

Pinchos y Picas

OSTRAS- Sydney Rock Oysters with Bloody Mary and Tomato, Tabasco Jelly	\$4 each
CONCHA de PEREGRINO- Seared Scallops with Whitebait Beignets and Smoked Red Pepper Oil	\$5 each
PLACA VEGETARIANA- Slow Roast Truss Tomatoes, Roast Red Pepper and Marinated Eggplant	\$6 each
GILDA- Gilda of White Anchovy, Olive with Cured Wild Boar and <i>'Alioli'</i>	\$7 each

ACEITUNAS- Marinated Manzanillo Olives with Lemon and Rosemary	\$6
BOQUERONES- Marinated White Anchovies with Garlic Chips	\$10
QUESO- Sliced Queso Manchego, Cherry Syrup and Croutons	\$12
HIGADO DE PATO- Duck Liver Parfait, Fried Beetroot and Sourdough	\$14
SARDINAS- Sardines on Toast with Sweet Chilli Salsa	\$14
JAMON- Sliced Serrano Ham, Sourdough and Extra Virgin Olive Oil	\$15

Tapas

Ensalada de Chipirones Grilled Squid, Radicchio, Morcilla and Sherry Vinaigrette	\$15
Sopa con Salchicha del Cabra Warm Bread and Saffron Soup with Goat Sausage	\$16
Pimiento con Bacalao Stuffed Piquillo Peppers, Parsley & Pine Nut Salsa and Shaved Bacalao	\$18
Flores Del Calabacín Stuffed Zucchini Flowers with Sheeps Milk Feta and Truffle Honey	\$20
Chorizo Asado Spicy House Made Spiced Chorizo Sausage, Mussels and Baby Octopus	\$22
Ceviche de Salmón Ceviche of Blackened Salmon, Spiced Beetroot and Apple Cider Vinaigrette	\$23
Polenta Blanca Seared White Polenta, Wild Mushroom Foam and Parmesan Crisps	\$24
Carne Coccido Wagyu Beef Brisket with Almond Cream and Salsa Verde	\$25
Gambas con Garbanzos Prawns with Roast Garlic, Chickpeas, Parsley and Artichoke Chips	\$26
Cerdo y Cebollas Twice Cooked Pork Belly, Jerusalem Artichoke Foam, Truffle Oil and Pumpkin Seeds	\$28
Arroz Picante Emmilou's Signature Spicy Rice with Braised Ham Hock and Clams	\$29

Sides

House Made Black Olive Bread- Sweet Chilli Salsa and <i>'Alioli'</i>	\$8
Baby Rocket with Feta and Roast Pumpkin Seeds	\$9
Spiced Chickpeas, Caramelised Onions and Pumpkin Puree	\$10
Sweet Patatas Bravas	\$12

emmilou

16, rue | des | cordon | rouge

Dessert Wine

2005- Coteaux du Layon Old Vines Botrytis- 375ml	<i>12/48</i>
2008- Punt Road Botrytis Semillon- 500ml	<i>10/50</i>
2006- The Royal Tokaji Wine Company- 500ml	<i>11/58</i>
2004- Dauphin de Guiraud Sauternes- 375ml	<i>14/60</i>

Sherry & Fortified

Valdespino Pedro Ximinez	<i>8</i>
Apostoles Palo Cortado Muy Viejo- Thirty Years	<i>20</i>
Añada Vintage Oloroso- 1964	<i>45</i>
Penfolds Club Port-	<i>10</i>

Cognac, Brandy & Eau de Vie

Remy Martin VS	<i>10</i>
Remy Martin VSOP	<i>14</i>
Remy Martin XO	<i>24</i>
Boulard Grand Solage Calvados	<i>10</i>

Rum

Angostura 1919	<i>11</i>
Pyrat XO	<i>11</i>
Appleton Extra	<i>13</i>

Whisky

Macallan 12yr	Highland	<i>14</i>
Highland Park 12yr	Orkney Islands	<i>10</i>
Laiphroaig 10yr	Islay	<i>13</i>

Dessert

Canutillos Rellenos	12
Stuffed Cigars with Pedro Ximinaz and Toffee Apple Foam with Burnt Orange Salsa	
“Sundae Chocolate”	14
Warm Chocolate and Banana Mascarpone ‘Sundae’	
Pastel de Queso	15
Lime Cheese Cake with Trago Silver Tequila Jelly	

Cheese-

Queso de Cabra Tostadas	16
Warm Goats Cheese Croutons with Truffle Honey	
Fromage d’affinoise	18
Raisins and Maple Syrup	

Dessert Cocktails

Hot Buttered Rum	15
Vote For Pedro	16
Pedro Ximenez Sherry, Dark Cacao and Turkish Coffee Ice Cream	
Rum and Raisin	17
Angostura 1919, Pedro Ximenez, Dark Chocolate and Macadamia	
Vino Guisado	16
Warm Mulled Wine with Blackberry Liqueur and Brandy de Jerez.	