

LITE BITES

Pan con tomate

Toasted pan de coca, fresh tomato,
garlic & olive oil
5
vg.df.v.gf on request

Padrón

Flash fried green peppers, topped with crunchy sea salt
Some hot, some not
6.5
vg.gf.v.df

Aceitunas

Marinated manzanilla olives
5
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Boquerones

White anchovies pickled in vinegar with garlic and parsley
6
gf.df

Pan rústico

Spanish Barra Gallega bread, olive oil & sherry vinegar
6
vg.v.df

Almendras

Fried Spanish almonds with sea salt
5
vg.gf.v.df

Torreznos

Serrano pork scratchings, Toro salt
5
gf.df

Tabla de embutidos

Selection of cured Spanish meats, pickled red onion &
picos
16.5
df.gf on request

Manchego

Spanish cheese, quince paste & picos
5.5
vg.gf on request

PAELLA

Marinera

Classic Spanish dish of rice, saffron, mussels, ling, clams,
prawns & peas
S - 14.5 L - 30
gf.df

Pollo y chorizo

Rice, chicken, chorizo, saffron, peppers & peas
S - 13.5 L - 28
gf.df

Verduras

Rice, saffron, peppers, peas, leek, mushroom & aubergine
S - 12.5 L26
vg.gf.v.df

PATATAS

Bravas

Fried potatoes
coated in bravas
5.5
vg.gf.v.df

Fritas

Hand cut chips &
sea salt
5.5
vg.gf.v.df

Mojo Verde

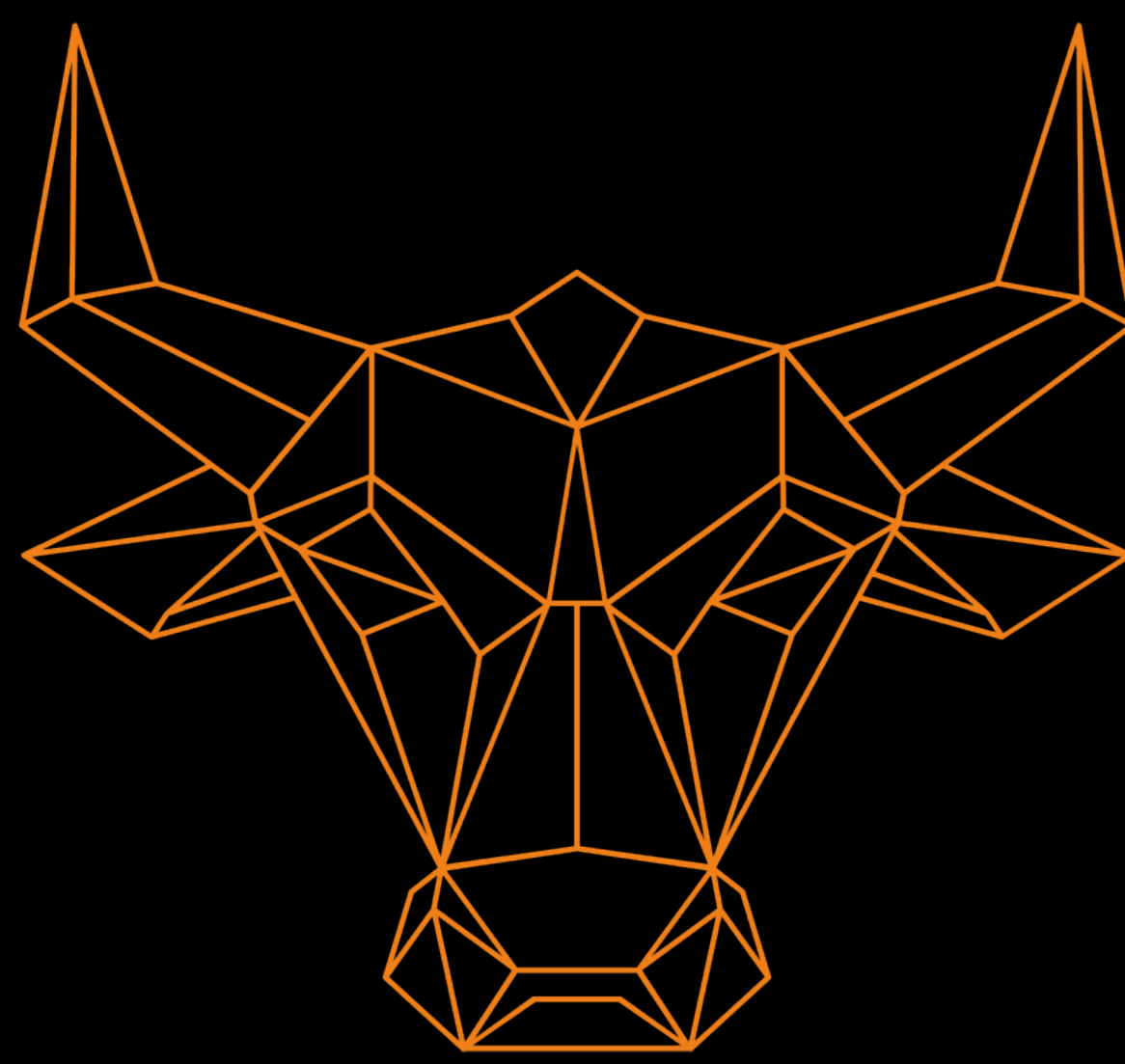
Fried potatoes coated
in mojo verde
5.5
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Chimichurri

Fried potatoes coated
in chimichurri
5.5
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Alioli

Fried potatoes
topped with alioli
5.5
gf.v.df



TORO TAPAS

SEAFOOD

Chipirones

Baby squid coated in
Toro seasoning & deep
fried. Alioli to dip
10.5

Vieiras y sobrasada

Seared scallops with
sobrasada sausage &
romesco sauce
12.5
gf.df

Gambas al pil pil

Peeled prawns, pan
fried with chilli &
garlic, finished with
quince syrup
12.5
gf.df

Caballa

Baked mackerel with
roasted fennel & potato
purée
9.5
gf

Croquetas de bacalao

Salt cod béchamel
croqueta
7.5

Mejillones

Local mussels, chorizo,
garlic, herbs & cider
10.5
gf.df

Arroz negro

Black squid ink rice,
baby squid & prawns
14.5
gf.df

Calamares

Calamari coated in
seasoned flour with
black garlic alioli
9.5

Lubina a la bilbaína

Sea bass, panfried
bilbaína style with chilli,
garlic, paprika & cider
vinegar
12.5
gf.df

Morcilla de wagyu

Spanish wagyu beef
black pudding, balsamic
peppers & a fried hens
egg
10.5
gf.df

Pollo chimichurri

Chicken breast,
marinated in spices &
finished with
chimichurri
9.5
gf.df

Croquetas de Jamón

16 month cured serrano
ham béchamel croqueta
7.5

MEAT

Albondigas

Pork & beef meatballs,
cooked in a red wine &
garlic sauce
8.5
gf.df

Pato crujiente

Crispy duck leg with
quince sauce
10.5
gf.df

Chorizo

Scorched chorizo
cooked in cider with
crispy leeks
9
gf.df

Bavette Gallega

Sliced Galician beef,
pan fried in smoked
mustard butter, with
melted manchego
12.5
gf

Pollo al ajillo

Chicken breast, pan
fried with garlic &
herbs, finished with a
splash of white wine
9.5
gf.df

Barriga de cerdo

Pork belly, slow cooked
with cumin, sliced, pan
fried & served with
piperade
9.5
gf.df

VEGETABLES

Berenjena frita

Aubergine coated in
Toro seasoned flour,
with Spanish orange
blossom honey
7.5
v.df

Croquetas de queso

Spanish goats cheese
béchamel croqueta
7.5
v

Habas a la menta

Minted broad beans &
goats cheese butter on
toasted pan de coca
8.5
v

Berenjena, habas y pimientos

Broad beans, balsamic
peppers & roasted
aubergine topped with
a fried hens egg
8
gf.v.df

Alubias

Fried butter beans
cooked with mojo verde
7.5
vg.gf.v.df

Champiñones al ajillo

Sautéed mushrooms
with garlic & herbs,
finished with a splash of
wine
7.5
vg.gf.v.df

Ensalada

Tomato, rocket, fennel
& red onion salad,
mixed with herbed olive
oil
7
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Tortilla

Spanish omelette with
potato & fried onions
8
gf.v.df

Puerro al horno

Roasted leeks, baked
with romesco sauce &
toasted almonds
7.5
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Satisfy your sweet cravings with our decadent selection of desserts, each a delicious finale to your dining experience - please ask your server.

vg - vegan | gf - gluten free | v - vegetarian | df - dairy free