

*emmilou*

tapas | cocktails | lounge

ABN: 17 107 251 909

413 Bourke Street Surry Hills 2010

phone: 9360 6891

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## *\$45p /p 'Tapas Tasting' Menu*

*This menu is designed to be shared by the entire party for the evening.*

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### **Pan Fresco**

House Made Black Olive Bread

### **Pimiento y Queso de Cabra**

Stuffed Piquillo Peppers, Goats Cheese, Sweet and Spicy Almonds

### **Chorizo Asado**

Grilled Spanish Chorizo Sausage with Spicy Tomato Chutney

### **Polenta Blanca**

Seared White Polenta, Confit Tomatoes and Parmesan Crisps

### **Arroz Picante**

Emmilou's Signature Spicy Rice with Braised Oxtail and Squid

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### **Ensalada deEspinaces**

Baby Spinach leaves with Slow Roast Plum Tomatoes and Parmesan

*More Vegetarian Options Easily Available Upon Request*

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## *\$55p /p Tapas Tasting Menu*

*This menu is designed to be shared by the entire party for the evening.*

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### **Pan Fresco**

House Made Tomato & Garlic Bread- Tomato and Fennel Chutney

### **Chiperones**

Crispy Calamares with Squid Ink 'Alioli'

### **Chorizo y Mejillones**

Spicy House Made Chorizo Sausage, Mussels and Baby Octopus

### **Cerdo y Cebollas**

Twice Cooked Pork Belly, Soft Polenta Truffle Mash and Pumpkin Seeds

### **Carne Cocido**

Braised Beef Brisket with Salsa Verde and Almond Cream

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### **Garbanzos**

Spiced Chickpeas, Caramelised Onions and Pumpkin Puree

### **Papas Dulce**

Sweet Potato Chips- Vanilla and Almond Crème Fraiche

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## *\$65p /p Tapas Tasting Menu*

*This menu is designed to be shared by the entire party for the evening.*

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### **Aceitunas y Boquerones**

Green & Black Manzanillo Olives, Spanish White Anchovies & Caramelised Onion Croquettes

### **Pimientos y Bacalao**

Stuffed Piquillo Peppers, Salt Cod and Salsa Verde

### **Gambas con Queso de Cabra**

Seared Black Tiger Prawns, Cucumber Salsa and Dried Olive Powder

### **Chorizo y Mejillones**

House Made Spanish Chorizo Sausage with Mussels and Baby Octopus

### **Polenta Blanca**

Seared White Polenta, Parmesan Crisps and Wild Mushroom Foam

### **Cerdo y Cebollas**

Twice Cooked Pork Belly, Jerusalem Artichoke Foam and Truffle Oil

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### **Queso de Cabra Toastadas**

Warm Goats Cheese Croutons with Truffle Honey

### **“Sundae Chocolate”**

Warm Chocolate and Banana Mascarpone Sundae with Hot Chocolate Fudge

*More Vegetarian Options Easily Available Upon Request*