



Doña Emilia's • 101 San Jacinto Blvd •

• 478-2520 • donaemilias.com

Breakfast Plates

Latin Breakfast

Egg omelet with your choice of three ingredients: Spanish chorizo sausage, seasoned shredded beef, jerked chicken, spinach, pico de gallo, mushrooms, goat cheese, mozzarella cheese, avocado, or chicharron. Served with chorizo, yuca hash browns & toast \$7 (extra ingredients : \$1)

Steak Ranchero

Grilled sirloin steak served with two eggs, yuca hash browns and toast, or tortilla \$12

Special Breakfast

Two large eggs (any style), with your choice of: seasoned shredded beef, bacon or Spanish chorizo sausage and your choice of: yuca hash browns or grilled potatoes and onions with toast or tortilla \$9

American

One large Egg (any style) with bacon, grilled potatoes and toast \$5

Huevos Pericos

Two scrambled eggs with chopped green onions and tomatoes, served with bacon, rice, black beans and tortillas \$7

Huevos Ranchero

Two over-easy eggs topped with Mexican ranchero salsa and avocado and your choice of two sides: black or red beans, yuca hash browns, or grilled potatoes with onions and peppers \$7

Chorizo Con Huevo

Fresh Eggs scrambled with our Spanish chorizo sausage. Served with black or red beans, yuca hash browns, lettuce and tomato, and tortillas \$8

Cuban French Toast

Cuban French toast with Spanish chorizo sausage \$5

Gourmet Breakfast Tacos

(extra ingredients : \$1)

Papa Con Huevo

Scrambled egg and grilled potatoes \$2

Frijoles con Queso

Black beans and mozzarella cheese \$2

Pabellon

Seasoned shredded beef brisket with Creole sauce \$3

Chorizo Con Huevo

Spanish chorizo sausage and egg \$3

Huevo Con Bacon

Bacon and egg \$2

Pico Rico

Yuca hash browns, mozzarella cheese and pico de gallo \$2

Huevo a la Mexicana

Scrambled eggs, peppers, tomatoes and onions \$2

Carne Asada

Coffee-crusted beef and pico de gallo \$4

Appetizers

Chile con Queso

Serve with avocado, onions, peppers, cilantro and Picadillo on the side.

Small \$5 Large \$8

Queso de Cabra

Texas goat cheese, sweetened with panela sauce, with grilled arepa wedges \$7

Plantain Chips

Sliced, seasoned & lightly fried, served with our signature salsas \$4

Arepas con Queso

Traditional grilled cornmeal patties stuffed with mozzarella \$4

Empanadas

Traditional South American turnovers:

Beef & Potato \$6
Chicken \$5
& Cheese \$5

Calamari

Tender rings, lightly battered & fried, with a rich guajillo sauce \$8

Crab Cakes

Fresh blue lump crab, pan-seared & served with a honey garlic sauce \$10

*Mango Shrimp Ceviche

Fresh shrimp marinated in fresh lime juice & cilantro (with a splash of tequila), served with tostones \$11

*Tuna

Pepper-crusted & seared rare with a habanero-soy sauce \$11

Coffee-Crusted Beef

Skewers

Dusted with seasoned coffee and pan-seared, with a sherry reduction \$12

Picada

Sampling of grilled beef, chicken, chorizo & chicharron, with plantain chips & Andean potatoes \$10

Patacones Rellenos

Fried green plantains stuffed with beef or chicken, topped with mozzarella \$7

Salads

Garden

Mixed greens, cherry tomatoes, eggs & asiago Large \$8-Side \$4

Spinach

Fresh spinach, Texas goat cheese, jicama, candied pecans & fresh mango Large \$8-Side \$5

Caesar

Romaine lettuce, asiago & cherry tomatoes, tossed in a classic Caesar dressing Large \$8-Side \$4

Crab Cake Salad

Pan-seared fresh blue lump crab cakes served over mixed greens & cherry tomatoes with your choice of dressing \$10

Dressings: Blackberry Vinaigrette, Buttermilk Ranch, Passion Fruit Vinaigrette, Caesar, Oil & Vinegar
Add Chicken \$3, Churrasco, Tuna or Atlantic Salmon \$7

Soup

Ajiaco

Three-potato and chicken soup, with corn on the cob and arepa Bowl \$8-Cup \$5

Sandwiches

Classic Cheese Burger

1/2 lb Beef burger with lettuce, tomato, onion & American cheese, served opened-face on a sweetbread bun with seasoned french fries \$7

Jerked Chicken Sandwich

Jerked chicken breast, lettuce, & tomato, served on a sweetbread bun, with seasoned fries \$8

Vegetarian Llapingachos

Pan-fried mashed potato cakes stuffed with mozzarella, with peanut sauce, avocado & tomato \$9

Parrillada

Fresh grilled vegetables, marinated in chimichurri, with white rice, black beans & tostones \$9

Vegetarian Pasta

Sautéed fresh vegetables with white wine, garlic & cilantro butter over bowtie pasta \$10

Spinach Enchilladas

3 Guajillo Corn Enchiladas filled with sauteed mushrooms, spinach, onions and tomatoes and topped with a Green Tomatillo sauce. Served with white rice, black beans and sour cream. \$10

Pasta

Eva Longoria's Pasta

Seasoned shredded beef and Criollo sauce (caramelized onion with latin spices) over bowtie pasta \$13

Cilantro Shrimp Scampi

Six sautéed jumbo shrimp with white wine, garlic & cilantro butter over bowtie pasta \$19

Lunch Entrées

Churrasco

Butterflied grilled beef with chimichurri sauce, poblano mashed potatoes & vegetables. \$16

Pabellon Criollo

Seasoned shredded beef served with white rice, black beans, maduros \$10

Bandeja Paisa

Grilled steak, chicharron & a fried egg, with red beans, maduros, rice, avocado & arepa \$15

Blackened Salmon

Blackened salmon filet with basil chimichurri, on a mozzarella stuffed potato cake, served with vegetables \$12

Arroz Con Pollo

Saffron rice with shredded chicken & mixed vegetables, served with maduros \$8

Stuffed Chicken Breast

Grilled & stuffed with goat cheese, chorizo, & bell pepper, served with yuca hash browns and vegetables \$9

Caribbean Jerked Chicken

Jerked chicken breast served caribbean style over saffron rice with black beans and maduros \$10

Chicken Fingers

Chicken Fingers with seasoned french fries \$5

Tex-Mex

Taco Salad

Crispy taco bowl filled with your choice of Chicken, Brisket or Picadillo, served with lettuce, tomatoes, cheese and sour cream. Your choice of salad dressing, Green Tomatillo, Red Colorado or Dona Emilias sauce. \$8

Crispy Tacos

Three crispy tacos filled with Picadillo, served with rice, choice of beans, lettuce, tomatoes, cheese and sour cream \$7

Burrito

Red pepper or spinach tortilla filled with your choice of Beef Brisket, Chicken or Picadillo, choice of beans and cheese. Served with lettuce and tomatoes and topped with your choice of Chile con Queso, Green Tomatillo, Red Colorado or Dona Emilias Sauce \$7

Guajillo Corn Enchilladas

Two Enchiladas filled with your choice of Cheese, Chicken, Seasoned shredded beef brisket or Picadillo topped with Green Tomatillo or Red Colorado Sauce. Served with rice, choice of beans and sour cream \$9

Beverages

Fresh Tropical Juices \$4

Passion Fruit-Blackberry-Lulo

Coffee \$2

Colombian Dark or Decaf

Espresso or Cappuccino

\$4

Colombian Dark

Sodas & Tea \$2

Coke-Diet Coke-Dr. Pepper-Lemonade-Iced Tea-Might Leaf-Hot Tea

Bottled Water \$3.25

Panna-San Pellegrino

Breakfast & Lunch Menu

Please allow us to add an 18% gratuity to parties of 6 or more and to parties with separate checks.

**Consuming raw or uncooked meats, eggs, or shellfish may be hazardous to your health.*

Please ask your Server for our Wine List.

Mojitos

\$5 / \$20 Pitcher

Original Bacardi Superior and lime

Classic Bacardi Limon and lime

Watermelon Bacardi Grand Melon

Mango Parrot Bay Mango Rum

Raspberry Bacardi Razz

Orange Bacardi 'O'

Peach Bacardi Red Peach

Margaritas

All of our margaritas 'on the rocks' made with fresh squeezed lime juice

Latin Café Rita

Sauza Silver & DeKuyper Triple Sec \$6

Doña Rita

Jose Cuervo Silver & Cointreau \$7

El Dorado

Sauza Conmemorativo & Grand Marnier \$8

Frozen Margaritas

Made with fresh lime juice

\$5 / \$20 Pitcher

Add our tropical juices or our

homemade Sangria

\$6/ \$24 Pitcher

Spicy Margarita

Our Signature Passion Fruit, tequila & spiced with ground chile peppers and lime juice. \$6/ \$24 Pitcher

Caipirinha

Cachaca & fresh limes

\$5 / \$20 Pitcher

Sangria

A blend of red wine & tropical fruit juices, with fresh fruit

\$6/ \$24 Pitcher

Passion Fruit Cocktail

Smirnoff Passion Fruit, Cointreau & passion fruit juice \$7

Morapolitan

Smirnoff Vodka, Cointreau & Mora blackberry juice \$7

Texan Martini

Savvy vodka & olive juice \$8

Mexican Martini

Sauza Silver & DeKuyper Triple Sec (served in a shaker) \$9

Pisco Sour

Pisco Brandy, lime juice, sugar & Angostura bitters \$6

Appetizers

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*Tuna

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Coffee-Crusted Beef

Skewers

Dusted with seasoned coffee and pan-seared, with a sherry reduction \$12

Picada

Sampling of grilled beef, chicken, chorizo & chicharron, with plantain chips & Andean potatoes \$10

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Caesar

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Crab Cake Salad

Pan-seared fresh blue lump crab cakes served over mixed greens & cherry tomatoes with your choice of dressing \$10

Dressings: Blackberry Vinaigrette,

Buttermilk Ranch, Passion Fruit

Vinaigrette, Caesar, Oil & Vinegar

Add Chicken \$3, Churrasco, Tuna or Salmon \$7

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Guajillo Corn Enchilladas

Three Enchiladas filled with your choice of Cheese, Chicken, Seasoned shredded beef brisket or Picadillo topped with Green Tomatillo or Red Colorado Sauce. Served with your choice of rice, and beans along with sour cream \$10

House Specials

Arroz con Pollo

Saffron rice mixed with shredded chicken, & vegetables, served with maduros \$10

Caribbean Jerked Chicken

Jerked chicken breast served caribbean style over saffron rice with black beans and maduros \$16

Bandeja Paisa

Grilled steak, chicharron & a fried egg, with red beans, maduros, rice, avocado & arepa \$15

Stuffed Chicken Breast

Grilled & stuffed with goat cheese, chorizo & bell peppers \$14

Pabellón Criollo

Seasoned shredded beef with white rice, black beans & maduros \$12

Chicken Fingers

Chicken Fingers with seasoned french fries \$5

Seafood Plates

Blackened Salmon

With basil chimichurri, on a cheese stuffed potato cake, with vegetables \$17

Jumbo Shrimp

With a spinach-crab stuffing & saffron cream sauce, red bell pepper rice & vegetables \$19

à la Carte from the Grill

Cumin Crusted Tuna

With a poblano pesto \$17

Chilean Sea Bass

Grilled, with habanero-soy sauce, \$20

Guava Pork Chop

Grilled bone in center-cut with a guava demi-glaze, \$14

Churrasco

Butterflied and grilled beef with chimichurri sauce, \$19

Coffee-Crusted Beef

Dusted with seasoned coffee grilled & pan-seared, with a sherry reduction sauce \$18

Gaucha Skewers

Two skewers with grilled pork, beef & chorizo & finished with a "Diablo" chimichurri \$20

Picanha

Certified Angus Beef Top Sirloin that is exceptionally tender and offered with your choice of sauces \$18

Spanish Spice

Rubbed Ribeye

Hand-cut 12 oz beef ribeye with a Spanish spice rubb \$19

Side Dishes

White Rice \$2

Red Bell Pepper Saffron Rice \$2

Black Beans \$2

Red Beans \$2

Poblano Mashed Potatoes \$2

Sweet Plantain Maduros \$2

Avocado \$2

Vegetable of the Day \$2

Yuca Hash Browns \$3

Mozzarella & Saffron stuffed

Potato Cake \$3

Desserts

Maduros Flambeados

Sweet plantains & fresh strawberries, sautéed in butter, caramel & brown sugar, flambéed tableside with Myer's Dark Rum. Served with Vanilla Ice Cream \$8

Chocolate Soufflé Cake

Light chocolate cake with a rich molten center served with a scoop of Vanilla Ice Cream \$7

Flan

Classic flan with caramel sauce \$6

Tres Leches

Traditional homemade sponge cake. Infused with three kinds of milk, topped with whipped cream \$7

Fresh Fruit over

Mojito Shaved Ice

Stawberries and Mango, with a tres leches sauce over mojito flavored shaved ice \$7



Drink & Dinner Menu

Please allow us to add an 18% gratuity to parties of 6 or more and to parties with separate checks.

*Consuming raw or uncooked meats, eggs, or shellfish may be hazardous to your health. Please ask your Server for our Wine List