

PAELLAS



Vegetarian paella available upon request.

Paellas are made to order & can take **30 to 45 minutes**. Small serves: 1 to 2 people, Large: 3 to 4.

Toro Paella / Toro's Classic recipe voted best in San Antonio!

Jumbo shrimp, mussels, chicken, calamari, pork belly & Spanish chorizo. 22 / 38

Paella de Montaña / A Valencian farmer's lunch break meal.

Hermi rabbit, Spanish chorizo & pork belly. 24 / 41

Paella Marinera / A Valencian fishermen's meal after a long day at sea.

Baby octopus, jumbo shrimp, calamari & mussels. 25 / 42

Arroz Negro / A local favorite in Alicante:

Calamari, mussels, baby shrimp, baby octopus & squid ink. 25 / 41

Fideua / A twist from the south coast of Spain w/noodles instead of rice.

Toasted fideo, baby shrimp, calamari and mussels. 23 / 39

Arroz con Costra / From Alicante. For pork lovers. Topped w/a

crispy egg, Morcilla, Spanish chorizo, pork belly & a layer of baked egg 22 / 38



TABLADOS

CURED MEATS & CHEESE BOARD

All boards served with an assortment of compliments & baguette

TABLADO DEL CHEF

Chef's selection of meats & cheeses

Sm. 18 Lg. 23



Jamón Serrano / Dry-cured aged Serrano ham. 4

Jamón Ibérico / Iberian pig Serrano ham. 6

Jamón Ibérico de Bellota / Acorn only fed Iberian pig. 9

Lomito Ibérico de Bellota / Loin of bellota fed pig. 7

Chorizo Español / Pork & paprika sausage 4

Salchichón / Spanish style salami. 4



Firm _____

Manchego Curado / Sheep, traditional aged. 4

Cabra Al Vino / Goat, Wine marinated. 4

Semi-Firm _____

Mahon / Cow. 4

Soft _____

Tetilla / Cow. 6

Caña de Oveja / Sheep 4

Valdeón / Cow, blue cheese style 5

Chevreilait / Goat, smoked cheese 5

TAPAS



Add: • Spanish Chorizo • +2 | • Serrano Ham • +2

🌿 **Pan Tomate** / Toasted baguette with tomato spread • 6

🌿 **Tortilla Española** / Traditional recipe with potatoes, egg & onion •• 8

🌿 **Patatas Bravas** / Flash fried potatoes with Spanish Brava sauce •• 7

🌿 **Huevos Rotos** / French style potatoes with a fried egg •• 8

Croquetas de Jamón Serrano / Traditional Bechamel Serrano ham croquettes . . . 10

Al Ajillo / Garlic sauté with dried chiles:

--- **Gambas** (Shrimp) 11 | **Pollo** (Chicken) 7 | **Pulpo** (Octopus) 10

Pulpo a la Gallega / Paprika seasoned octopus on a bed of poached potatoes. . . . 14

Ceviche de Pulpo / Spanish octopus ceviche 13

Vieiras con Guacamole / Seared Scallops with Guacamole 13

🌿 **Pimientos del Padrón** / Charred styled Shishito peppers 7

Piquillos Rellenos / Sweet red peppers, stuffed with goat cheese, cream cheese, pecans & Serrano ham 10

🌿 **Queso de Cabra Frito** / Fried goat cheese w/caramelized onions & Licor 43 honey. . 9

Calamares Fritos / Fried steak calamari w/aioli sauce. 9

Dátiles al Tocino & Queso / Oversized dates stuffed with Serrano ham, cream cheese & Manchego cheese, wrapped in bacon 11

Tacos de Cochinita Pibil / Slow cooked pork marinated in Achioté sauce 8

🌿 **Fideo Seco** / Dry fideo served with Mexican cream & queso fresco 7

🌿 **Panela 43** / Grilled panela cheese with Licor 43 honey. 8

Boquerones / Spanish anchovies marinated with vinegar, parsley & garlic. 8

Morcilla / Spanish blood sausage with quail egg 10

Solomillo / Traditional Spanish sirloin served with potato fries 12

Mini Carpaccios / Solomillo carpaccio bites rolled in parmesan cheese with black truffle & house mustard vinaigrette. 15

Champiñones Lugo / Sautéed mushrooms with butter, cilantro, garlic and Spanish chorizo. . 10

Pulpo a la' BBQ / Galician octopus sautéed with our house BBQ sauce sitting on a bed of whipped potatoes. 14

Almejas al Vino / Mussels steamed w/butter, garlic, white wine & a touch of parsley. 9

Camarones Pop / lightly breaded jumbo shrimp with popcorn with a Texas Bourbon honey sauce 13

🌿 **Queso al horno** / Caña de Oveja, Spanish brie style cheese baked with herbs & honey served with toasted bread. 11

Lentejas Fritas / Crispy lentils, capers, and sliced onions with diced morcilla and Spanish chorizo 12

🌿 Vegetarian dish

Kitchen closes 30 mins prior to closing
20% Gratuity may be added to parties of 6 or more

OUR GARDEN



Add: Chicken +2 / Shrimp +3

Mediterranea / Ceviche style salad w/quinoa, cucumber, bell pepper, red onion, & green olives 9

César / Chefs original recipe w/house made anchovy Caesar dressing. 9

Ensalada de Piquillos / Sweet piquillo peppers, olive oil and tuna with bread and cream cheese 11

Ensalada de Betabel con Mango / layers of baked beets, avocado, mango & Panela cheese bathed in a cilantro cream sauce 12

Gazpacho de Sandía / Andalusian recipe of watermelon gazpacho, a cold soup with tomato, watermelon, and cucumber. 9