

# Emilio's Tapas

Since 1988

# Menu

## Ensalada & Sopa

### Sopa De Alúbias Negras • 8.50

Spanish style black bean soup • gf

### Crema De Champiñones • 9.50

cream of mushroom soup with a hint of Sherry • gf

### Ensalada De La Casa • 9.00

mixed greens with tomato, egg, croutons, red onions, avocado and sherry vinaigrette

## Tapas Fritas

### Aceitunas • 9.00

marinated olives in onions and spices • v v+ gf

### 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 • gf

### Pollo Al Curri • 14.50

diced chicken breast with celery, green onions and grapes, served in a curry mayonnaise • gf

### 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 Fritas Tres Salsas • 18.75

chilled shrimp served with brandy, garlic cumin and alioli sauces • gf

### Cazuela De P pulpo • 15.00

marinated Spanish octopus with sweet peppers and sherry vinaigrette • gf

### 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 • gf

### Canalón Frio De Atún • 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 • gf

### Pisto Manchego • 13.50

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

### 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 • gf

### Cazuela Costa Brava • 25.00

casserole of shrimp, mussels, clams, fish and angel hair pasta in a saffron broth

## Paellas

### Paella A La Valenciana • 32.00\*

chicken, shrimp, mussels and clams in saffron rice • gf

### Paella A La Mariscos • 34.00\*

shrimp, mussels, clams, scallops and fish in saffron rice • gf

### Paella Con Calamares, Almejas Y Gambas • 27.00\*

julienne calamari, shrimp, clams and green peas • gf

## Tapas Calientes

### Pincho De Pollo Al Mojo Picón • 9.00

grilled chicken brochette served with garlic cumin sauce • gf

### 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 • gf

### Champiñones Rellenos • 15.00

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

### Calamares Con Ajo y Limón • 16.00

grilled calamari with garlic, lemon and extra virgin olive oil • gf

### Dátiles Con Tocino • 15.00

organic dates wrapped in applewood smoked bacon served with red pepper butter sauce • gf

### Queso De Cabra Al Horno • 15.00

goat cheese baked in tomato sauce with olives, served with garlic bread • v

### Gambas A La Plancha • 16.00

grilled shrimp served with lemon garlic butter • gf

### 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 • gf

### Morcilla y Chorizo A La Plancha • 13.50

grilled Spanish chorizo and blood sausage • gf

### Pulpo A La Plancha • 30.00

grilled Spanish octopus with mixed greens, potatoes and balsamic vinaigrette • gf

### Alcachofas A La Parrilla • 17.00

grilled artichokes with sautéed spinach and lemon garlic olive oil • v v+ gf

### 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 • gf

### Pollo A La Cordobesa • 17.00

grilled chicken breast with grilled portobello mushroom, fried leeks, butter potato and lemon sauce • gf

### Fruto Del Mar • 21.00

Shrimp, scallops, mussel, clams and fish in a cilantro cava broth • gf

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

Scan to join our mailing list!

Get the latest news & events from Emilio's >>



### Carne A La Pelayo • 27.00

grilled flank steak with garlic potatoes, grilled vegetables, and bleu cheese sauce • gf

### Pechuga De Pollo Con Melocotones • 18.00

spicy grilled chicken breast served with sautéed peaches, forbidden rice and balsamic reduction • gf

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

### Paella Campesina • 19.50\*

Spanish rice with chicken, mushrooms and seasonal vegetables • gf

### Paella Vegetariana • 18.50\*

Spanish rice with mushrooms and seasonal vegetables • v v+ gf

### Paella Imperial • 35.00\*

Spanish rice with squid ink served with fish, scallops mussels, clams and shrimp • gf