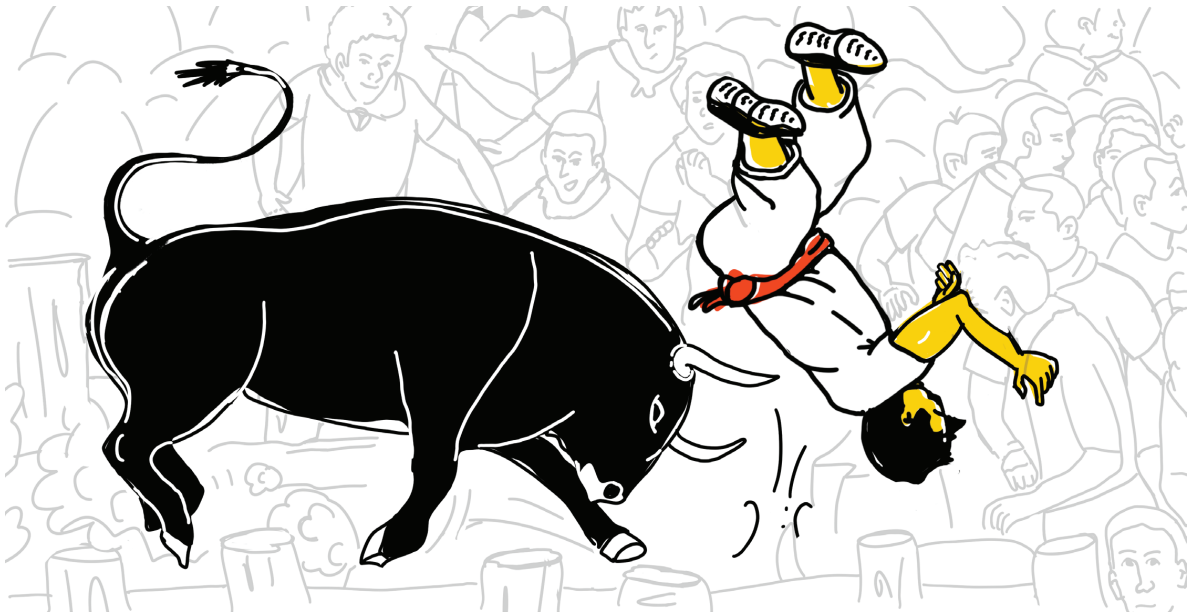


OUR HISTORY



Born in the United States, Toro Kitchen and Bar offers a locally crafted Spanish culinary experience. The owner's family hails from the beautiful countryside of Valle De Ruesga in Santander, located in the north of Spain. Gerardo, the owner, grew up between Mexico and Texas. While traveling throughout Europe, he visited his family in Spain and found himself captivated by its traditions, cuisine, and, above all, the wine. The name "Toro" was inspired by Gerardo's experience running with the bulls in Pamplona. In this daring encounter, Gerardo was confronted eye to eye a 1500-pound bull named "Caramelo."

OUR MOTTO IS SIMPLE: STRAIGHTFORWARD QUALITY.



HORA FELIZ

(Happy Hour) Weekdays 3pm to 6pm

FOOD

Montadito Flight

A taste of 4 different montaditos: queso de cabra frito / serrano & piquillo / camaron & chorizo / pan tomate 15

Happy Hour Tablado:

Jamón serrano, chorizo, mahón & manchego 17

\$8 Select Tapas:

- o Huevos Rotos
- o Patatas Bravas
- o Calamares
- o Tacos de Cochinita Pibil
- o Albondigas
- o Pan Tomate
- o Tortilla de Patatas
- o Patatas con Alioli
- o Cáscara de Papa

Cocktails & More

- Draft Beer 6
- House Wine 6
- Gin Bar 10
- Margaritas 9
- Sangria Pitcher 20



CHUPITOS

A flight of 3 toro signature shots 10



- A 20% gratuity will be added to parties of 6 or more.
- We do not split checks for parties of 8 or more.
- We charge a 3% credit card processing fee
- All our promotions are dine in only.

TAPA TUESDAY

Buy 2 tapas, get the third one for free!

HAPPY HOUR WEDNESDAY

Enjoy Happy Hour all day on Wednesday

SANGRIA SUNDAY



Buy any of our paellas and add a pitcher of sangria for only 10

POWER HOUR

10 - 11pm Friday and Saturday

- o \$5 Draft Beer
- o \$10 Chupitos
- o \$2 Off House Spirits

LIVE MUSIC

Dates and Schedule may vary.
Ask your server for more information

o Stone Oak

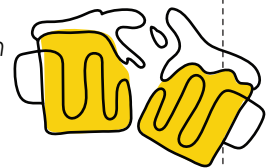
- Wednesday & Saturday 6pm - 9pm
- Thursday & Friday 7pm - 10pm
- Saturday 9pm - 12am

o Cantera

- Friday 6-12 / Saturday 6pm-1am

o Downtown

- Friday & Saturday 7-10pm



EAT LIKE ROYALTY



EAT LIKE ROYALTY

Half plates: 2 oz & Full plates: 3.5 oz

Jamón Serrano

Aged 10- 12 months Hp/Fp 16/25

Jamón Ibérico

Aged 12- 24 months 22/36

Jamón Ibérico

de Bellota 5Js 46/72



Jamón Serrano is a trademark in spanish culture , it is used in many spanish recipes and can be found virtually in every restaurant in Spain. It is a type of dry-cured aged ham, The curing process is regarded as a sacred art, and Spain even has a governing body called “Denominación de origen” ensuring all proper procedures and quality standards are met. Jamón Iberico and Jamón Iberico de Bellota come from Iberians pigs also referred to as “Pata negra” or black hoof. Bellota Iberian pigs are free roaming and fed only natural bellotas or acorns. They are also played classical music and are given hand massage sessions to allow the meat to be extra cured and tender.

SOUP



Sopa de Temporada /

Ask your server for the soup of the day

Crema de Patatas / Baked

Potato Soup 12

OUR GARDEN



Add Chicken +6 /Jumbo Shrimp +9 /Solomillo +12

Mediterranea/ Ceviche style salad

w/quinoa, lime, bell pepper, red onion, avocado & green olives 13

César / Chefs recipe w/house original

anchovy dressing 15



TABLADOS

DEL CHEF

Sub with Jamón ibérico de bellota 5Js +24

Toro Small Tablado / Chef's selection of 3 meats

& 3 cheeses 29

Toro Large Tablado / Chef's selection of 4 meats

& 4 cheeses 44

CARNES

Tablados de Jamones / Jamón serrano, Jamón ibérico,

Jamón ibérico de bellota 5Js 37

Tablado de Embutidos / Chorizo Español,

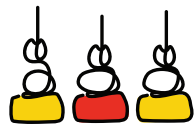
Salchichon, Sobrassada 17

QUESOS

Quesos Españoles / Manchego, Mahon, Kilometro 39 18

Ask your server for a la carte items

TAPAS



Add-ons: Spanish Chorizo • +5 | Serrano Ham • +7

Albondigas / Five Spanish pork meatballs marinated in wine tomato sauce with bread	10
Pan Tomate / Toasted baguette w/ tomato spread	9
Tortilla de Patatas / Potatoes, egg & onion	11
Patatas Bravas / Fried potatoes w/ spicy spanish brava sauce	10
Patatas Alioli / Poached potatoes with alioli and parsley	10
Huevos Rotos / French style potatoes w/ a fried egg	13
Pimientos del Padrón / Charred styled shishito peppers	12
Piquillos Rellenos / Sweet red peppers, stuffed w/ goat cheese, cream cheese, pecans & serrano ham	13
Calamares Fritos / Fried steak calamari w/ alioli sauce	15
Dátiles al Tocino & Queso / Oversized dates stuffed w/ serrano ham, cream cheese & manchego cheese, wrapped in bacon	15
Tacos de Cochinita Pibil / Slow cooked pork marinated in achiote sauce	11
Gambitas al Ajillo / Garlic sautéed shrimp w/ dried chiles	18
Jumbo Gambas al ajillo / 4 Jumbo shrimp sautéed w/ Garlic & dried chile	19
Camarones Fritos / 3 fried jumbo shrimp w/ toro seasoning & truffle mayo	18
Panela 43 / Grilled panela cheese w/ Licor 43 honey	12
Morcilla / Spanish blood sausage	13
Solomillo / Traditional spanish sirloin served w/ caramelized onion & shishitos	19
Mini Carpaccios / Solomillo carpaccio bites rolled in parmesan cheese w/ black truffle & house mustard vinaigrette	20
Champiñones Lugo / Sautéed mushrooms w/ butter, cilantro, garlic & spanish chorizo	13
Mejillones / Mussels steamed w/ your choice of	15
o Al Vino / Butter, onion, w/ wine & a touch of parsley	
Aceitunas / A variety of spanish w/ pitted olives	9
Croquetas de Jamón Serrano / Bechamel w/ serrano ham	12
Atún al Ajillo / Seared Tuna w/ toasted garlic chips & string potatoes	21
Queso al Horno / Caña de oveja, spanish brie style cheese baked w/ herbs & honey served w/ crostinis	17
Chistorra / Spanish chistorra sausage w/ bread & alioli	12
Hamburguesitas Toro / Two Toro-seasoned beef sliders, Jamon Serrano, Manchego cheese and a shishito pepper	12
Salpicón de Mariscos / Galician octopus, shrimp, veggies, and chile de árbol vinaigrette	26
Conejo Frito con Miel 43 / Fried rabbit with licor 43 honey and sea salt	12
Cáscara de Papa / Fried potato skins	8

Tapas are small appetizers or snack-sized portions in Spanish cuisine, served cold or hot. The term "Tapas" comes from the Spanish verb *tapar*, meaning "to cover." During parties in the past, people would cover their glasses with a plate or slice of bread topped with food, hence the term "Tapa."



MONTADITOS

Montado, meaning mounted in English, Montadito is any food item served on top of bread

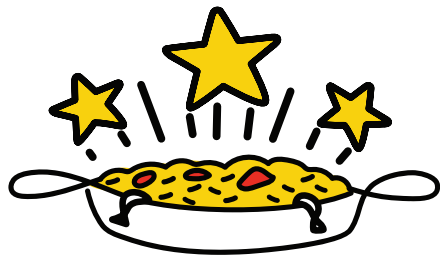
Boquerones / Spanish anchovies marinated w/ vinegar, parsley & garlic	13
Queso de Cabra Frito / Fried goat cheese w/ caramelized onions & honey	11
Solomillo y Morcilla / Top sirloin, blood sausage, alioli & shishito pepper	19
Camaron y Chorizo / Garlic sautéed jumbo shrimp & spanish chorizo w/ alioli	19
Serrano y Manchego / Serrano ham, manchego cheese & tomato spread	14
Montadito de Atún / Fresh tuna tartar with red onion, capers & avocado w/ lemon zest	20
Tortilla y Chistorra / Traditional Spanish tortilla de patatas w/ Chistorra & alioli	13
Solomillo y Piquillo / Spanish sirloin, sweet piquillo peppers with grated manchego cheese	20



PULPO GALLEGO

Galicia, located in the northwest Iberian Peninsula of Spain, is famous for its octopus. It has abundant octopus-rich waters spanning over a thousand miles. Interestingly, while Galicia is the largest exporter of octopus, Spaniards consume more of this delicacy than any other nation.

Fritura de Pulpo / Lightly fried galician octopus, salted & served w/ alioli	19
Pulpo a la Gallega / Paprika seasoned sitting on poached potatoes drizzled in olive oil	21
Ceviche de Pulpo / Ceviche style w/ avocado, onions, & red pepper w/ lime & cilantro	22
Pulpo al Ajillo / Sautéed w/ garlic & dried chiles	18



PAELLA

The word paella originates from the word “Patella” in latin, meaning plate or small pan. By definition, the word paella means the pan in which the spanish rice dish is cooked in. In today’s world, paella is a spanish rice dish originating in Valencia by local farmers cooking lunch with whatever they had around, such as rabbit, snails and legumes. It later grew in popularity and different regions began adding various local ingredients and techniques. there is no right or wrong way to make a paella, the ultimate point is to bring people together to relax, laugh, drink, and enjoy good food.

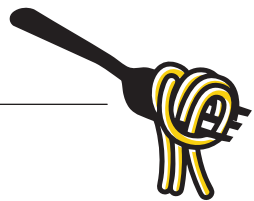
Paellas are made to order & can take 30 to 45 minutes. Small serves: **1 to 2 people**, Large: **3 to 4**

Add a side of Alioli +3

Add a side of our house lime-habanero sauce +3

Toro Paella / Toro’s Classic recipe voted best in San Antonio! Jumbo shrimp, mussels, chicken, calamari, pork belly & spanish chorizo . . .	34 / 54
Paella Marinera / A Valencian fishermen’s meal after a long day at sea. Baby octopus, jumbo shrimp, calamari & mussels	36 / 56
Arroz Negro / A local favorite in Alicante: calamari, mussels, baby shrimp, baby octopus & squid ink	36 / 56
Arroz con Costra / From Alicante. For pork lovers. Morcilla, spanish chorizo, pork belly & a layer of baked egg	34 / 54
 Paella Vegetariana / Vegetarian paella w/ mushrooms, bell peppers, onion, peas & olives	33 / 53
Solomillo y Chistorra / A meat lover’s delight! Tender top sirloin & spanish chistorra	41 / 66
Paella Valenciana / The original paella from Valencia with rabbit, chicken, fava beans, and snow peas	34 / 54

Crispy bottom crust, known as **Socarrat**, upon request
All our paellas are made with seafood based stock.



MAINS



Solomillo / 8oz grilled Spanish sirloin with Toro seasoning, served with French-style fries and shishito peppers	38
Pasta a la Serrano / Serrano ham and mushroom pasta with a parmesan chipotle cream	20
Parrillada Española / Spanish grilled feast with morcilla, 4oz Spanish sirloin, chistorra, three fried jumbo shrimp, and poached potatoes with alioli	56

PAELLA ADD-ONS

Spanish Chorizo	5	Galician Octopus	9
Baby Shrimp	8	Jumbo Shrimp (1 pc)	4
Calamari	6	Baby Octopus (1 pc)	5
Chicken	6	Mussels (5 pc)	6
Pork belly	5		

SIDES

Chutney	4	Alioli	3
Crostini	4	Salsa Brava	3
Mustard Seeds	3	Habanero-Lime	3
Piparras	5	Baguette Bread	4

GIN BAR



San Sebastián / Hendricks, cucumber, lime & tonic	13
Barcelona / Botanist, raspberries, lemon & rosemary	14
Granada / Alkchemist, grapefruit & cava rose	11
Las Canarias / Empress, elderflower, & rosemary	14
Madrid / Malfy con Limone Gin, Sangrita Viuda de Sanchez, fruit mix and lemon	11

MARGARITAS



Toro / Cuervo tradicional blanco, hellfire bitters, cucumber, & chamoy rim	14
Nadal / Milagro tequila, magdala orange & lime	13
La Mancha / Maestro dobel, orange, grapefruit, lime & chili rim	15

COCKTAILS



House Sangria, White or Red / Special in-house recipe	Glass 12/ Pitcher 38
Tinto de Verano / Wine & lime soda	Glass 10/ Pitcher 33
Aperol Spritz / Cava, Aperol, splash of soda & an orange slice	12
Basque Sunset / Spanish Pacharán, Aperol, orange, lime, and tonic	11
Dali's Old Fashioned / Garrison brothers, orange peel & spiced cherry bitters	15
Torres' Paloma / Milagro tequila, grapefruit soda, hint of lime & ancho liqueur with a chili rim	13
Rosalía 43 / Licor 43, Don Q rum, pineapple, lime & coconut cream	13
Iglesias' Coconut Mojito / Malibu rum, lime, fresh mint & coconut cream	13
Alonso's Jamaical / 400 Conejos mezcal, hibiscus liqueur, agave nectar, lime & a splash of soda	15
Casilla's Very Berry Mezcal / Xicarú mezcal, strawberry, raspberry, agave nectar & a splash of lime	15

CHUPITOS



Toro's Signature shots (order of 3)

Ibiza / Gin, watermelon & chamoy	13
Mallorca / Rum & coconut cream	14
Barceloneta / Gin, lemon & hibiscus	14

BEER

Make it a Michelada + 3



Domestic - \$7 / Imports - \$8 / Seasonal - \$9 / Draft Beer - \$8 (16oz)
Ask your server for option

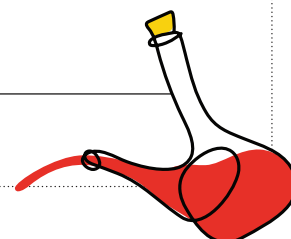
PORRÓN

Traditional glass wine pitcher. Porrónes are famous throughout Spain as a festive way to serve wine. Just pick up the porrón and tilt it so that a thin stream of wine pours directly into your mouth. It takes some skill. We challenge you to see how well you and your friends master the technique!

Red Sangria / 36

House Red Wine / 30

Take it Home! / 100



SPAIN

SPARKLING

		
Campo Viejo, Cava Brut, Catalonia , Spain	10	28
Campo Viejo, Cava Rosé, Catalonia , Spain	10	28
Raventos Blanc de Blancs, Catalonia , Spain		46

WHITE

Can Sumoi Garnatxa Blanca, Catalonia , Spain		36
Celeste Verdejo, Rueda , Spain	10	32
Poquito, Moscato, Valencia , Spain (375ml)		22
Borsao, Macabeo/Chardonnay, Aragón , Spain		24
Torres, Pazo das Bruxas, Albariño, Galicia , Spain	13	42
Baskoli Txakoli, Basque Country , Spain		48
Capricho di Vino, Sauvignon Blanc, Castilla , Spain	11	28
Pago del Vicario Tempranillo Blanco, Castilla , Spain		28
Parajes de Valle Macabeo Orange Wine, Castilla , Spain		34

ROSÉ

Torres de Casta, Rioja , Spain	9	24
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RED

Rivarey, Tempranillo, Rioja , Spain	10	28
Juan Gil, Monastrell, Jumilla , Spain		34
Gota de Arena, Tempranillo, Castilla y Leon , Spain	11	32
Southern Belle Red Blend, Jumilla , Spain		42
Honoro Vera Monastrell, Murcia , Spain	9	28
Arzuaga Reserva, Ribera Del Duero , Spain		102
Bodegas Emilio Moro, Ribera del Duero , Spain		58
Dehesa La Granja Tempranillo, Castilla y Leon , Spain		42
Atteca, Garnacha, Aragón , Spain		44
Celeste, Tempranillo, Ribera del Duero , Spain		48
Tinto Pesquera, Crianza, Ribera del Duero , Spain		68
Torres, Salmos, Priorat , Spain		79
Bodegas Matarromera, Crianza, Ribera del Duero , Spain		78
Tinto Pesquera, Reserva, Ribera del Duero , Spain		118
Pepe Yllera Tempranillo/Cabernet, Ribera Del Duero , Spain		36
Luxus One Cabernet/Syrah, Catalonia , Spain	11	32
Black Slate Escaladei, Priorat , Spain		48
Ramon Bilbao Garnacha, Rioja , Spain		46
Mauro, Castilla y León , Spain		122

INTERNATIONAL

SPARKLING

GH Mumm Cordon Rouge, Champagne, France		92
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WHITE

Emmolo Sauvignon Blanc, California	10	34
Mer Soleil Rsv Chardonnay, Central Coast, California		38
Chamisal Unoaked Chardonnay, Central Coast, California	10	34

RED

Elouan, Pinot Noir, California	13	42
Casillero Del Diablo, Merlot, Central Valley, Chile	10	28
Alta Vista Malbec, Uco Valley, Argentina	11	36
Joel Gott 815, Cabernet Sauvignon, California	13	40
Caymus, Cabernet Sauvignon, Napa Valley, California		144
Caymus, Special Selection, Napa Valley, California		320
Opus One, Cabernet Sauvignon, Napa Valley, California		780

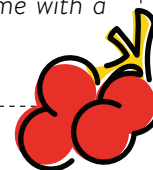
CAPTAINS LIST

Vega Sicilia, Unico, Ribera del Duero , Spain		880
Vega Sicilia, Valbuena 5, Ribera del Duero , Spain		326
Alion, Ribera del Duero , Spain		192
Castillo YGAY, Rioja , Spain		246
Pintia, Toro , Spain		148
Pago De Carraovejas, Tempranillo, Ribera del Duero , Spain		124
Arzuaga Gran Reserva, Ribera del Duero , Spain		186
Amaya Arzuaga Colleccion, Ribera del Duero , Spain		162
Torres Penelas Gran Albarino, Rias Baixas , Spain		92



DINE & WINE

Dine with any bottle at Toro Kitchen and Bar, then take the same wine home with a 30% discount!





TORO
WINE CLUB

JOIN THE TORO WINE CLUB TODAY!

Sign up online for a monthly or annual membership and unlock exclusive perks!

— CLUB MEMBER BENEFITS —

- ★ Free Cover on Flamenco Nights
- ★ One Bottle of Wine Per Month
- ★ Discounted Event Tickets
- ★ 30% Off Toro To Go
- ★ Rare Finds by Thomas Hogan
- ★ Exclusive Member Events



JOIN
NOW!



IBIZA NIGHTS

This isn't just another night out. It's the one you'll wish you didn't miss. **Come chasing sunsets, stay for the vibe.**

TORO KITCHEN + BAR – STONE OAK

\$12 PP TICKET

- WELCOME COCKTAIL
- SPANISH APPETIZER
- LIVE DJ SET AND PERCUSSIONIST
- COCKTAIL STATION
- SPANISH TAPAS

RSVP NOW!

