

CATERING

Mimi Bonilla
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www.ToroKitchenAndBar.com



PAELLAS



Prices per person

- Toro Paella / Toro's Classic recipe voted best in San Antonio!**
Jumbo shrimp, mussels, chicken, calamari, pork belly & Spanish chorizo . 12
- Paella de Montaña / A Valencian farmer's lunch break meal**
Hermi rabbit, Spanish chorizo & pork belly..... 14
- Paella Marinera / A Valencian fishermen's meal after a long day at sea.**
Baby octopus, jumbo shrimp, calamari & mussels 15
- Arroz Negro / A local favorite in Alicante:**
Calamari, mussels, baby shrimp, baby Spain's Galician octopus
& squid ink 15
- Fideua / A twist from the south coast of Spain w/noodles instead of rice.**
Toasted fideo, baby shrimp, calamari and mussels..... 12
- Paella Vegetariana / Our traditional recipe with a variety of**
vegetables 10

OUR GARDEN



Prices per order – feeds approx. 6 people

- Mediterranea / Ceviche style salad w/quinoa,**
cucumber, bell pepper, red onion, & green olives 31
- César / Chefs original recipe w/house made**
anchovy Caesar dressing 32
- Ensalada de Piquillos / Sweet piquillo peppers,**
olive oil and tuna with bread and cream cheese 32
- Gazpacho de Sandía / Andalusian recipe of**
watermelon gazpacho, a cold soup with tomato, watermelon, and
cucumber..... 32
- Fabada / Asturian stew recipe with fava beans, Spanish chorizo,**
pork belly, morcilla & a jamón serrano broth 46

*Only served in events that take place in the restaurant



TABLADO

CURED MEATS & CHEESE BOARD

\$8 per person

All boards served with an assortment of
compliments & baguette

TABLADO DEL CHEF

Chef's selection of meats & cheeses

SANDWICHES



Prices per person

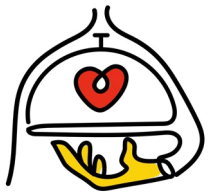
- Spanish Bocado / Serrano ham & manchego cheese**
served with our tomato spread. 8
- Classic Turkey / Turkey & bacon w/avocado, tomato spread,**
mayo & mustard 6
- Club de Madrid / Traditional club sandwich with Manchego cheese,**
turkey ham, avocado, tomatoes, mayo & mustard. 7
- *Salmon Toast / Smoked salmon, cream cheese, capers and red**
onions on toasted bread. 7

DESSERTS



Prices per order – feeds approx. 6 people

- *Torrijas / Classic Spanish dessert, bread**
soaked in sweet cream, fried and drizzled in Licor 43 honey 38
- Lemon or Chocolate Carlota / Lemon or Chocolate zest cake,**
layered with Maria cookies and sweet cream topped with pecans. .
.....36 (Lemon) 42 (Chocolate)
- Arroz con Leche / Traditional Spanish "Arroz con leche" 28**



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TAPAS

PRICE PER PIECE:

*Queso de Cabra Frito / Fried goat cheese w/caramelized onions & Licor 43 honey.	2.50
Croquetas de Jamón Serrano / Traditional Bechamel Serrano ham croquettes.	3
Dátiles al Tocino & Queso / Oversized dates stuffed w/Serrano ham, cream cheese & Manchego cheese, wrapped in bacon.	3.50
Tacos de Cochinita Pibil / Slow cooked pork marinated in Achiotte sauce.	2
Boquerones / Spanish anchovies marinated with vinegar, parsley & garlic.	1.50
Piquillos Rellenos / Sweet red peppers, stuffed with goat cheese, cream cheese, pecans & Serrano ham	3
*Mini Carpaccios / Solomillo carpaccio bites rolled in parmesan cheese with black truffle & house mustard vinaigrette.	2.50

EXTRAS: Price per 8oz portion (excluding baguette)

Alioli / Traditional Spanish recipe	12
Salsa Habanero / Roasted Habaneros and Lime Juice	10
Salsa Brava / Chile de Arbol, garlic and olive oil.	12
Cilantro Cream Dressing	9
Cesar Dressing	11
Spanish Olive Mix / Pitted Spanish Olives	14
Sliced full baguette.	8

PRICE PER ORDER: feeds approx. 6 people

Pan Tomate / Toasted baguette with tomato spread	26
Tortilla Española / Traditional recipe with potatoes, egg & onion	28
Fideo Seco / Dry fideo served with Mexican cream & queso fresco	24
Ceviche de Pulpo / Spanish Spain's Galician octopus ceviche	46
Morcilla / Spanish blood sausage with quail egg	38
*Champiñones Lugo / Sautéed mushrooms with butter, cilantro, garlic and Spanish chorizo.	38
*Pulpo a la' BBQ / Galician Spain's Galician octopus sautéed with our house BBQ sauce sitting on a bed of whipped potatoes	48
Lentejas Fritas / Crispy lentils, capers, and sliced onions with diced morcilla and Spanish chorizo	42
Patatas Bravas / Flash fried potatoes with Spanish Brava sauce	26
Calamares Fritos / Fried steak calamari w/aioli sauce	36
*Panela 43 / Grilled panela cheese with Licor 43 honey.	28

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POLICIES & PROCEDURES

1. A \$125 refundable credit card deposit for paellas that will be served in our paellera, which will then need to be returned to Toro Kitchen + Bar.
2. Catering orders are served in reheatable trays.
3. Heating and full service options available upon request.
4. Must be ordered within 72 hrs. of event or a rush delivery fee of 20% will be charged
5. Cancelled orders within 48 hrs. will be charged 50% of total order
6. Minimum order of 12 people is required for all catering or event requests.
7. Customers must pick up catering orders in restaurant, no delivery.
8. Private event room access upon request and availability
9. Please note this serves as an informational tool for extended planning of your event and does not indicate a binding contract.
To ensure a room for your event, you must receive an event reservation confirmation through our catering team.

