MEDITERRANEAN

Acclaimed executive chef « Michelin star rated » Glenn Jones
Discover the pinnacle of taste, where luxury meets affordability

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.**

Family Style

MINIMUM 4 PEOPLE

• BARCELONA | 59 PER PERSON •

TAPAS
Charcuterie & Cheese Board, Tomato Rubbed Bread, Artichoke Fondue, Iberian Caesar Salad, Fierce Potatoes, Arancinis & Shrimps.

ENTREE
Meat Platter with 2 seasonal sides & Seafood Paella

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

SIDES

JUMBO ASPARAGUS - 12

MANCHEGO TRUFFLE WHIPPED POTATOES - 11

TRUFFLE FRIES WITH GRATED PARMESAN CHEESE - 11

RICE - 8

CRISPY BRUSSELS SPROUTS - 12 ⊗ ✓

DESSERT

DECONSTRUCTED TIRAMISU (TABLE SIDE)

- CLASSIC - 14
- DULCE DE LECHE - 16
- NUTELLA - 16

CATALAN CREAM - 10
CREMA CATALANA
Orange + fresh mint + sugar.

FLAN - 9
Spanish caramel.

CHOCOLATE LAVA CAKE - 12
Rich chocolate cake + molten center + ice cream + chocolate syrup + dulce de leche.

TRES LECHES - 10
3 milk sponge cake + whipped topping.

COLD TAPAS

IBERIAN CAESAR SALAD
ENSALADA CESAR
Artisan romaine + rustic herbed crouton + agostino white anchovies + house-made garlic & anchovy dressing. 16

BEET SALAD ⊗ ✓
ENSALADA DE REMOLACHA
Candy cane beet, easter egg radish, goat cheese, shaved Granny Smith apple, beet dust, Valencia orange, beet vinaigrette, sea salt. 14

TOMATO-RUBBED BREAD ✓
PAN CON TOMATE
Rustic bread + vine ripped tomato confit + garlic-infused olive oil + sherry vinegar + sea salt. 14
Add Iberian ham - 19
Add manchego or white anchovies - 6

HOMEMADE TRIO HUMMUS ✓ ⊗
HUMMUS
Chickpeas + olive oil + garlic + sea salt + Tahini. 11

CHORIZO WRAPPED DATES ⊗
DATILES CON CHORIZO
Dates + chorizo + goat cheese + local honey. 12

CHARCUTERIE & CHEESE BOARD ⊗
EMBUTIDO Y QUESO
Chef selection + house pickles + Fresh Local honey comb + candied walnuts. 24
Upgrade to Iberian ham - 19

IBERIAN HAM ⊗
JAMON IBÉRICO
Acorn fed free range black footed Iberian ham.
1oz - 19 | 20z - 29

CEVICHE*
CEVICHE
Hamachi + clams + shrimps + citrus yuzu dressing + cilantro + lime + Peruvian cucumber + shaved fennel + Enoki mushrooms + jalapenos. 18

BUTCHER

THE TORO BURGER
Choice of beef, chicken + fresh lettuce + cornichons + gruyere + red Pepper aioli + truffle fries with grated Parmesan. 18

THE BISON BURGER
Tomato + lettuce + cornichons + pineapple jam + peanut butter + truffle fries with grated Parmesan. 26
+$4 upcharge for Nueske bacon

ROASTED CORNISH HEN ⊗
GALLINA DE CORNUALLES
Leg confit + bubble and squeak + jus parisienne. 29

SKIRT STEAK ⊗
CHURRASCO CON ARROZ
Grilled Black Angus skirt steak + house-made chimichurri + rice + watercress. 36

GRILLED RIBEYE ⊗
CHULETÓN
14oz black angus ribeye + marchand de vin + house potatoes + caramelized onions + jumbo asparagus. 42
Add lobster tail - 24
Add shrimp - 12

SNAKE RIVER FARM BONE IN PORK CHOP ⊗
CHULETA DE CERDO CON HUESO
Muled pears, Green peppercorn, café au lait. 39

RACK OF LAMB ⊗
CHULETAS DE CORDERO
New Zealand lamb + manchego truffle whipped potatoes + jumbo asparagus + yogurt espalette & mint. 38

MEAT PLATTER FOR 2 ⊗ ✪
PARRILLADA
Lamb chops + chicken + beef + pork + house-made chimishourri + manchego truffle whipped potatoes + seasonal veggies + caramelized onions + watercress. 110

HOT TAPAS

CALAMARI
CALAMARES
Crispy fried calamari + peppers + house-made brava sauce. 16

GRILLED OCTOPUS ⊗ ✪
PULPO GALLEGO
Butter poached potato + olive oil + salt + paprika + watercress. 28

FIERCE POTATOES ⊗ ✓
PATATAS BRAVAS
Crispy potatoes + spicy brava sauce + house-made aioli. 12

VEGGIE EMPANADAS ✓
EMPANADAS DE VEGETALES
Chickpeas + tomato + potatoes + greek yogurt + cilantro + mint. 13

ARTICHOKE FONDUE ✓
ALCACHOFAS CON QUESO
Artichoke + creamy manchego + crostini. 11

PORK BELLY ⊗
TOCINO
Braised heritage pork belly +Local honey + roast Granny Smith apple + apple cider jus + micro greens. 16

GARLIC SHRIMP ⊗ ✪
GAMBAS AL AJILLO
16/20 local warm water shrimps + garlic + lemon + olive oil + watercress. 22

DOUBLE BONE LAMB CHOP ⊗
CORDERO
Grilled New Zealand lamb + yogurt espalette & mint. 22

POTATOES WITH CHORIZO ⊗
PATATAS CON CHORIZO
Crispy chorizo + potatoes + fried egg. 19

ARANCINIS ✪
CROQUETAS
Risotto, veg stock, shallots, brioche bread crumbs, weekly meat + house-made aioli. 12

HOT TAPAS PLATTER ✪
BANDEJA DE TAPAS CALIENTES
Crispy potatoes + arancinis + shrimps. 26

SEA FOOD

MUSSELS FRITES ✪
MEJILLONES
Mussels + garlic + white wine + shallots, butter + fries. 24

GRILLED SALMON ⊗
SALMON A LA PLANCHA
House-made lemon caper dressing + jumbo asparagus + deep-fried capers. 28

CIOPPINO ⊗
CAZUELA DE MARISCOS
Lobster tail + shrimps + clams + mussels + Cherry tomatoes + Chardonay + shallots + butter + house potatoes + rice. 54

Paella

• SERVES 2-3 PEOPLE •

SEAFOOD PAELLA ⊗
MARISCOS
Valencia rice + shrimp + calamari + clams + mussels + chorizo + onions + peppers + tomatoes + peas + seafood consommé. 54

CHICKEN & LAMB PAELLA ⊗
CORDERO Y POLLO
Valencia rice + lamb chops + grilled chicken + chorizo + asparagus + onions + peppers + tomatoes + roasted chicken & lamb consommé + peas. 59

SURF & TURF PAELLA ⊗
MARISCOS Y CARNE
Valencia rice + ribeye + lobster tail + shrimp + calamari + clams + mussels + chorizo + onions + peppers + tomatoes + peas + seafood consommé. 99

VEGETARIAN PAELLA ⊗ ✓
VEGETARIANA
Valencia rice + mushrooms + roasted brussels sprouts + asparagus + peas + artichokes + veggie consommé. 52

ADD TO ANY PEALLA
Lobster tail or skirt steak - 24

INDIVIDUAL PLATE

PAELLA FOR ONE ⊗
PAELLA CALDOSO
Single serving of any paella. 44
(Excluding Surf & Turf)

✪ = OUR MOST POPULAR ITEMS
✓ = VEGETARIAN ⊗ = 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. Automatic Gratuity will be added for parties of six (6) or more.