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LOCATED ON ITS NAMESAKE EMILIO CASTELAR, IT IS ONE OF THE MOST SOPHISTICATED SPACES IN MEXICO CITY. GRUPO CAROLO REINVENTS ITSELF, TURNING EMILIO INTO A HOTSPOT DEDICATED TO BASQUE-SPANISH CUISINE.

THROUGH OUR GASTRONOMIC OFFERINGS AND UNIQUE FLAVORS, WE AIM FOR OUR CUSTOMERS TO FEEL AS IF THEY WERE ON A JOURNEY IN SPAIN, RECALLING TASTES, TEXTURES, AND WONDERFUL EXPERIENCES.

WE FOCUS ON SUSTAINABILITY, FROM THE WOOD TO THE FISH, ALL OF EXCEPTIONAL QUALITY. THE TECHNIQUE OF COOKING RICE OVER WOOD FIRE ACCENTUATES THE FLAVORS IN THE RICE, A UNIQUE PREPARATION METHOD FROM SPAIN.

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P I N T X O S

PINTXO BONITO (150G).....	\$155
RUSSIAN SALAD PINTXO (120G).....	\$155
SIRLOIN PINTXO, FOIE SAUCE (180G).....	\$240
OLIVES (100G).....	\$150
ANCHOVIES (4 PC).....	\$120
SERRANO HAM CROQUETTES (4 PC).....	\$155
SHRIMP SCAMPI (100G).....	\$265
HUEVOS ROTOS EELS (150G).....	\$160
HUEVOS ROTOS SERRANO HAM (150G).....	\$170
SPANISH TORTILLA (200G).....	\$145
DUCK TACOS (4 PC).....	\$135
GERNIKA PEPPERS (150G)	\$265
COD BRANDADE WITH HONEY JELLY (2 PCS).....	\$195
IBERIAN SOBRASSADA WITH SEMI-CURED CHEESE (2 PCS).....	\$185

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IBERIAN CORNER

CHEESES

MANCHEGO (120g)..... CASTILLA, LA MANCHA	\$ 395
IDIAZÁBAL (120g)..... NAVARRA	\$ 405
TRES LECHES (120g)..... CASTILLA, LA MANCHA	\$ 395

COLD MEATS

ACORN-FED IBERIAN HAM (80g)..... HUELVA, JABUGO	\$ 1,325
SERRANO HAM (80g)..... BURGOS, ESPAÑA	\$ 690
ACORN CHORIZO (80g)..... HUELVA, JABUGO	\$ 405
ACORN-FED IBERIAN LOIN..... (80g) HUELVA, JABUGO	\$ 510

PRESERVES

ANCHIOVIES (8 pz)..... SANTOÑA	\$ 275
BOQUERONES (8 pz)..... ANDALUCÍA	\$ 245

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FROM OUR GARDEN

CAMPERA SALAD (220g)	\$ 280
TRIGUERO ASPARAGUS MANCHEGO (180g).....	\$ 160
EMILIO'S CESAR SALAD (180g).....	\$ 245
DRESSED TOMATOES (250g).....	\$ 190
TUDELA BUDS WHITE TUNA (350g)	\$ 330
FRIED CAULIFLOWER (300g).....	\$ 225

DE CUCHARA

GAZPACHO (300 g).....	\$ 190
MANCHEGO SOUP (350g)	\$ 200
FABADA (400 g).....	\$ 330
CATALANA CANNELLONI WITH RIB EYE (220 g).....	\$ 415

HUEVOS ROTOS

IBERIAN HAM (350 g).....	\$ 475
SERRANO (350 g).....	\$ 275
GULAS WITH GARLIC (350 g).....	\$ 295

TAPAS

BUFALA BURRATA.....	\$ 690
HOMEMADE FOIE PINTXO.....	\$ 415
CLAMS WITH ALBARIÑO SAUCE	\$ 325
TUNA TOSTADA.....	\$ 200
GALICIAN OCTOPUS.....	\$ 520
SUCKLING PIG TACOS.....	\$ 320
SERRANO HAM CROQUETTES	\$ 205
BONITO AND ANCHOVY TOMATO BREAD.....	\$ 330
POTATO OMLET.....	\$ 200
DUCK TACOS.....	\$ 325

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WOOD - FIRE RICES

SAFFRON RICE WITH FISH PADRÓN PEPPERS (150 g).....	\$ 620
SEÑORITO, (150 g) FISH SHRIMP MUSSELS OCTOPUS SQUID.....	\$ 645
BLACK WITH OCTOPUS, SQUID AIOLI (150 g).....	\$ 620
CREAMY RIOJANO, CHEEK HAM (150 g).....	\$ 645
FALSE RISOTTO WITH MANCHEGO CREAM WHITE TRUFFLE OILA (250 g).....	\$ 620
SEAFOOD FIDEUA(100 g).....	\$ 620
BOGAVANTE (700 g).....	\$ 2,755

FROM THE SEA

PREPARATIONS BILBAINA, CHARCOAL, ALBARIÑO, GREEN SAUCE, DON OSTIERRA

SEA BASS (200 g).....	\$ 525
RED SNAPPER (1 kg).....	\$ 1,325
(200 g).....	\$ 525
WOOD-FIRED OCTOPUS WITH ROMESCO SAUCE (180g).....	\$ 510
SEAFOOD CALDERETA (350 g).....	\$ 545
GRILLED PRAWNS (according to availability and market price)	
FISH CASSEROLE WITH CLAMS AND EEL.....	\$ 530

WOOD - FIRED MEAT

OPORTO, PEPPER, CABRALES, FOIE

PRIME SIRLOIN (200 g).....	\$ 600
PREPARATIONS	
PRIME TXULETON (500 g).....	\$ 945
(900 g).....	\$ 1,935
ROAST PORK (400 g).....	\$ 780
IBERIAN PORK RIBS WITH HONEY AND MUSTARD (450 g).....	\$ 600
RIBERA DEL DUERO OSSOBUCO	
TRUFFLED MASHED POTATOES (600g).....	\$ 825

SIDE DISHES

POTATOES WITH PEPPER (200 g)	\$ 120
FRENCH FRIES (180 g).....	\$ 120
POTATOES WITH TRUFFLE (180 g).....	\$ 160
MASHED POTATOES (180 g).....	\$ 115
GRILLED VEGETABLES (180 g).....	\$ 120