

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

- ◆ **CHORIZO WRAPPED DATES** ^{GF}
DATILES CON CHORIZO
dates + chorizo + goat cheese + honey. 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

- ◆ **SKIRT STEAK** ^{GF}
CHURRASCO CON CHIMICHURRI
grilled skirt steak + house-made chimichurri + rice. 27

- ◆ **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 PEALLA —
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 IBERICO
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 borne 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 + blackberry brandy. 31

SANGRIA DE TORO

Campo viejo cava + orange liqueur + Torres brandy. 39

Cocktails

SEVILLA GIN & TONIC

Seville Orange Tanqueray + herbs + Q tonic. 12

EG FRESA LEMONADA

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

ZARAGOZA SPRITZ

Aperol + Cava + blackberry brandy + luxardo cherry + splash of lime soda. 10

EG LIQUID OLIVE MARTINI

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

CALL ME LOLITA!

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

PIÑA COLADA ON THE ROCKS

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

MEDITERRANEAN MULE

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

PALOMA DE MAJORCA

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

PEACHY HABANERO

Hanson Organic Habanero vodka + Plume & Petal peach wave vodka + lemon + orange + agave syrup. 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

TORO VIEJO (OLD FASHIONED)

High West Bourbon Whiskey + orange bitters + Luxardo cherry + candied orange. 12

CARAJILLO CAFÉ MARTINI

Illy double shot iced espresso + Licor 43 + Kahlua. 12

DON COQUITO

Rumchata + Bacardi Coconut Rum + coconut cream + cinnamon. 10

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
Blurberry aromas, oak, medium-bodied – smooth finish

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

JEAN LEON 3055, CABERNET, PENEDES 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

MUGA RESERVA, TEMPRANILLO, RIOJA 78
Structured tannins, tangy acidity, primary fruit flavors

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

VEGA SICILIA-MACAN CLASSICO, TEMPRANILLO, RIOJA 96
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

MARQUES DE RISCAL, BLANCO, RUEDA 7, 32
Tropical fruit accompanied by citrus and a touch of fennel light

MARQUES DE RISCAL, SAUVIGNON 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

VIÑA DEL VERO, CHARDONNAY, SOMONTANO 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 ALBARIÑO BLEND, RIAS BAIXAS 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
MENAGE A TOIS, MERLOT, CA 10, 42
BONANAZA BY CAYMUS, CA 11, 42
MEIOMI, PINOT NOIR, CA 13, 45
ANNABELLA, CABERNET SAUVIGNON, NAPA 14, 54
HOOK AND LADDER, CABERNET, SONOMA 55
RED SCOONER BY CAYMUS, MALBEC, ARG 63
CHAPPELLET, MOUNTAIN CUVÉE BLEND, NAPA 66
MOUNT VEEDER, CABERNET, NAPA 81
BELLE GLOS, PINOT NOIR, SONOMA 88
PRISONER RED BLEND OR CABERNET, NAPA 90
DOUBLE DIAMOND BY SCHRADER, NAPA 139
GHOST BLOCK SINGLE VINYARD, CABERNET, NAPA 181

INTERNATIONAL WHITE

GLASS, BOTTLE

FOLONARI, MOSCATO, ITALY 8, 39
FLEURS DE PRAIRIE, ROSE, FR 10, 39
ZENATO PINOT GRIGIO, ITALY 10, 46
LA CREMA CHARDONNAY, CA 12, 48
VILLA MARIA SAUVIGNON BLANC, NZ 10, 49
MONDAVI, CHARDONNAY, NAPA 14, 54
SANTA MARGHERITA PINOT GRIGIO, ITALY 49
CLOUDY BAY SAUVIGNON BLANC, NZ 69
PRISONER CHARDONNAY, NAPA 71
PULIGNY MONTRACHET CHAVY BLANC, FR 119

SPARKLING

GLASS, BOTTLE

AVISSI 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
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 caremel ice cream
+ brownie bites + churros + whipped cream +
chocolate drizzle + heath topping. 16



TAPA TORO