



1065 Holly St - Unit D
San Carlos, CA 94070

Emelinas #1
(650)591-1133

2325 El Camino Real - Unit 101
Santa Clara CA 95050

Emelinas #2
(408)320-2071



www.emelinasrestaurant.com

Monday - Thursday 11am - 9 pm
Friday 11am - 10 pm
Saturday 11am - 10 pm
Sunday 11am - 8 pm

Appetizers

Anticucho de Corazon \$ 15.00

Grilled beef heart skewers marinated w/panca sauce, served w/golden potatoes.

Palta Rellena \$ 11.00

Stuffed avocado w/chicken, vegetables and a creamy mayonnaise sauce.

Causa de Pollo / Camaron \$ 13.00

Mashed potatoes, avocado, egg, chicken or shrimp, mayonnaise and green peas.

Papa Rellena \$ 11.00

Traditional Peruvian stuffed potato w/beef stew.

Tamal de Pollo \$ 7.00

Peruvian style chicken tamale.

Chicharron de Pescado \$ 20.00

Fried fish served with fried cassava and Peruvian corn.

Sides

Platano Frito \$ 45.00

Papas Fritas \$ 7.00

Huevos Fritos (2) \$ 3.00

Huancaína \$ 3.95

Frijoles \$ 4.25

Yuca Frita \$ 8.50

Arroz \$ 5.00

Ceviches

Ceviche Emelina's \$ 22.00

Fresh white fish, octopus, shrimp marinated with lemon juice & Peruvian yellow pepper

Ceviche de Pescado \$ 20.00

Fresh fish of the day marinated with lemon juice and peruvian spices, served with sweet potatoes, peruvian corn, red onions and corn nuts.

Copa Borracha \$ 20.00

Fresh fish of the day marinated with lemon juice, pisco, yellow pepper and peruvian spices, served with red onion, crispy calamari and plantain chips

Piqueo 1 \$ 24.00

Ceviche de pescado + Chicharron de Calamar + Causa de Pollo

Piqueo 3 \$ 24.00

Ceviche de pescado + Tiradito de pescado + Ceviche de camaron

Choros a la Chalaca \$ 17.00

Green mussels marinated in lemon juice, with chop onions, tomatoes and yellow hot pepper

Leche de Tigre \$ 16.00

Fresh fish of the day marinated with lemon juice and peruvian spices, served with shrimps and plantain chips.



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Chicken

Tallarín Verde+Pollo Plancha \$ 20.00

Grilled chicken breast with peruvian herbs, served with pesto pasta.

Aji de Gallina \$ 20.00

Shredded chicken breast braised in a creamy yellow chilli sauce, served with boiled potatoes and steam rice.

Pollo a la Plancha \$ 20.00

Grilled chicken breast with peruvian herbs, served with mixed salad.

Chaufa de Pollo \$ 20.00

Peruvian style fried rice with chicken.

Seafood

Pescado a la Plancha \$ 21.00

Grilled fish fillet with olive oil and peruvian herbs, served with mixed salad and rice.

Chaufa de Pescado \$ 20.00

Peruvian style fried rice with fish.

Jalea de Mariscos \$ 26.00

Deep fried fish, calamari and mussels, served with fried cassava.

Arroz con Mariscos \$ 25.00

Peruvian style paella with shrimps, mussels, scallops and calamari.

Pescado a la Macho \$ 25.00

Fish, calamari, shrimp, mussels and scallops stewed base with white wine and cream sauce, served with rice.

Pescado a la Chorrillana \$ 23.00

Fresh white fish sauted with onions, tomatoes and yellow hot pepper served with white steamed rice.

El Borracho (Chef Special) \$ 25.00

Peruvian style paella with fish, shrimp, mussels, yellow pepper and homemade sauce with rum

La Chiclayana \$ 25.00

North Peruvian style paella with fish, shrimp, octopus, plantain and cilantro sauce

Parihuela de Mariscos \$ 23.00

Fish, shrimp, nussels, octopus, scallop and calamari soup, based w/tomatoes.

Beef

Bistek a la Plancha \$ 23.00

10 oz. New York grilled steak, served w/olive oil dressing and served w/mixed salad and rice.

Lomo Saltado \$ 25.00

Filet mignon sauteed w/onions, tomatoes, soy sauce, vinegar and Peruvian spices, served w/fries and steam rice.

Tallarín Verde con Bistek \$ 24.00

10 oz. New York grilled steak w/creamy pesto pasta.

Tacu Tacu con Carne \$ 24.00

10 oz. New York grilled steak w/mixed fried and Peruvian beans, onions and yellow chilli.

Bistek a lo Pobre \$ 25.00

10 oz. New York grilled steak w/plantains, fried eggs and steam rice.

Cordero a la Norteña \$ 27.00

Northern Peruvian style Lamb w/beans, cassava and rice, served w/onion salad.

Seco de Res \$ 24.00

Beef stewed in cilantro and Peruvian spices sauce, served w/Peruvian beans and steam rice.

Vegetarian

Saltado de Vegetales \$ 14.50

Fresh vegetables sauteed with tofu and mushrooms, Peruvian spices and friesm served with steam rice.

Arroz Chaufa de Vegetales \$ 14.50

Peruvian style fried rice with tofu and mixed vegetables.

Paella Vegetariana \$ 14.50

Peruvian style paella in panca sauce with tofu and vegetables