

EMILIO

CHARCUTERÍA

Jamón ibérico de bellota (90 g)	\$1,380
Chorizo de bellota (90 g)	\$410
Lomo ibérico de bellota (90 g)	\$560

QUESOS

Manchego gran reserva D.O. (100 g)	\$445
Idiazábal de Navarra (100 g)	\$420
Tres leches Castilla-La Mancha (100 g)	\$420

CONSERVAS

Aceitunas Gordal (100 g)	\$205
Anchoas de Santoña (8 pzas)	\$270
Boquerones de Andalucía (8 pzas)	\$250

PINTXOS

(1 pza)

Gilda de anchoa, olivas y Manchego	\$130
Gilda de pulpo, olivas fritas y Manchego	\$145
Pan tomate con tortilla de patatas	\$85
Foie con higos y macadamia	\$130
Pan tomate con bonito y anchoa	\$195
Pintxo de ensaladilla rusa con bonito	\$95
Pintxo de solomillo, pan tomate y queso brie	\$265
Morcilla frita con piquillos confitados	\$120
Pintxo de solomillo, salsa de foie	\$305

RACIONES

Almejas salsa albariño (200 g)	\$295
Pimientos de Gernika (150 g)	\$220
Crudo de atún con pistache y pimentón (100 g)	\$340
Croquetas de jamón (7 pzas)	\$260
Patatas bravas con alioli	\$190
Ensaladilla rusa (180 g)	\$295
Tortilla de patatas de la barra	\$255
Gambas al ajillo (200 g)	\$320
Morcilla de Burgos (180 g)	\$295
Pulpo a la gallega (200 g)	\$650
Tacos de pato (6 pzas)	\$345
Calamares fritos con alioli de ajo negro	\$205
Tacos de lechón (4 pzas)	\$365
Carrillera ibérica en salsa de vino tinto (120 g)	\$365

HUEVOS ROTOS

Tradicionales (310 g)	\$195
Jamón ibérico (350 g)	\$610
Jamón serrano gran reserva (350 g)	\$305
Chistorra (350 g)	\$245
Chorizo ibérico (350 g)	\$290
Morcilla (450 g)	\$295

DE LA HUERTA

Coliflor frita (300 g)	\$215
Cogollos de Tudela con bonito del norte (350 g)	\$380
Ensalada de jitomates con anchoas de Santoña, aceitunas y alcaparrón (300 g)	\$310
Ensalada César Emilio (220 g)	\$315

DE CUCHARA

Gazpacho (220g)	\$165
Lentejas con huevo tierno y jamón ibérico (250 g)	\$260
Fabada (400 g)	\$290
Falso risotto con crema de Manchego, aceite de trufa blanca (250 g)	\$455
Canelones de rib eye con foie, crema de parmesano, jus de res (220 g)	\$395

ARROCES A LA LEÑA

Azafranado con pescado y pimientos de Gernika (150 g)	\$620
Arroz del señorito, pescado, camarón, mejillones, pulpo y calamar (150 g)	\$695
Negro con pulpo y calamar, alioli (150 g)	\$705
Cremoso riojano de cachete y jamón serrano (180 g)	\$690
Campero con rib eye y pimientos piquillo (200 g)	\$780
Fideuá marinera azafranada, pescado, camarón, mejillones, pulpo y calamar (200 g)	\$555

DEL MAR

Pesca del día (200 g)	\$570
<i>Preparaciones: bilbaína, donostiarra, al carbón o al Albariño</i>	
Huachinango (1 kg)	\$1,490
<i>Preparaciones: bilbaína, donostiarra, al carbón o al Albariño</i>	
Pulpo a la leña con salsa romesco (180 g)	\$680
Langostinos, mantequilla de ajo, limón y orégano (1 ord.)	\$305

CARNES A LA LEÑA

Solomillo Prime (200 g)	\$795
<i>Salsas: Oporto, foie, Cabrales y pimienta</i>	
Chuletón de rib eye (500 g)	\$1,495
(1k g)	\$2,590
Lechón asado, patatas panaderas y cebolla caramelizada (500 g)	\$915
Costilla de cerdo a la miel y mostaza (400 g)	\$685

GUARNICIONES

Patatas fritas (180g)	\$130
Patatas fritas trufadas (180 g)	\$150
Espárragos a la parrilla (180 g)	\$240
Verduras a la parrilla (180 g)	\$145

UN RESTAURANTE DE GRUPO CAROLO

TODOS NUESTROS PRECIOS ESTÁN EN MONEDA NACIONAL (MXN) E INCLUYEN EL 16% DE IVA.
TODOS NUESTROS GRAMAJES SE CALCULAN EN CRUDO. | IG. @EMILIORESTAURANT

EMILIO

CHARCUTERIE

Acorn-fed Iberian ham (90 g)	\$1,380
Acorn-fed chorizo (90 g)	\$410
Acorn-fed Iberian loin (90 g)	\$560

CHEESES

Manchego gran reserva D.O. (100 g)	\$445
Idiazábal from Navarra (100 g)	\$420
Tres leches Castilla-La Mancha (100 g)	\$420

PRESERVES

Gordal Olives (100 g)	\$205
Anchovies from Santoña (8 pcs)	\$270
White anchovies from Andalusia (8 pcs)	\$250

PINTXOS

(1 pc)

Gilda of anchovy, olives and Manchego	\$130
Gilda of octopus, fried olives and manchego	\$145
Tomato bread with potato omelette	\$85
Foie gras with figs and macadamia	\$130
Tomato bread with tuna and anchovy	\$195
Pintxo of Russian salad with tuna	\$95
Pintxo of beef tenderloin, tomato bread and brie cheese	\$265
Blood sausage with confit peppers	\$120
Pintxo of beef tenderloin, foie sauce	\$305

SHARED PLATES

Clams in Albariño sauce (200 g)	\$295
Gernika peppers (150 g)	\$220
Tuna crudo with pistachio and paprika (100 g)	\$340
Ham croquettes (7 pcs)	\$260
Patatas bravas with aioli	\$190
Russian salad (180 g)	\$295
Potato omelette from the bar	\$255
Garlic shrimp (200 g)	\$320
Burgos blood sausage (180 g)	\$295
Octopus Galician style (200 g)	\$650
Duck tacos (6 pcs)	\$345
Fried calamari with aioli of black garlic	\$205
Suckling pig tacos (4 pcs)	\$365
Iberian pork cheek in sauce of red wine (120 g)	\$365

BROKEN EGGS

Traditional (310 g)	\$195
Iberian ham (350 g)	\$610
Serrano ham Gran Reserva (350 g)	\$305
Chistorra (350 g)	\$245
Iberian chorizo (350 g)	\$290
Blood sausage (450g)	\$295

FROM THE GARDEN

Fried cauliflower (300 g)	\$215
Tudela baby lettuces with tuna from the north (350 g)	\$380
Tomato salad with anchovies from Santoña, olives and caperberries (300 g)	\$310
Emilio Caesar Salad (220 g)	\$315

SPOON DISHES

Gazpacho (220 g)	\$165
Lentils with soft egg and Iberian ham (250 g)	\$260
Fabada (400 g)	\$290
Faux risotto with Manchego cream white truffle oil (250 g)	\$455
Rib eye cannelloni with foie, cream of Parmesan, beef jus (220 g)	\$395

WOOD-FIRED RICE DISHES

Saffron rice with fish and Gernika peppers (150 g)	\$620
Gentleman's rice, fish, shrimp mussels, octopus and squid (150 g)	\$695
Black rice with octopus and squid, aioli (150 g)	\$705
Riojan creamy rice with cheek and Serrano ham (180 g)	\$690
Country-style rice with rib eye and piquillo peppers (200 g)	\$780
Fisherman's saffron fideuá, fish, shrimp, mussels, octopus and squid (200 g)	\$555

FROM THE SEA

Catch of the day (200 g)	\$570
<i>Bilbaína, Donostiarra, charcoal, Albariño preparations</i>	
Red snapper (1 kg)	\$1,490
<i>Bilbaína, Donostiarra, charcoal, Albariño preparations</i>	
Wood-fired octopus with romesco sauce (180 g)	\$680
Prawns, garlic butter, lemon and oregano (1 order)	\$305

WOOD-FIRED MEATS

Prime tenderloin (200 g)	\$795
<i>Sauce: Port, foie, Cabrales and pepper</i>	
Rib eye steak (500 g) (1 kg)	\$1,495 \$2,590
Roast suckling pig, baker-style potatoes and caramelized onion (500 g)	\$915
Honey and mustard pork ribs (400 g)	\$685

SIDES

French fries (180 g)	\$130
Truffle French fries (180 g)	\$150
Grilled asparagus (180 g)	\$240
Grilled vegetables (180 g)	\$145

A GRUPO CAROLO RESTAURANT

ALL OUR PRICES ARE IN NATIONAL CURRENCY (MXN) AND INCLUDE 16% VAT.
ALL OUR WEIGHTS ARE CALCULATED RAW. | IG. @EMILIORESTAURANT