PATILA

TRADITIONAL SPANISH RICE DISH

FRESHLY COOKED WITH SPECIAL SPANISH RICE, PLEASE ALLOW 35-40 MINUTES. WE RECOMMEND YOU ENJOY SOME TASTY TAPAS WHILE YOU WAIT!

49. PAELLA MAR Y TIERRAGE

One person: 18.95 Two people: 39.95 Traditional Spanish paella cooked with chicken, squid, white fish & mussels.

50. PAELLA DE MARISCO GF

One person: 18.95 Two people: 36.95 Spanish paella cooked with prawns, white fish, squid/ octopus, mussels & langoustine.

51. PAELLA DE CARNE GF

One person: 18.95 Two people: 36.95 Spanish paella cooked with chicken & chorizo.

52. PAELLA DE VERDURAS VGF

One person: 15.95 Two people: 31.95 Spanish rice cooked with mixed vegetables.

PLATO MIXTO

DELICIOUS MAIN COURSES

53. SIRLOIN STEAK GF

Grilled sirloin steak served with sautéed onion & peppers, hand-cut deep-fried potatoes & your choice of sauce.

54. MIXED MEAT PLATTER GF

19.95

Includes chicken skewer, pork ribs, chicken wings, chorizo grill & mini sirloin steak. Served with salad & patatas fritas (choose any sauce).

55. MIXED SEAFOOD PLATTER

19.95

Includes battered white fish, squid rings, whitebait & battered king prawns. Served with salad. patatas fritas & aïoli.

FANCY SOMETHING SWEET OR A HOT DRINK TO FINISH YOUR MEAL







SALSA

HOMEMADE SAUCES

EXTRA 95P EACH

AÏOLI Garlic mayonnaise BRAVA Spicy tomato BLUE CHEESE Rich & creamy DIANA Cream & mushrooms PEPPERCORN Creamy & hot PIRI PIRI Fragrant & spicy CHIMICHURRI

Tangy, garlic & green herbs



EL TORO



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EL TORO

TAPAS ARE A VARIETY OF SMALL SAVOURY SPANISH DISHES - TRADITIONALLY SERVED AS A SNACK WITH DRINKS, OR A MEAL SHARED WITH FRIENDS.

OUR SPANISH CHEF CREATED THIS MENU TO CATER FOR LOCAL TASTES, WITH A MODERN TWIST. THE FLAVOURS IN OUR FOOD ARE **GUARANTEED TO REMIND YOU OF SPAIN!**

PANISSY

BREAL & CURED MEAT	
O1. PAN CALIENTE Y ACETUNAS ALINADAS Warm bread served with mixed marinated & pitted olives.	4.95
O2. PAN DE BARAVG Basket of warm bread.	2.95
O3. PAN DE AJO Spanish garlic bread.	4.95
O4. PAN DE AJO Y QUESO Spanish garlic bread topped with melted cheese.	4.95
O5. PAN A LA CATALANA Spanish garlic bread topped with tomato, garlic, extra virgin olive oil & pesto.	4.95
06. PLATO DE PINCHO SERRANO	0.08
SMALL (4 pieces)	8.95

LARGE (8 pieces)

Before ordering, please inform a member of staff if you have any food allergies/ intolerances or are coeliac. Although we store & prepare non-meat food & items containing nuts in separate areas, we cannot guarantee no crosscontamination. We take great care to remove bone & cartilage from boneless meat products, however we cannot quarantee that you won't find any.

Serrano ham slice with manchego cheese & olives on toasted bread.

GF Gluten free is available.

V Vegetarian option. VG Vegan.

MEA	T FREE	
07.	CHAMPIÑONES AL AJO VGGF Sautéed garlic & chilli mushrooms.	5.95
08.	PADRÓN PEPPER VGGF Fried padrón pepper with rock salt.	5.95
09.	TEMPURA DE ESPARRAGOS Deep-fried battered asparagus served with aïoli sauce.	6.95
10.	BROCHETTA DE VERDURAS VGGF Chargrilled vegetable skewers served with garlic & basil pesto.	6.95
11.	PISTO VERDURAS VGGF Pan-fried vegetables with tomato sau	7.95
12.	CHAMPIÑONES DE QUESO AZULVGF Button mushrooms cooked with blue cheese & onion sauce.	6.95
13.	QUESO FRITO Deep-fried Manchego cheese served with sweet chilli sauce.	6.95
14.	HALLOUMI ALA PLANCHAVGE Grilled halloumi cheese served with pesto & sweet chilli sauce.	7.95
15.	FIDEUÀ DE VERDURA VG Spanish pasta cooked with mixed vegetables.	6.95
16.	PAELLA VERDURAS VGGF Traditional Spanish mini paella, cooked with seasonal vegetables.	5.95
17.	TORTILLA ESPAÑOLA VGF Traditional Spanish omelette.	4.95
18.	PATATAS BRAVAS CON QUESO VGF Handcut, deep-fried chips with spicy 'bravas' tomato sauce & cheese.	4.95
19.	PATATAS BRAVAS VGGF Handcut, deep-fried chips served with spicy tomato sauce.	4.95
20.	PATATAS AÏOLI ^{VGF} Handcut, deep-fried chips served with aïoli (garlic mayo) sauce.	4.95
21.	PATATAS FRITAS VGGF Handcut, deep-fried chips with rock s	3.95 salt.



TAPAS DE CARNE MEAT DISHES

22. ALBONDIGAS Traditional Spanish meatballs in spicy homemade tomato sauce.		32.	PICADO DE CHORIZOGE Handcut potato with chorizo, cooked with bacon, onion & peppers, topped with cheese.	6.98
23. SOLOMILLO DE TERNERA^{GF} Mini beef sirloin served with sautée onion, peppers & blue cheese sauce.	8.95 ed	33.	PADRON Y CHORIZO GF Pan-fried padron pepper & chorizo skewers, served with	8.98
24. ESTOFADO DE TERNERA ^{GF} Slow-cooked beef with San Miguel, with peas, carrot & Spanish spices.	7.95	34.	honey drizzle & rock salt. PAELLA TAPA MIXTAGF	6.95
25. CALDERETTA DE CORDERO ^{GF}	8.95		Traditional Spanish mini paella, cooked with chicken & chorizo.	
Traditional slow-cooked lamb with Spanish spices.		35.	FIDEUÀ CON POLLO Spanish pasta cooked with	7.98
26. COSTILLAS DE CERDO^{GF} Grilled pork ribs served	7.95		chicken & tomato sauce.	
with barbecue sauce.		36.	CROQUETAS DE POLLO	6.98
27. PANCETA DE CERDO ^{ge}	7.95		Creamy, thinly chopped chicken, hand- crumbed & deep-fried, served with aïoli.	
Grilled pork belly served with barbecue sauce.		37.	POLLO A LA CREMA ^{GF}	7.98
28. HIGADO DE CORDERO	5.95		Creamy chicken cooked with onion, pepper & paprika.	
Pan-fried lamb liver with red onion & Spanish spices.		38.	POLLO AL CHILINDRON GF	7.98
29. LONO DE CERDO ^{GF}	6.95		Chicken cooked with chopped peppers, onion, garlic, chilli & fresh tomato.	
Grilled pork loin served with mojo (coriander & garlic) sauce.		39.	BROCHETTA DE POLLOGE	7.98
30. CHORIZO CON SIDRA ^{GF} Spicy Spanish chorizo cooked	6.95		Chargrilled chicken skewers, marinated in Spanish spices & served with piri piri sauce.	
in dry apple cider. 31. CHORIZO CRILL ^{GF} Chargrilled spicy Spanish chorizo.	7.95	40.	ALITAS DE POLLO Grilled chicken wings served with piri piri sauce.	6.98

MARISCOS

SEAFOOD DISHE	S 🗼
41. PESCADO MADRID Deep-fried battered white fish, served with aïoli.	6.95
42. BOQUERONES FRITOS Deep-fried whitebait sprinkled with rock salt & served with aïoli.	6.95
43. CALAMARES FRITOS Deep-fried squid rings served with	7.95 aïoli.
44. GAMBAS GABARDINAS San Miguel battered, deep-fried king prawns, served with aïoli.	8.95
45. GAMBAS PIL PIL ^{GF}	8.95

Pan-fried king prawns with

garlic, chilli & white wine.

ENSALADA SALAD

46. ENSALADA Y FETA ^{vgf}	5.95
Fresh mixed leaves & cucumber salad with feta cheese.	
47. ENSALADA DE POLLO GE Grilled chicken served with fresh mixed leaves & cucumber.	6.95
48. ENSALADA TEMPLADA ^{GF} Pan-fried king prawn, squid, onion & peppers served warm with mixed green leaves.	8.95

