

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.

ENTREE

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

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

Salads

IBERIAN CAESAR SALAD ENSALADA CESAR

romaine + rustic herbed croutons + house-made garlic & anchovy dressing. 9

◆ BEET SALAD ^{GF} ^V ENSALADA DE REMOLACHA

red beets + apple + spring mix + candied pecans + goat cheese + house-made citrus vinaigrette. 10

Add salmon, chicken or shrimp to any salad - 7

Tapas

WHAT ARE TAPAS?

/TAP-UHS/
small savory dishes or snacks to be served with drinks or before a main meal.

We recommend 2-3 tapas per person.

MEATS

SERRANO WRAPPED DATES ^{GF} DATILES CON SERRANO

dates + serrano + goat sauce. 12

LAMB CHOP ^{GF} CORDERO

grilled australian lamb + house sauce. 15

POTATOES WITH CHORIZO ^{GF} PATATAS CON CHORIZO

crispy chorizo + potatoes + fried egg. 12

◆ HAM CROQUETTES CROQUETAS DE JAMÓN

ham + béchamel + house-made alioli. 10

BEEF EMPANADAS EMPANADAS DE RES

beef + onion + garlic + carrot + peas and spices + cilantro yogurt. 10

◆ MEATBALLS ALBONDIGAS DE RES

beef meatballs + tomato sauce + shaved manchego. 12

PORK BELLY 3.0 ^{GF} TOCINO 3.0

braised heritage pork belly + local honey + seasonal jam + greens. 12

LAMB SLIDERS HAMBURGUESITAS DE CORDERO

ground lamb + cilantro yogurt + pickled cucumber. 15

SEAFOOD

WHITE ANCHOVIES BOQUERONES BLANCOS

marinated white anchovies + roasted red peppers + olive oil + crostini. 7

GRILLED OCTOPUS ^{GF} PULPO GALLEGO

potatoes + olive oil + salt + paprika. 16

◆ GARLIC SHRIMP ^{GF} GAMBAS AL AJILLO

shrimp + garlic + lemon + olive oil. 15

◆ MUSSELS MEJILLONES

mussels + garlic + white wine + tomatoes + baguette. 14

CALAMARI CALAMARES

crispy fried calamari + peppers + house-made brava sauce. 12

CEVICHE CEVICHE

fresh fish + shrimp + cilantro + lime + tomatoes + cucumbers + jalapeños + crostini. 12

VEGETABLES & EGGS

OLIVES ^{GF} ^V OLIVOS

house-marinated Spanish olives. 7

SPANISH FRITTATA ^{GF} ^V TORTILLA ESPAÑOLA

eggs + potatoes + red pepper + grated cheese + house-made alioli. 8

FIERCE POTATOES ^{GF} ^V PATATAS BRAVAS

crispy potatoes + spicy tomato sauce + house-made alioli. 8

EMPANADAS ^V

chickpeas + tomato + potatoes + cilantro yogurt. 8

CRISPY BRUSSELS SPROUTS ^{GF} ^V COLES DE BRUSELAS

house-made balsamic honey vinaigrette + sea salt. 10

MADEIRA MUSHROOMS ^{GF} ^V SETAS EN CREMA DE MADEIRA

medley of mushrooms + garlic butter + house-made madeira cream. 10

IMPOSSIBLE™ MEATBALLS ^V ALBONDIGAS VEGETARIANAS

IMPOSSIBLE™ meatballs + tomato sauce. 14

SMASHED HUMMUS ^V ^{GF} HUMMUS

chickpeas + olive oil + garlic + sea salt + peppers. 7

FRESH GUACAMOLE ^V ^{GF} GUACAMOLE

avocados + onion + tomato + cilantro + lime + house chips. 7

Entrees

CHICKEN MADEIRA ^{GF} POLLO MADEIRA

grilled chicken breast + mushroom madeira sauce + fresh asparagus + manchego truffle whipped potatoes. 21

THE MATADOR BURGER EL MATADOR

choice of beef, chicken or IMPOSSIBLE™ meat. topped with tomato + fresh lettuce + house-made pickles + manchego + red pepper aioli + truffle fries. 16
+\$1 upcharge for IMPOSSIBLE meat

PORK LOIN ^{GF} LOMO DE COCHINILLO

all natural pork + mango salsa + seasonal greens + manchego truffle whipped potatoes. 22

GRILLED SALMON ^{GF} SALMON A LA PLANCHA

house-made lemon caper dressing + seasonal greens + rice. 22

STEAK AND FRITES ^{GF} CHURRASCO CON PATATAS

grilled skirt steak + house-made chimichurri + truffle fries. 27

◆ SHORT RIB ^{GF} COSTILLITAS DE RES

rioja braised short rib + fresh asparagus + manchego truffle whipped potatoes. 26

Add lobster tail - 22

Add shrimp - 7

GRILLED RIBEYE ^{GF} CHULETON

14oz black angus ribeye + house potatoes + caramelized onions + seasonal greens. 31

Add lobster tail - 22

Add shrimp - 7

LAMB CHOPS ^{GF} CHULETAS DE CORDERO

Australian lamb chops + manchego truffle whipped potatoes + seasonal greens. 32

FILET MIGNON ^{GF} FILETE

two 5oz pieces of angus tenderloin + seasonal greens + manchego truffle whipped potatoes. 36

Add lobster tail - 22

Add shrimp - 7

◆ MEAT PLATTER FOR 2 ^{GF} PARRILLADA

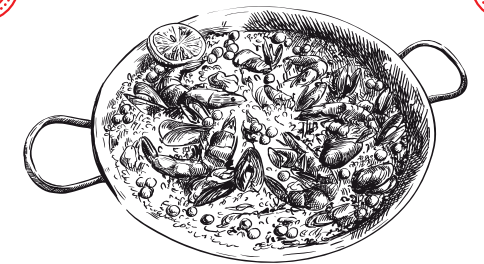
lamb chops + chicken + beef + pork + house-made chimichurri + potatoes + veggies + caramelized onions. 58

BARCELONA FAJITAS ^{GF} FAJITAS

grilled chicken breast + skirt steak + rice + greens + toppings. 23

Upgrade steak to filet mignon - 19

Add shrimp - 7



- PAELLA -

SERVES 2-3 PEOPLE

SEAFOOD PAELLA ^{GF} MARISCOS

valencia rice + shrimp + calamari + clams + mussels + chorizo + onions + peppers + tomatoes + peas + seafood consommé. 49

BEEF & MUSHROOM PAELLA ^{GF} RES Y SETAS

valencia rice + beef + mushrooms + onions + peppers + tomatoes + beef consommé. 54

CHICKEN & LAMB PAELLA ^{GF} CORDERO Y POLLO

valencia rice + lamb chops + grilled chicken + chorizo + asparagus + onions + peppers + tomatoes + roasted chicken and lamb consomme + peas. 54

VEGETARIAN PAELLA ^{GF} ^V VEGETARIANA

valencia rice + mushrooms + fried brussel sprouts + asparagus + peas + artichokes + veggie consommé. 39

ADD TO ANY PAELLA

lobster tail - 22 | skirt steak - 19

INDIVIDUAL PLATE

PAELLA FOR ONE ^{GF} PAELLA CALDOSO

single serving of any paella. 38

Boards

SHARING PLATTERS

CHARCUTERIE & CHEESE BOARD ^{GF} EMBUTIDO Y QUESO

chef selection + house pickles + seasonal jam +candied pecans. 21

Upgrade to Iberian ham - 6

TOMATO-RUBBED BREAD ^V PAN CON TOMATE

rustic bread + vine ripe tomatoes + garlic-infused olive oil + sherry vinegar + sea salt. 6

Add Iberian ham - 6

Add manchego or white anchovies - 4

IBERIAN HAM ^{GF} JAMÓN IBÉRICO

black-footed Iberian ham.
1oz - 14 | 2oz - 24



◆ HOT TAPAS PLATTER BANDEJA DE TAPAS CALIENTES

fierce potatoes + ham croquettes + meatballs. 24

ARTICHOKE DIP ^V ALCACHOFAS CON QUESO

artichoke + creamy manchego + crostini. 9

◆ OUR MOST POPULAR ITEMS

^V = Vegetarian ^{GF} = Gluten Free

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

Sides

ALL SIDES - 6

SEASONAL GREENS
MANCHEGO TRUFFLE WHIPPED POTATOES
TRUFFLE FRIES WITH MANCHEGO
RICE



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Sangria

CLASSIC RED + WHITE & ROSADA

Pitcher 33
Glass 8

SANGRIA FLIGHT

Flight of 4 sangrias: Classic Red, Rosada, Passionfruit Mango, Apple Cinnamon. 16

Ask about our non-alcoholic sangria.

Porrón

TINTO DE VERANO

Red wine + lemon-lime soda + Torres brandy. 31

SANGRIA DE TORO

Campo viejo cava + caballero + Torres brandy + triple sec. 39

Cocktails

EG FRESA LEMONADA

Inspiration Rosemary Lavender + strawberry + Elderflower + lemon + simple syrup. 12

EG LIQUID OLIVE MARTINI

Origin Vodka + spanish olive juice + light dry vermouth + 3 olives. 12

SEVILLA GIN & TONIC

Seville Orange Tanqueray + herbs + Q tonic. 12

CALL ME LOLITA!

Figenza Fig Vodka + Deep Eddy Grapefruit vodka + Q grapefruit soda + Elderflower liquor + Splash of Cranberry. 12

APEROL SPRITZ

Aperol + Cava + splash of lime soda. 9

PIÑA COLADA ON THE ROCKS

Cruzan Spiced Rum + Coco Lopez + pineapple juice + coconut milk. 10

PALOMA DE MAJORCA

Avion tequila + Q grapefruit soda + agave nectar + splash grapefruit juice. 12

PEACHY HABANERO

EG earl grey sage + Kettle One peach & orange blossom + lemon + habanero + sour mix + peach schnapps + OJ. 14

MARBELLA MANGO

Malibu mango rum + banana liquor + pineapple juice. 11

SEÑORITA MARGARITA

Avion Silver + Torres Orange Liqueur + lime juice + salt. 12

TAPA TORO MOJITO

Bacardi + seasonal fruit + mint + lime juice simple syrup + soda water. 12

MEDITERRANEAN MULE

Figenza Fig Vodka + lime juice + Q ginger beer. 12

TORO VIEJO (OLD FASHIONED)

Russell's Bourbon Whiskey + orange bitters + Luxardo cherry + candied orange. 12

CARAJILLO CAFÉ MARTINI

Kettle One Vodka + Kahlua + Borghetti Espresso Liqueur + Torres 10 yr brandy + Splash of Licor 43 + Marshmallow. 12

Wine Selection

SPANISH RED GLASS, BOTTLE

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

CVNE CRIANZA TEMPRANILLO, RIOJA 8, 38
Blueberry aromas, oak, medium-bodied – smooth finish

BORSAO, GARNACHA, CAMPO DE BORJA 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

CONVENTO S.F., TEMPRANILLO, RIBERA DUERO 69
Tinto fino–Plots sourced grapes velvet finish

TORRE DE ONA, TEMPRANILLO, LA RIOJA ALTA 78
Structured tannins, tangy acidity, primary fruit flavors

NUMANTHIA, NUMANTHIA, TEMPRANILLO, TORO 99
Full body top 1% wines of the world

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 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.

CVNE IMPERIAL GRAN RESERVA, TEMPRANILLO, RIOJA 180
Black raspberry, blueberry fruit, backed by spicy oak with cinnamon, VERY LIMITED*

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

TARIMA MEDITERRANEO, BLEND, ALICANTE 13, 49
Floral aroma from the Mediterranean

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

TERRAS GAUDA 48
Clear citrus aroma, orange peel, earthy

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

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

BLACK SLATE, GRENACHA BLANC, PRIORAT 58
Dry white, clean and acidic with a mineral finish.

NISIA LAS SUERTES, VERDEJO, RUEDA 69
Vineyard of 1885 resisted the phylloxera, smooth and rich

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

INTERNATIONAL RED

GLASS, BOTTLE

ESTO ES MALBEC, ARGENTINA 8, 43
KIN & CASCADIA, PINOT NOIR, OR 12, 51
MENAGE A TOIS, MERLOT, CA 10, 42
ANNABELLA, CABERNET SAUVIGNON, NAPA 14, 54
MEIOMI, PINOT NOIR, CA 45
RUNQUIST 1448, RED BLEND, CA 40
HOOK AND LADDER, CABERNET, SONOMA 55
D.P. SELECCIÓN DE BODEGA, MALBEC, ARG 78
CHAPPELLET, MOUNTAIN CUVÉE BLEND, NAPA 66
MOUNT VEEDER, CABERNET, NAPA 81
BELLE GLOS, PINOT NOIR, SONOMA 88
SILVER OAK TWOMEY, MERLOT, NAPA 121
ORIN SWIFT PAPILLON, CAB BLEND, NAPA 135
GHOST BLOCK SINGLE VINYARD, CABERNET, NAPA 181

INTERNATIONAL WHITE

GLASS, BOTTLE

CLEAN SLATE, RIESLING, WA 8, 41
FOLONARI, MOSCATO, ITALY 8, 39
YALUMBA, "UNOAKED" CHARD., CA 10, 43
ZENATO PINOT GRIGIO, ITALY 10, 46
VILLA MARIA SAUVIGNON BLANC, NZ 10, 49
MARKHAM, CHARDONNAY, NAPA 12, 51
SANTA MARGHERITA PINOT GRIGIO, ITALY 49
PAUL HOBBS, CROSSBARN CHARDONNAY, SO 14, 54
CLOUDY BAY SAUVIGNON BLANC, NZ 69
CAKEBREAD CHARDONNAY, NAPA 74
PULIGNY MONTRACHET CHAVY BLANC, FR 119

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 85
VEUVE CLICQUOT YELLOW 99
PERRIER JOUET ROSE 130
LAURENT PERRIER ROSE 145
DOM PERIGNON VINTAGE 400

Dessert

CATALAN CREAM

orange creme brulee + fresh mint + sugar. 10

CHURROS

dulce de leche + chocolate sauce. 9

FLAN

spanish caramel. 9

CHOCOLATE LAVA CAKE

rich chocolate cake + molten center + ice cream
chocolate syrup + dulce de leche. 12

TRES LECHES

3 milk sponge cake + whipped topping. 10

CHURRO SUNDAY FUNDAY

vanilla, chocolate and salted caramel ice cream
+ brownie bites + churros + whipped cream +
chocolate drizzle + heath topping. 16



TAPA TORO