sautéed spinach and lemon garlic olive oil · · ·
- Croquetas De Pollo** • 13.50
chicken croquettes served with tomato basil sauce
- Cazuela De Pollo Salteado** • 14.00
casserole of sautéed chicken with garlic, chorizo, mushrooms and amontillado sauce ·
- Pollo A La Cordobesa** • 17.00
grilled chicken breast with grilled portabello mushroom, fried leeks, butter potato and lemon sauce ·
- Fruto Del Mar** • 21.00
Shrimp, scallops, mussel, clams and fish in a cilantro cava broth ·

- vegetarian • + - vegan • - gluten free

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- Carne A La Pelayo** • 27.00
grilled flank steak with garlic potatoes, grilled vegetables, and bleu cheese sauce ·
- Pechuga De Pollo Con Melocotones** • 18.00
spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction ·

Paellas

- Paella A La Valenciana** • 32.00*
chicken, shrimp, mussels and clams in saffron rice ·
- Paella A La Mariscos** • 34.00*
shrimp, mussels, clams, scallops and fish in saffron rice ·
- Paella Con Calamares, Almejas Y Gambas** • 27.00*
julienne calamari, shrimp, clams and green peas ·

- Paella Campesina** • 19.50*
Spanish rice with chicken, mushrooms and seasonal vegetables ·
- Paella Vegetariana** • 18.50*
Spanish rice with mushrooms and seasonal vegetables · · ·
- Paella Imperial** • 35.00*
Spanish rice with squid ink served with fish, scallops mussels, clams and shrimp ·

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† All credit cards transactions subject to 3% accomodation fee
‡ All parties subject to a 20% gratuity

* Prices subject to change