

The Emerald Hour

small plates / shareables

OLIVAS	8
orange olive oil, thyme	
MARCONA ALMONDS	10
perigord truffles, sea salt, manchego	
KAMPACHI CRUDO	18
avocado, aguachile verde, pickled loroco	
PRIME BEEF TARTARE	18
black pepper cracker, preserved lemon, baharat	
SCHMITZ RANCH LAMB MEATBALLS	12
paprika glaze, green onion	
CROQUETAS DE POLLO E MANCHEGO	12
curtido, guajillo chile, jamon iberico	
CROQUETAS DE BACALAO	12
turmeric, mayonesa	
SPANISH OCTOPUS	24
lardo, romesco, garlic chive	
PINCHOS de BOQUERON con PIQUILLO	12
eggplant, baguette, anchovies	
PORCINI MUSHROOM & ARTICHOKE DIP	14
manchego, parmigiano reggiano, brioche croutons	
BUTTER LETTUCE WITH SERRANO HAM	14
cashews, oranges, creamy sumac vinaigrette	
PAPAS ALIÑAS	14
yellowfin tuna, fennel salad	
REDONDO IGLESIAS SERRANO HAM	16

sandwiches

MT TAM & FIG MELT	18
olive tapenade, seeded country loaf	
WAGYU CHEESEBURGER	20
camembert, caramelized onion, poblano, chicory, mayonesa, served with pomme purée	

entrées

PORK CHEEK ALENTEJO	24
pork cheek, clams, cabbage, potato	
FREE-RANGE CHICKEN MOLE	34
avocado, maiz azul tortilla, radish	
STEELHEAD TROUT	28
sunchoke, chard, trout roe	
SCHMITZ RANCH SKIRT STEAK	38
mojo verde, spanish olive oil	

dessert

CREMA CATALANA	10
berries	
VALRHONA MANJARI MOUSSE	8
crunchy things	
GATEAU BASQUE	12
apple compote or lemon cream	

lounge from 4pm-10pm

dining room from 5pm-9pm

order online @ theemeraldhour.com

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness