

TAPATORO

TAPAS BAR & PAELLA PIT

Executive Chef: Wendy López
Chef de Cuisine: Francisco Galeano

🌱 = Vegetarian 🍷 = Gluten Free

COLD TAPAS

CHARCUTERIE AND CHEESE BOARD | 21

EMBUTIDO Y QUESO
chef selection/house pickles/jam/
smoked marcona almonds 🍷
Upgrade to jamón ibérico - 6

IBERIAN HAM | 1oz -14 | 2oz - 24

JAMÓN IBÉRICO
black-footed Iberian ham

IBERIAN CAESAR SALAD | 7

ENSALADA CÉSAR
romaine hearts/croutons/manchego/
yogurt anchovy dressing
Add chicken or shrimp - 6

B&B SALAD | 9

ENSALADA DE PERAS
endives/romaine/bartlett pears/walnuts/
blue cheese/ shallots/spiced vinaigrette 🌱

CHILLED SOUP | 6

GAZPACHO DE LA CASA
seasonal 🌱

TOMATO-RUBBED BREAD | 5

PAN CON TOMATE
rustic bread/vine ripe tomatoes/
garlic infused olive oil/sherry vinegar/
sea salt 🌱

Add jamón ibérico - 6 | manchego - 4

GRILLED SHRIMP TOAST | 9

COCA DE GAMBAS
chorizo chickpea spread/lemon/olive oil

SPANISH FRITTATA | 7

TORTILLA ESPAÑOLA
eggs/potatoes 🌱 🍷

AHÍ TUNA SALAD | 11

ENSALADA DE BONITO
seared tuna/eggs/olives/potatoes/tomatoes/
sherry dressing 🍷

GRILLED GALICIAN OCTOPUS | 15

PULPO A LA GALLEGA
potatoes/paprika/sea salt/lemon/olive oil 🍷

HOT TAPAS

LAMB CHOP | 14

CORDERO
australian lamb/salsa verde 🍷

FIERCE POTATOES | 7

PATATAS BRAVAS
spicy tomato sauce/lemon alioli 🌱 🍷

PORK RINDS | 5

CHICHARRONES
spicy brava sauce 🍷

POTATOES WITH CHORIZO | 10

PATATAS CON CHORIZO
chorizo/potatoes/fried egg/chorizo oil 🍷

GARLIC SHRIMP | 15

GAMBAS AL AJILLO
shrimp/garlic/lemon/olive oil 🍷

STUFFED PEPPERS | 11

PIQUILLO
beef/yogurt/lemon/paprika/cilantro 🍷

ROASTED MUSHROOMS | 11

SETAS AL XÉRES
sherry wine/garlic butter 🌱 🍷

HAM CROQUETTES | 10

CROQUETAS DE JAMÓN
ham/béchamel/manchego cheese/alioli

MEATBALLS | 10

ALBÓNDIGAS DE RES
beef meatballs/smoked tomato sauce

MUSSELS WITH CHORIZO | 14

MEJILLONES CON CHORIZO
shishito peppers/herb butter/rustic bread

EMPANADA | 7

chickpeas/tomato/cilantro/potatoes/
house spices/yogurt 🌱

PORK BELLY | 12

TOCINO
crispy pork belly/local honey/marcona almonds/
carrot purée/sherry 🍷

ROAST BEEF FLAT BREAD | 12

COCA DE RES
alioli/caramelized onion/blue cheese/sherry
reduction

SLIDERS | 11

HAMBURGUESITAS
beef sliders/caramelized onions/alioli/
tomatoes/brioche bun

PAELLA

ALLOW 40 MINUTES FOR PREPARATION
SERVES 2-3

SEAFOOD | 38

calasparra rice/shrimp/calamari/clams/
mussels/chorizo/onion/peppers/tomato/
saffron/seafood consome/peas

CHICKEN & LAMB | 42

calasparra rice/lamb chops/grilled chicken/chorizo/
mushrooms medley/onions/peppers/ tomato/saffron/
roasted chicken and lamb consome/peas

Add lobster tail | 19

ENTRÉES

ROASTED CHICKEN | 17

POLLO ASADO
half chicken/corn/tomato/spinach/
potatoes 🍷

PAELLA RICE WITH VEGETABLES | 19

ARROZ CON VEGETALES
mushroom medley/grilled asparagus/peppers/
tomatoes/calasparra rice 🌱 🍷

ROASTED PORK | 21

LECHÓN ASADO
stewed white beans/chorizo/salsa verde/
chicharrones 🍷

GRILLED SIRLOIN SKIRT STEAK | 24

CHURRASCO
creamed spinach/onion jam/truffle chips

CHARRED RIBEYE | 29

CHULETÓN
blue cheese butter/roasted mushrooms/tomato
rice 🍷

GRILLED LAMB CHOPS | 32

CORDERO
carrot purée/roasted carrots/
golden raisins/walnuts 🍷

GRILLED FILET MIGNON | 35

FILETE
cauliflower gratin/asparagus/
natural jus

SEAFOOD STEW | 39

CAZUELA DEL MAR
seasonal fish/scallops/shrimp/mussels/ clams/
calamari/saffron tomato broth/basil/fennel/
chili flake 🍷

Add lobster tail | 19

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness/especially if you have certain medical conditions.

COCKTAILS

CORAZÓN DE ESPAÑA | 12

Bombay Sapphire Gin/seasonal herbs/
clementine/Fever Tree Tonic/juniper berries

IBIZA'S SUNSET | 12

EG Windsor/Absolut Raspberri/
pomegranate syrup/lime soda/lime

SEÑORITA MARGARITA | 12

Avion Silver/Cabarello Liqueur/lime juice/
seasoned salt rim

CAIPIROSKA | 12

Grey Goose Vodka/fresh muddled lime/
brown sugar

SOUTHERN BURRO | 12

Cruzan Spiced Rum/Cabarello Liqueur/
Fever Tree Ginger Beer/muddled limes

THE SPANISH DISTRITO | 12

Makers Mark/Oloroso Sherry/
Carpano Antica Sweet Vermouth

THE FLAMENCO | 13

Havana Club Blanco Rum/Cabarello Liqueur/
orange & pineapple juice/red sangria

TAPA TORO MOJITO | 12

Bacardi Rum/seasonal fruit/mint/limes/simple
syrup/soda water/lime soda

MEDITERRANEAN MULE | 12

Figenza Fig Vodka/lime juice/ginger beer/
mint garnish

SPANISH AFFAIR | 14 (DIRTY MARTINI)

EG Inspiration/olive juice/valdeon stuffed olives

VALENCIAN ARNOLD PALMER | 10

iced tea vodka/brandy/ Liqueur 43/simple
syrup/splash soda water/fresh lemon/orange

AN ITALIAN WALKS INTO A TAPAS BAR | 13

Kahlua/Borghetti Espresso Liqueur/Liqueur 43/
EG Vodka & Cream/shaved chocolate/
almond slices

WINES

SANGRIA

CLASSIC RED, WHITE & ROSADA

Pitcher 33
Glass 8

Ask about our Non-Alcoholic Sangria

SPANISH RED GLASS / BOTTLE

CAMPO VIEJO, TEMPRANILLO, RIOJA 7/32
100% Tempranillo red berry and spice aromas

LAS ROCAS, BLEND, CATALUNYA 8/33
Jammy aromas, oak medium-bodied – smooth finish

SANGRE DE TORO GARN/CARIÑENA, CATALUNYA 10/38
Velvety tannins, licorice and small dark forest fruits

MARTIN CODAX ERGOS TEMPRANILLO, RIOJA 11/43
Tempranillo, red fruit aromas

LA TREMENDA, MONASTRELL, ALICANTE 12/48
fresh black cherries, hints of sweet spice, cocoa

TORRES GRAN CORONAS, CABERNET, CATALUNYA 13/50
Full bodied vanilla and leather notes – smooth finish

LA CARTUJA, GARNACHA/CARIÑENA, PRIORAT 14/53
Dark berries, fresh flowers, dark chocolate full bodied

BARCO DE PIEDRA, TEMPRANILLO, RIBERA DUERO 45
Light to medium-bodied earthy

CAMPO VIEJO, GRAN RESERVA BLEND, RIOJA 52
Earthy, medium-bodied with hints of chocolate, tobacco

RAMON BILBAO RESERVA, TEMPRANILLO, RIOJA ALTA 58
notes of cedar wood and coffee liqueur – smooth finish.

MUGA RESERVA, TEMPRANILLO BLEND, RIOJA 78
Red currants, plum, black cherry, herbs, vanilla and
coffee – firm tannins

TORRES SALMOS, BLEND, PRIORAT 82
Full-body – unparalleled balance of power and elegance

BODEGAS VOLVER TRIGA, MONASTRELL, CABERNET,
ALICANTE 98
Dark berries, licorice, Indian spices & floral oils

MARQUES DE GRIÑON, PETIT VERDOT, LA MANCHA 101
Full-bodied ripe fruits – structured tannins

TORRES MAS LA PLANA, CABERNET, CATALUNYA 138
Great body – juicy tannins that are balanced and elegant.

MUGA "TORRE MUGA" 05, BLEND, RIOJA 256
Black raspberry, blueberry fruit, backed by spicy oak,
with cinnamon

PORRÓN

TINTO DE VERANO | 31

Red wine, lemon-lime soda, torres brandy

SANGRIA DE TORO | 39

Campo viejo cava, caballero, torres brandy, triple sec

SPANISH WHITE GLASS / BOTTLE

TORRES VERDEO, RUEDA 7/32
Tropical fruit accompanied by citrus and a touch of
fennel light

MARQUES DE RISCAL, SAU. BLANC, RUEDA 8/34
Fresh melon note and citrus fruits balanced acidity
smooth finish

MARTIN CODAX, ALBARINO, RIAS BAIXAS 11/43
Crisp, elegant and dry, flavors of pear, passion fruit
and apple

TORRES VIÑA SOL, CHARDONNAY, CATALUNYA 12/48
Creamy start featuring accents of roasted hazelnut and
ground spice

RAFAEL PALACIOS, GODELLO, VALDEORRAS 13/50
Great intensely a gastronomic wine

IPSUM, VERDEJO, RUEDA 37
Light to medium bodied citrus dry well balanced wine

TORRES VIÑA ESMERALDA, MOSCATO,
UPPER PENEDES 41
Sweet white touch of honey taste with green apple

BODEGAS IZADI, VIURA/MALVASÍA, RIOJA 45
Aged dry white with tastes of white fruit

BODEGAS LA CAÑA, ALBARINO, RIAS BAIXAS 53
Citrus flavors, stony minerality and a mouthwatering
finish

TXOMIN ETXANIZ, TXAKOLI (BLANCO), PAIES VASCO 64
Peach notes, clean and acidic with a mineral finish.

TORRES FRANSOLA, SAUVIGNON BLANC, PENEDES 69
Notes of mango with touch of fennel in nose refreshing
long finish

AVANCIA, GODELLO, GALICIA 78
Aromas of melon and nectarine – chalky mineral nuance

INTERNATIONAL RED

GLASS / BOTTLE

DOÑA PAULA, MALBEC, ARGENTINA	8/43
MACMURRY, PINOT NOIR, CA	12/51
BENZINGER, MERLOT, CA	12/53
MONDAVI, CABERNET SAUVIGNON, NAPA	13/54
LAPOSTOLLE, CARMENERE, CHILE	38
CARMEL ROAD, PINOT NOIR, CA	39
SMITH AND HOOK, CABERNET, CA	42
KULETO FROG PRINCE, BLEND, NAPA	55
RUNQUIST, PETIT SYRAH, CA	59
CHAPPELLET, MOUNTAIN CUVÉE BLEND, NAPA	65
MOUNT VEEDER, CABERNET, NAPA	81
TWOMEY SILVER OAK, MERLOT, NAPA	91
SILVER OAK, CABERNET, NAPA	179
PALMAZ ESTATE 2001 CABERNET SAUVIGNON, NAPA	295
BOND ESTATE, CABERNET SAUVIGNON, NAPA	600

INTERNATIONAL WHITE

GLASS / BOTTLE

WATCHDOG ROCK, RIESLING, WA	8 / 41
SILVER PALM, "UNOAKED" CHARD., CA	10 / 43
MASO CANALI PINOT GRIGIO, ITALY	10 / 46
VILLA MARIA SAUVIGNON BLANC, NZ	10 / 49
MARKHAM, CHARDONNAY, NAPA	12 / 51
FERRARI CARRANO, SAU. BLANC, NAPA	58
SANTA MARGARITA PINOT GRIGIO, ITALY	49
LA CREMA CHARDONNAY, CA	52
FRANCISCAN EQUILIBRIUM BLEND, NAPA	56
CLOUDY BAY SAUVIGNON BLANC, NZ	69
CAKEBREAD CHARDONNAY, NAPA	74

SPARKLING

GLASS / BOTTLE

LA MARCA PROSECCO BRUT	9/32
CAMPO VIEJO BRUT	10/38
CAMPO VIEJO ROSE	12/41
JUVE Y CAMPS CAVA, "RESERVA LA FAMILIA"	12/43
PERRIER JOUET BRUT	62
VEUVE CLICQUOT YELLOW	99
PERRIER JOUET ROSE	130
LAURENT PERRIER ROSE	145
DOM PERIGNON VINTAGE	295