

Family Style

MINIMUM 4 PEOPLE

VALENCIA | 45 PER PERSON

TAPAS

Manchego Cheese & Chorizo Board, Tomato Rubbed Bread, Seasonal Dip, Iberian Caesar Salad, Fierce Potatoes, Meatballs, Ham Croquettes, Spanish Frittata.

ENTREE

Choice of Meat platter with 2 seasonal sides or Seafood Paella.

Soft Drinks Included. Price shown does not include tax & gratuity

Entrees

XERES CHICKEN | 17

POLLO AL XERES

confit leg of chicken/herb roasted potatoes/olives/golden raisins/oyster mushrooms/sherry sauce ^{GF}
Substitute chicken breast upon request

HERBED CHICKEN SANDWICH | 15

BOCADILLO DE POLLO

herb marinated chicken breast/grilled vegetables/red pepper alioli/ciabatta bun/truffle fries

THE MATADOR BURGER | 16

EL MATADOR

chuck & ribeye blend/pimento cheese/tomatoes/truffle fries

CHICKEN FLATBREAD | 18

COCA MORUNA

slow cooked chicken/golden raisins/herbed yogurt/onion jam/lavash bread

ROASTED EGGPLANT "STEAK" | 19

BISTEC DE BERENJENA

roasted eggplant steak/cauliflower/capers/kale/golden raisins/almonds/smoked tomato jam/honey ^V ^{GF}

Add salmon, chicken or shrimp - 7

PORK CHOP | 22

CHULETA DE COCHINILLO

10 oz all natural pork chop/carrot puree/fabada/valencia orange glaze/chimichurri sauce ^{GF}

BRONZINO | 32

LUBINA

fennel/radish/tomato/shallot/crispy garbanzo salad/caper lemon dressing ^{GF}

GRILLED SALMON | 22

SALMÓN A LA PLANCHA

sauteed zucchini/cherry tomato/fennel broth/piperade ^{GF}

GRILLED SKIRT STEAK | 26

CHURRASCO

panzanella salad: roma tomato/cucumber/shallot/fried cauliflower/lemon oregano dressing

SPICED LAMB | 26

CORDERO AL SAZÓN

eggplant fondue/orange & cumin glazed baby carrot/green olive salsa ^{GF}

CHARRED RIBEYE | 29

CHULETÓN

grilled scallions/smoked chickpea puree/caramelized onion jam ^{GF}

LAMB CHOPS | 32

CHULETAS DE CORDERO

escalivada/braised greens/lemon-honey reduction ^{GF}

FILET MIGNON | 35

FILETE

charred broccolini/gratined potato with manchego/tarragon jus

Sides

ESCALIVADA | 6

LEMON CHARRED BROCCOLINI | 6

PATATAS GRATINADAS | 6

SMOKED CHICKPEA PUREE | 6

HERB ROASTED POTATOES | 6

TRUFFLE FRIES WITH MANCHEGO | 8

Tapas

SMALL PLATES

CHARCUTERIE AND CHEESE BOARD | 21

EMBUTIDO Y QUESO

chef selection/house pickles/seasonal jam/spiced pumpkin seeds ^{GF}
Upgrade to Iberian ham - 6

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

JAMÓN IBÉRICO

black-footed Iberian ham ^{GF}

IBERIAN CAESAR SALAD | 8

ENSALADA CÉSAR

romaine lettuce/rustic herbed croutons/garlic & anchovy dressing
Add salmon, chicken or shrimp - 7

QUINOA SALAD | 9

ENSALADA DE QUINOA

peruvian red quinoa/dried fruit/spiced pepitas/crispy kale/roasted root vegetables/greens/sesame carrot vinaigrette ^V
Add salmon, chicken or shrimp - 7

CHILLED SOUP | 6

GAZPACHO DE LA CASA

seasonal ^V

TOMATO-RUBBED BREAD | 5

PAN CON TOMATE

rustic bread/vine ripe tomatoes/garlic-infused olive oil/sherry vinegar/sea salt ^V
Add Iberian ham - 6
Add manchego or white anchovies - 4

SPANISH FRITTATA | 7

TORTILLA ESPAÑOLA

eggs/potatoes/alioli ^V ^{GF}

GRILLED OCTOPUS | 16

PULPO A LA PLANCHA

charred eggplant puree/cucumber & grape salad/oregano/spiced yogurt ^{GF}

STUFFED PIQUILLO PEPPERS | 12

PIQUILLOS RELLENOS

moroccan spiced lamb/migas/preserved lemon/tetilla fondue/almonds

SEVILLE EGGPLANT | 8

BERENJENAS SEVILLANAS

panko crusted eggplant/romesco sauce/seasonal chutney/local honey ^V

VALENCIA SALAD | 9

ENSALADA VALENCIANA

valencia orange/shaved fennel/olives/peruvian potato/shallot/greens/mint-orange dressing ^{GF}
Add salmon, chicken or shrimp - 7

LAMB CHOP | 15

CORDERO

australian lamb/salsa verde ^{GF}

FIERCE POTATOES | 8

PATATAS BRAVAS

spicy tomato sauce/alioli ^V ^{GF}

POTATOES WITH CHORIZO | 12

PATATAS CON CHORIZO

chorizo/potatoes/fried egg ^{GF}

CLAMS & WHITE BEANS | 14

ALMEJAS CON FRIJOLES BLANCOS

Cedar Key littleneck clams/chorizo/parsley/white beans/pimenton/grilled baguette

GARLIC SHRIMP | 15

GAMBAS AL AJILLO

shrimp/garlic/lemon/olive oil ^{GF}

HAM CROQUETTES | 10

CROQUETAS DE JAMÓN

ham/béchamel/alioli

MEATBALLS | 12

ALBÓNDIGAS DE RES

beef meatballs/tomato sauce/polenta

EMPANADAS | 8

chickpeas/tomato/potatoes/cilantro yogurt ^V

PORK BELLY 2.0 | 12

TOCINO 2.0

braised heritage pork belly/local honey/escabeche/seasonal jam/greens ^{GF}

LAMB SLIDERS | 15

HAMBURGUESITAS DE CORDERO

ground lamb/cilantro yogurt/pickled cucumber

BLISTERED SHISHITOS | 9

SHISHITOS AL FUEGO

fire roasted shishito peppers/sesame/lemon basil alioli ^V

Paella

PLEASE ALLOW 40 MINUTES FOR PREPARATION
SERVES 2-3 PEOPLE

SEAFOOD | 45

calasparra rice/shrimp/calamari/clams/mussels/chorizo/onions/peppers/tomatoes/saffron/seafood consomme/peas ^{GF}

CHICKEN & LAMB | 49

calasparra rice/lamb chops/grilled chicken/chorizo/asparagus/onions/peppers/tomatoes/saffron/roasted chicken and lamb consomme/peas ^{GF}

Add lobster tail or skirt steak | 19

Sangria

CLASSIC RED, WHITE & ROSADA

Pitcher 33
Glass 8

Ask about our non-alcoholic sangria

Porrón

TINTO DE VERANO | 31

Red wine/lemon-lime soda/Torres brandy

SANGRIA DE TORO | 39

Campo viejo cava/caballero/Torres brandy/
triple sec

Cocktails

IBERIAN GINTONIC | 12

Gin Mare/Torres Orange Liqueur/Fever
Tree Tonic Water

IBIZA'S SUNSET | 12

EG Windsor Earl Gray and Sage/
Absolut Raspberry/pomegranate syrup/
lime juice/lime soda

APEROL SPRITZ | 9

Aperol/Cava/splash of lime soda

MATADOR'S PAINKILLER | 10

Cruzan Spiced Rum/Torres Orange
Liqueur/pineapple juice/coconut milk

CAIPIROSKA | 12

Grey Goose Vodka/fresh limes/brown
sugar

SPANISH DISTRITO | 12

Maker's Mark/Oloroso Sherry/Carpano
Antrica Sweet Vermouth

ORLANDO PASSION | 13

Havana Club Añejo/Torres Orange
Liqueur/passion fruit/lime

SEÑORITA MARGARITA | 12

Avion Silver/Torres Orange Liqueur/
lime juice/salt

TAPA TORO MOJITO | 12

Bacardi/seasonal fruit/mint/lime juice
simple syrup/soda water

MEDITERRANEAN MULE | 12

Figenza Fig Vodka/lime juice/ginger beer

EL GRECO | 12

EG Inspiration Rosemary Lavender/
Hendrick's Gin/St. Elder Liqueur/ St.
Elder Espuma/lemon/simple syrup

TORO VIEJO (OLD FASHIONED) | 13

Russell's Bourbon Whiskey/orange
bitters/Luxardo cherry/candied orange

CAFE CON LECHE MARTINI | 12

Kahlua/Borghetti Espresso Liqueur/EG
Origins/creamer/Licor 43 Marshmallow

Wine Selection

SPANISH RED GLASS / BOTTLE

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

FEDERICO PATERNINA, AZUL CRIANZA, RIOJA 8/38
Jammy aromas, oak, medium-bodied – smooth finish

BODEGAS BRECA, GARNACHA, CATALUNYA 10/42
Velvety tannins, licorice and small dark forest fruits

MARTIN CODAX ERGOS TEMPRANILLO, RIOJA 11/44
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

BODEGAS BRECA, BREGA, GARNACHA, ARAGON 99
vines from the 1900, highest altitude, full body

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

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

MARQUES DE GRIÑÓN, 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.

CUNE IMPERIAL G. RESERVA, TEMPRANILLO, RIOJA 180
Black raspberry, blueberry fruit, backed by spicy oak
with cinnamon

INTERNATIONAL RED

GLASS / BOTTLE

DOÑA PAULA, MALBEC, ARGENTINA 8/43
MACMURRY, PINOT NOIR, CA 12/51

BLACKSTONE, MERLOT, CA 12/53
MONDAVI, CABERNET SAUVIGNON, NAPA 13/54

LAPOSTOLLE, CARMENERE, CHILE 38
CARMEL ROAD, PINOT NOIR, CA 39

RUNQUIST 1448, RED BLEND, CA 40
HOOK AND LADDER, CABERNET, SONOMA 55

D.P. SELECTIONS DE BODEGAS, MALBEC, ARG 78
CHAPPELLET, MOUNTAIN CUVÉE BLEND, NAPA 66

MOUNT VEEDER, CABERNET, NAPA 81
MINER VINEYARDS, MERLOT, NAPA 91

LOUIS, CABERNET, NAPA 150
PALMAZ ESTATE 2001 CABERNET SAUVIGNON, NAPA 321

BOND ESTATE, CABERNET SAUVIGNON, NAPA 600

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
and smooth finish

MARTIN CODAX, ALBARIÑO, 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

SOMOZA, GODELLO, VALDEORRAS 13/50
Great intensely a gastronomic wine

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

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

LICIA, ALBARIÑO, RIAS BIXAS 49
Green apple flavors, medium body, citrus finish

BODEGAS LA CAÑA, NAVIA, RIAS BAIXAS 78
Citrus flavors, minerality and a mouthwatering finish

CVNE, MONOPOLE CLASSICO, VIURA, RIOJA 60
Dry white, 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

EMILIO MORO-EL ZARZAL, GODELLO, GALICIA 78
Aromas of melon and nectarine – chalky mineral nuance

INTERNATIONAL WHITE

GLASS / BOTTLE

HOGUE, RIESLING, WA 8 / 41
FOLONARI, MOSCATO, ITALY 8 / 39

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

ANCIENT PEAKS, SAU. BLANC, PASO ROBLES 45
SANTA MARGARITA PINOT GRIGIO, ITALY 49

PAUL HOBBS, CROSSBARN CHARDONNAY, SO 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 69
VEUVE CLICQUOT YELLOW 99

PERRIER JOUET ROSE 130
LAURENT PERRIER ROSE 145

DOM PERIGNON VINTAGE 380