

TAPAS FRÍAS

ACEITUNAS ALIDAÑAS	7.95
Marinated olives in onions and spices	
CAZUELA DE PULPO A LA VINAGRETA	10.95
Marinated octopus with tri-colored sweet peppers, cilantro, sherry vinaigrette and garlic	
QUESOS ESPAÑOLES	12.95
Platter of assorted Spanish cheeses served with caramelized olives, grapes, smoked tomato marmalade and dried fruits	
PATATAS CON ALIOLI	7.95
Emilio's FAMOUS garlic potato salad	
TOSTADA A LA ANDALUZ	7.95
Eggplant, golden beets with goat cheese served on toasted country bread, served with mixed greens and extra virgin olive oil	
TORTILLA A LA ESPAÑOLA CON ENSALADA	7.95
Spanish omelet with onion and potato, served with mixed greens	
GARBANZOS A LA CASTELLANA	8.95
Garbanzo bean purée with roasted garlic, radish, chives, basil and roasted red peppers, served with toasted country bread, drizzled with extra virgin olive oil	
CANELÓN FRIO DE ATÚN	8.95
Cannelloni filled with tuna, asparagus, basil and tomato, served with white wine vinaigrette	
PAN CON TOMATE, JAMÓN Y QUESO	10.95
Tomato bread topped with serrano ham and Manchego cheese served with olives	
PLATO DE JAMÓN SERRANO	17.95
Imported Spanish serrano ham, served with Manchego cheese, olives, toast points and extra virgin olive oil	
POLLO AL CURRI	7.95
Pieces of chicken breast with celery, green onions and red grapes, served in a curry mayonnaise	
QUESO DE CABRA CON NÚECES	8.95
Goat cheese rolled in roasted caramelized pecans, served with poached pear in red wine, grapes and toast points	
SALMÓN A LA TAVERNA	9.95
House smoked salmon with capers, onions, hard boiled egg and dill cream sauce, drizzled with olive oil and served with toast points	
TOSTADAS DE CHORIZO SECO	8.95
Air cured Spanish sausage served on toast points with caramelized red onions, mixed greens and Dijon mustard	

SOPA - ENSALADAS

SOPA DE ALUBIAS NEGRA	5.95	
black bean soup with chorizo		
ENSALADA CATALANA	8.95	ENSALADA DE LA CASA 5.95
mixed greens with apples, grapes and pecans		mixed greens with tomato, egg, croûtons,
with cabrales cheese and cava vinaigrette		avocado, red onions and sherry vinaigrette



PAELLAS

PAELLA A LA VALENCIANA *20.95	PAELLA DE MARISCOS *22.95
chicken, shrimp, mussels and clams,	shrimp, mussels, clams, scallops and fish,
in saffron rice	in saffron rice
PAELLA CAMPESINA *14.95	PAELLA VEGETARIANA *13.95
saffron rice with chicken and seasonal vegetables	Spanish rice with seasonal vegetables

PLEASE ALLOW 30 TO 40 MINUTES COOKING TIME

PRICE PER PERSON

ESPECIALIDADES

FILETE A CABALLO	15.95
Grilled skirt steak served atop a potato fritter filled with manchego cheese, with sautéed spinach and cilantro cava sauce	
PULPO SOL Y NIEVE	16.95
Grilled octopus served with roasted potatoes, smoked paprika, arugula and extra virgin olive oil	
SOLOMILLO CON PIMIENTOS	19.95
Grilled beef tenderloin rolled in cracked pepper with sautéed onions, sweet peppers and amontillado sherry sauce	
LOMO DE CERDO AL AJILLO	13.95
pork tenderloin medallions served with Spanish potatoes and garlic sauce	
POLLO A LAS BRASAS	9.95
Grilled chicken breast served with grilled vegetables, parmesan cheese, capers and white wine lemon sauce	
CAPRICHOS DE POLLO	11.95
Wanton wraps deep fried in olive oil, filled with roasted chicken, served with mushroom cream sauce	
CORDERO AL PASTOR	12.95
Marinated leg of lamb served with garlic potatoes, onions and amontillado sherry sauce	
CARNE PELAYO	16.95
Marinated flank steak served with shoestring potatoes and spring onions, in a red wine cabrales cheese sauce	

TAPAS CALIENTES

EMPANADA DEL DÍA	8.95
Puff pastry filled with Chef's selection served with tomato basil sauce	
CAZUELA DE CHORIZO A LA ASTURIANA	8.95
Sautéed spicy sausage and Spanish potatoes in an apple cider broth	
PINCHO DE SOLOMILLO A LA PIMIENTA	7.95
Grilled beef brochette rolled in cracked pepper, served with caramelized onions, and horseradish sauce	
CHAMPIÑONES RELLENOS	8.95
Mushroom caps filled with mozzarella and spinach served with tomato basil sauce	
MORCILLA Y CHORIZO	8.95
Grilled Spanish sausage and blood sausage	
PATATAS BRAVAS SOL Y NIEVE	7.95
Spanish style spicy potatoes with parmesan cheese	
GAMBAS A LA PLANCHA	10.95
Grilled shrimp with garlic lemon butter sauce	
PINCHO DE POLLO AL MOJO PICÓN	6.95
Grilled chicken brochette served with cumin garlic sauce	
GAMBAS AL AJILLO	12.95
Sautéed shrimp with roasted garlic and extra virgin olive oil	
QUESO DE CABRA AL HORNO	8.95
Baked goat cheese with tomato sauce and olives, served with garlic bread	
ALBONDIGAS DE CORDERO	8.95
Lamb meatballs served with spicy tomato almond sauce	
CROQUETAS DE POLLO Y JAMÓN	8.95
Chicken and serrano ham croquettes, served with tomato basil sauce	
DÁTILES CON TOCINO	8.95
Dates wrapped in bacon, served with roasted red pepper butter sauce	
CALAMARES CON AJO Y LIMÓN	8.95
Grilled calamari with garlic, lemon and extra virgin olive oil	
ALAS DE POLLO A LA ANDALUZ	7.95
Marinated chicken wings served with alioli sauce and seedless red grapes	