

P I N T X O S A N D T A P A S

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TOMATO BREAD WITH BONITO AND ANCHOVIES 150 gr 300 gr	\$175	\$330
RUSSIAN SALAD 100 gr 180gr	\$155	\$190
HAM CROQUETTES 4 PZ 7 PZ	\$155	\$205
SPANISH OMELETTE (POTATO OMELETTE) 200 gr 300 gr	\$145	\$200
DUCK TACOS 4 PZ 6 PZ	\$195	\$325
FOIE GRAS BRIOCHE WITH FIGS AND MACADAMIA 4 PZ 6 PZ	\$300	\$415
ANCHOVY GILDA WITH OLIVES AND MANCHEGO 4 PZ 6 PZ	\$180	\$255
CEVICHE, CATCH OF THE DAY, MARINATED WITH FRESH HERBS, CREAMY AVOCADO (130 gr)	\$335	
SIRLOIN PINCHO WITH FOIE SAUCE (180 gr)	\$240	
GARLIC SHRIMP (200 gr)	\$480	
GERNIKA PEPPERS (150 gr)	\$265	
CLAMS IN ALBARIÑO SAUCE (250 gr)	\$325	
COD FRITTER WITH CUTTLEFISH AIOLI (110 gr)	\$220	
TUNA CANUTILLO, CRISPY WONTON, SHARI RICE, AND PONZU (4 PZ)	\$215	
GALICIAN-STYLE OCTOPUS (220 gr)	\$520	
PULLED PORK TACOS (4 PZ)	\$320	
BRAISED OX TAIL TACOS IN RED WINE (4 PZ)	\$310	

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IBERIC CORNER

CHEESES

MANCHEGO (120gr)..... GRAN RESERVA D. O.	\$ 405
IDIAZÁBAL (120gr)..... NAVARRA	\$ 395
TRES LECHES (120gr)..... CASTILLA, LA MANCHA	\$ 395

CURED MEATS

ACORN-FED IBÉRICO HAM (100gr)..... HUELVA, JABUGO	\$ 1,325
ACORN-FED CHORIZO (100gr)..... HUELVA, JABUGO	\$ 405
ACORN-FED IBÉRICO LOIN (100gr)..... HUELVA, JABUGO	\$ 510

CANNED GOODS

ANCHOVIES (8 pz)..... SANTOÑA	\$ 275
WHITE ANCHOVIES (8 pz)..... ANDALUCÍA	\$ 245
OLIVES (100 gr).....	\$ 150

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FROM THE GARDEN

ARTICHOKE BLOSSOM, MUSHROOM CREAM, AND PARMESAN (200gr).....	\$ 295
WILD ASPARAGUS MANCHEGO (180gr).....	\$ 180
EMILIO'S CAESAR SALAD (220gr).....	\$ 245
SEASONED TOMATOES (250gr).....	\$ 190
TUDELA LETTUCE BONITO (350gr).....	\$ 330
FRIED CAULIFLOWER (300gr).....	\$ 225
BURRATA, TOMATOES, FIGS, AND GENOVESE PESTO (250 gr).....	\$ 320

FROM THE SPOON

GAZPACHO (300 gr).....	\$ 175
MANCHEGO CREAM (300gr).....	\$ 190
FABADA (400 gr).....	\$ 320
RIB EYE CANNELLONI WITH FOIE, PARMESAN CREAM, BEEF JUS (220 gr).....	\$ 400
FAUX RISOTTO WITH MANCHEGO CREAM WHITE TRUFFLE OIL (250 gr).....	\$ 620

BROKEN EGGS

IBERIAN HAM (350 gr).....	\$ 475
SERRANO HAM (350 gr).....	\$ 275
GARLIC-CLAD EELS (350 gr).....	\$ 295
IBERIAN CHORIZO (350 gr).....	\$ 410

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WOOD-FIRED RICE DISHES

SAFFRON-RICE WITH FISH PADRÓN PEPPERS (150 gr).....	\$ 620
RICE DEL SEÑORITO, (150 gr) FISH SHRIMP MUSSELS OCTOPUS SQUID.....	\$ 645
BLACK WITH OCTOPUS AND SQUID ALIOLI (150 gr).....	\$ 620
CREAMY RIOJAN CHEESE, CURED PORK CHEEK HAM (150 gr)....	\$ 645
BOGAVANTE (750 gr) SEASONAL PRODUCT..... PORCION FOR 2 PEOPLE	\$ 2,755
BUTIFARRA SAUSAGE, MUSHROOMS BLOOD SAUSAGE (150 gr)...	\$ 645
VALENCIAN STYLE RABBIT (150 gr).....	\$ 620

FROM THE SEA

PREPARATIONS BILBAINA, CHARCOAL, ALBARIÑO, DON OSTIERRA

CATCH OF THE DAY (200 gr) PLEASE CONSULT YOUR SERVER.....	\$ 525
RED SNAPPER (1 kg).....	\$ 1,325
FISH STEW WITH GREEN SAUCE WITH CULAS AND CLAMS (250 gr).....	\$ 530
WOOD-FIRED OCTOPUS WITH ROMESCO SAUCE (180 gr)	\$ 540
WOOD-FIRED LANGOSTINOS (OR SHRIMP), LEMON BUTTER GARLIC AND OREGANO (pz).....	\$ 250

WOOD-FIRED MEATS

OPORTO, PIMIENTA, CABRALES, FOIE
INCLUDES GARNISH AND SAUCE OF YOUR CHOICE.

PRIME TENDERLOIN (200 gr).....	\$ 580
PREPARACIONES	
PRIME T-BONE STEAK (500 gr).....	\$ 945
(1 kg).....	\$ 1,815
ROAST SUCKLING PIG, BAKED POTATOES AND CARAMELIZED ONION (500 gr).....	\$ 780
IBERIAN PORK RIB WITH HONEY AND MUSTARD, MASHED POTATO AND BRUSSELS SPROUTS (450 gr).....	\$ 600
SHORT RIB WITH BONE LOW TEMPERATURE FOR 12 HRS (1 kg).....	\$ 1,680

EXTRAS

BAKED POTATOES WITH PEPPER (200gr).....	\$ 110
FRENCH FRIES (180gr).....	\$ 110
TRUFFLED POTATOES (180gr).....	\$ 140
MASHED POTATOES AND GRILLED ASPARAGUS (180gr).....	\$ 130
GRILLED VEGETABLES(180gr).....	\$ 120
CARROT GRATIN (160gr)	\$ 120