

TAPA•TORO

Magical Dining

\$35/Person + Tax & Gratuity

Choice of Appetizer

SOBRASADA AND BOQUERONES CROSTINI

marinated Spanish white anchovies / sobrasada / rustic bread / radish / fennel salad / preserved lemon

ADD JAMON IBERICO - 6
ADD MANCHEGO CHEESE - 6

PLANT CITY STRAWBERRY AND SPRING PEA SALAD

compressed strawberries / grilled snap peas / English peas / 4-month manchego / arugula / mint & honey vinaigrette ① ②

ADD JAMON IBERICO - 6
ADD JAMON SERRANO - 6

CALDO VERDE & POACHED EGG

chorizo broth / Peruvian potatoes / scarlet kale / roasted chilis / 65°C egg ②

ADD JAMON IBERICO - 6
ADD MANCHEGO CHEESE - 6

Choice of Entree

BRONZINO

pan seared sea bass / swiss chard / roasted tomato / couscous / saffron broth / lemon-parsley crust

ADD SHRIMP - 6

SHORT RIB

Rioja braised short ribs / celeriac & vanilla puree / charred caulilini / chimichurri ②

ADD LOBSTER TAIL - 19
ADD SHRIMP - 6
ADD BLACK TRUFFLE DEMI-GLACE - 8

EGGPLANT INVOLTINI

roasted eggplant / tetilla cheese / mixed mushroom and white bean ragout / mint chili pesto ① ②

ADD SHRIMP - 6
ADD CHICKEN - 6
ADD SALMON - 6
ADD SKIRT STEAK - 13

Choice of Dessert

COCONUT TART

roasted coconut filling / tropical fruit compote / Florida citrus coulis / limoncello sorbet ①

CHOCOLATE VOLCANO

dark chocolate lava cake / bruleed walnut 'turtle' topping / seasonal berries ①