

EMILIO

CHARCUTERIE

Acorn-fed Iberian ham (90 gr)	\$1,350
Acorn-fed chorizo (90 gr)	\$410
Acorn-fed Iberian loin (90 gr)	\$560

CHEESES

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

PRESERVES

Gordal Olives (100 gr)	\$180
Anchovies from Santoña (8pc)	\$260
White anchovies from Andalusia (8 pc)	\$240

PINTXOS

(1 pc)

Gilda of anchovy, olives and Manchego	\$110
Gilda of octopus, fried olives and manchego	\$130
Tomato bread with potato omelette	\$80
Foie gras with figs and macadamia	\$120
Tomato bread with tuna and anchovy	\$140
Pintxo of Russian salad with tuna	\$95
Pintxo of beef tenderloin, tomato bread and brie cheese	\$220
Blood sausage with confit peppers	\$120
Pintxo of beef tenderloin, foie sauce	\$245

SHARED PLATES

Clams in Albariño sauce (200 gr)	\$290
Gernika peppers (150 gr)	\$210
Tuna crudo with pistachio and paprika (100gr)	\$340
Ham croquettes (7 pc)	\$210
Patatas bravas with aioli	\$160
Russian salad (180 gr)	\$290
Potato omelette from the bar	\$245
Garlic shrimp (200 gr)	\$310
Burgos blood sausage (180 gr)	\$295
Octopus Galician style (200 gr)	\$610
Duck tacos (6 pc)	\$340
Fried calamari with aioli of black garlic	\$195
Suckling pig tacos (4 pc)	\$335
Iberian pork cheek in sauce of red wine (120 gr)	\$340

BROKEN EGGS

Traditional (310 gr)	\$180
Iberian ham (350 gr)	\$595
Serrano ham Gran Reserva (350 gr)	\$280
Chistorra (350 gr)	\$220
Iberian chorizo (350 gr)	\$290
Blood sausage (450gr)	\$295

FROM THE GARDEN

Fried cauliflower (300 gr)	\$205
Tudela baby lettuces with tuna from the north (350 gr)	\$360
Tomato salad with anchovies From Santoña, olives and caper berry (300gr)	\$295
Emilio Caesar Salad (220 gr)	\$305

SPOON DISHES

Gazpacho (220 gr)	\$165
Lentils with soft egg and Iberian ham (250 gr)	\$245
Fabada (400 gr)	\$285
Fake risotto with Manchego cream white truffle oil (250 gr)	\$440
Rib eye cannelloni with foie, cream of Parmesan, beef jus (220 gr)	\$395

WOOD-FIRED RICE DISHES

Saffron rice with fish and Gernika peppers (150 gr)	\$620
Gentleman's rice, fish, shrimp mussels, octopus and squid (150 gr)	\$675
Black rice with octopus and squid, aioli (150 gr)	\$680
Riojan creamy rice with cheek and serrano ham (180 gr)	\$680
Country-style rice with rib eye and piquillo peppers (200 gr)	\$740
Fisherman's saffron fideuá, fish, shrimp, mussels, octopus and squid (200 gr)	\$520

FROM THE SEA

Catch of the day (200 gr)	\$535
<i>Bilbaína, Donostiarra, charcoal, Albariño preparations</i>	
Red snapper (1 kg)	\$1,415
<i>Bilbaína, Donostiarra, charcoal, Albariño preparations</i>	
Wood-fired octopus with romesco sauce (180 gr)	\$630
Prawns, garlic butter, lemon and oregano (1 ord)	\$295

WOOD-FIRED MEATS

Prime tenderloin (200 gr)	\$745
<i>Sauce: Port, foie, Cabrales and pepper</i>	
Rib eye steak (500 gr)	\$1,245
(1 kg)	\$2,490
Roast suckling pig, baker-style potatoes and caramelized onion	\$795
Honey and mustard pork ribs (400gr)	\$650

SIDES

French fries (180 gr)	\$110
Truffle French fries (180 gr)	\$150
Grilled asparagus (180 gr)	\$205
Grilled vegetables (180 gr)	\$145

A GRUPO CAROLO RESTAURANT