



TAPA ♦ TORO

Keep the Magic

\$35/Person + Tax & Gratuity

THIS MENU CANNOT BE SHARED

Choice of Appetizer

BEEF EMPANADAS

beef / onion / garlic / carrot / peas and spices
cilantro yogurt

CEVICHE

fresh fish / shrimp / cilantro / lime / tomatoes
cucumbers / jalapeno / crostini

IBERIAN CAESAR SALAD

romaine / rustic herbed croutons / house-made
garlic & anchovy dressing

HOUSE SALAD AVAILABLE FOR VEGAN GUESTS

BEVERAGE ENHANCEMENTS

WINE FLIGHT - 16

CAMPO VIEJO ROSE CAVA

sparkling white wine / ripe red berry finish

CAMPO VIEJO TEMPRANILLO

red wine / ripe red fruit / vanilla

SANDEMAN SHERRY MEDIUM DRY

dessert wine / sweet & nutty

COCKTAIL FLIGHT - 16

SEVILLA GIN & TONIC

Seville Orange Tanqueray / herbs / Q tonic

PEACHY HABANERO

Hanson Organic Habanero Vodka / Plume & Petal peach
wave vodka / fresh lemon / orange / agave syrup

DON COQUITO

Rumchata / coconut rum / coconut milk / cinnamon

Choice of Entree

SKIRT STEAK

grilled skirt steak / rice / house-made
chimichurri ⑥

GRILLED SALMON

house-made lemon caper dressing / seasonal
greens / rice ⑥

CHICKEN MADEIRA

grilled chicken breast / mushroom madeira sauce
/ fresh asparagus / manchego truffle whipped
potatoes ⑥

VEGETARIAN PAELLA *PLATED FOR ONE*

valencia rice / mushrooms / fried brussels
sprouts / asparagus / peas / artichokes / veggie
consomme ⑤ ⑥

SEAFOOD PAELLA *PLATED FOR ONE*

valencia rice / shrimp / calamari / clams
mussels / onions / peppers / tomatoes / peas
chorizo / seafood consomme ⑥

ENTREE ENHANCEMENTS

ADD LOBSTER - 22

ADD SKIRT STEAK - 19

ADD SHRIMP - 7

Choice of Dessert

CHURROS

dulce de leche / chocolate sauce ⑤

FLAN

spanish caramel ⑤

CATALAN CREAM

orange / fresh mint / sugar ⑤