SPAIN IS CLOSER THAN YOU THINK

Let Toro take you on a journey: from tapas to sobremesa

The Toro Experience

Small tablado, gambitas al ajillo, dátiles al tocino, small Toro paella, and a dessert to share (Torrijas, Carlota de Limón or Chocolate).

104

Intro to Toro / *Pan tomate, croquetas de jamón Serrano, small Toro paella, and two glasses of cava or house wine* 72

☆ ***Eat Like Royalty /*** *Half plate of 5Js jamón Ibérico de Bellota, pulpo a la gallega, montadito de chistorra, panela y miel, small paella de chistorra y solomillo, a dessert to share (Torrijas, Carlota de Limón or Chocolate), and a bottle of wine (Celeste Tempranillo, Ribera del Duero or Maruxa Godello)* 172

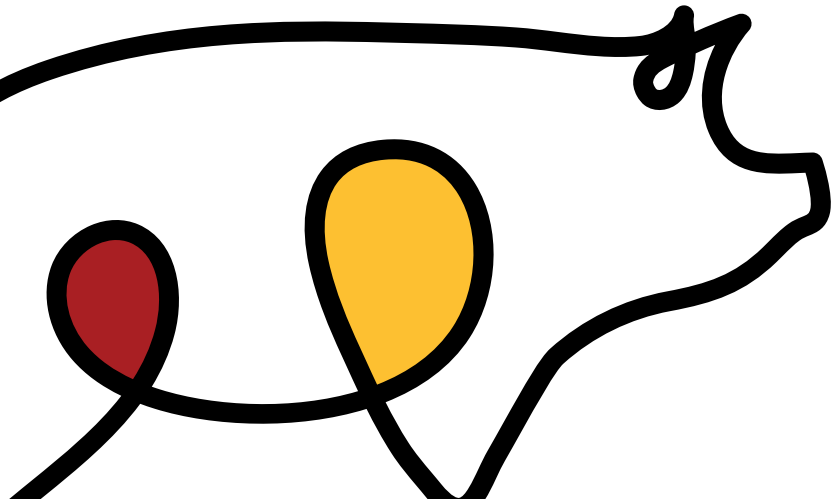
The Jamón Experience / *A tasting of Jamón Serrano, Jamón Ibérico & 5Js jamón Ibérico de Bellota with olive oil and warm bread* 41

Perfect pairing Teso La Monja "Románico" + $38

Parrillada Española / *Morcilla, Spanish sirloin, chistorra, jumbo shrimp, ensaladilla rusa & truffle mayo* 58

Perfect pairing Lleiroso Luz Millar Roble (Ribera del Duero) + $32

La Última Ronda / *Torrijas à la mode, flambéed tableside, paired with two signature carajillos* 39





ADD TWO CARAJILLOS TO ANY EXPERIENCE FOR AN EXTRA $25

EXCEPT FOR LA ÚLTIMA RONDA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Vegetarian ☆ ***Toro's Fav***

TABLADOS

Jamón Half Plate 2 oz · Full Plate 3.5 oz

Toro Small Tablado / *Chef's selection of 3 meats & 3 cheeses* 32

Toro Large Tablado / *Chef's selection of 4 meats & 4 cheeses* 44

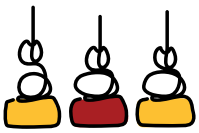
Jamón Serrano / *Aged 10–12 months* ..... 17 / 26

Jamón Ibérico / *Aged 12–24 months* ..... 23 / 38

☆ Cinco Jotas — ***Jamón Ibérico de Bellota*** ..... 47 / 74

Ask About Our Whole Jamón Leg and Private Carving Experience!

TAPAS



Tapas are small plates served hot or cold and meant to be shared. The term "tapas" comes from the Spanish verb tapar, meaning "to cover."

COLD TAPAS

Add-ons: Spanish Chorizo +$5 · Serrano Ham +$7

Boquerones / *Spanish anchovies with garlic, olive oil & parsley, with toasted bread* 13

☆ ***Mini Carpaccios /*** *Sirloin carpaccio rolls filled with Parmesan cheese, black truffle & house-made mustard vinaigrette* 21

Toro Gildas / *Ibérico ham, Mahón-stuffed olives & piparras* 13

Tuna Tataki / *Seared tuna, black sesame, serrano pepper, carrot & cucumber angel hair with sashimi sauce* 20

Bombas de Ensaladilla / *Crisp spheres filled with Spanish potato salad, topped with anchovies* 13

Pan Tomate / *Toasted baguette & tomato spread* 9

Aceitunas / *A variety of Spanish pitted olives* 10

Mejillones Vigo / *Chilled mussels topped with finely diced tomato, red onion and cilantro, finished with fresh lime and a hint of habanero* 15

☆ ***Piquillos Rellenos /*** *Peppers stuffed with goat cheese, cream cheese, pecans & Serrano ham* 13

Ensaladilla Rusa / *Traditional Spanish potato salad with tuna, carrots, pickles and eggs in a creamy house-made sauce* 10

Vegetarian ☆ ***Toro's Fav***

HOT TAPAS

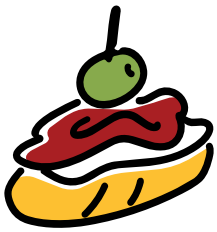
Add-ons: Spanish Chorizo +$5 · Serrano Ham +$7

- ★ **Croquetas de Jamón Serrano /** *Béchamel with Serrano ham* 13
- **Jumbo Gambas al Ajillo /** *Garlic-sautéed jumbo shrimp with dried chiles* 19
- ★ **Dátiles al Tocino & Queso /** *Bacon-wrapped dates stuffed with Serrano ham, cream cheese & Manchego* 15
- **Tortilla de Patatas /** *A Spanish classic made with layers of potatoes, egg and onions* 11
- **Gambitas al Ajillo /** *Garlic-sautéed baby shrimp with dried chiles* 18
- **Patatas Bravas /** *Crispy potatoes with our spicy house brava sauce* 11
- **Queso al Horno /** *Warm baked Miticana de Oveja cheese with herbs & honey, served with crostini* 18
- **Cáscara de Papa /** *Crispy potato skins with Toro seasoning & house alioli* 8
- **Solomillo /** *Spanish sirloin, caramelized onion & shishito peppers* 19
- **Morcilla /** *Spanish blood sausage pan-seared, served with bread* 13
- **Camarones Fritos /** *3 fried jumbo shrimp, Toro seasoning & truffle mayo* 18
- **Pimientos del Padrón /** *Charred shishito peppers with sea salt* 12
- ★ **Calamares Fritos /** *Hand-cut calamari steak, lightly fried, served with house alioli and lemon* · ***Spice it up: habanero & Toro seasoning +$3*** 16
- **Albóndigas /** *Spanish pork meatballs in a rich wine-tomato sauce, served with bread* 11
- **Mejillones al Vino /** *Mussels sautéed with butter, onion, white wine & parsley* 15
- **Chistorra /** *Spanish chistorra with bread & alioli* 12
- ★ **Champiñones Lugo /** *Sautéed mushrooms with Spanish chorizo, garlic, butter & cilantro with a hint of lime* 14
- **Tacos de Cochinita Pibil /** *Slow-cooked achiote pork tacos, served with habanero-pickled onions* 11
- **Panela 43 /** *Grilled panela cheese with Licor 43 honey* 13
- **Hamburguesitas Toro /** *2 Toro-seasoned beef sliders, Serrano, Manchego, piquillo & shishito* 14
- **Huevos Rotos /** *Crispy fries topped with sunny-side egg, served with house brava sauce on the side* 13

Vegetarian ★ Toro's Fav

MONTADITOS

Montado means "mounted" in English; a montadito is any food served on top of bread.



Queso de Cabra Frito / *Fried goat cheese with caramelized onions & honey* 11

Solomillo y Morcilla / *Spanish sirloin, morcilla, house alioli & shishito pepper* 20

★ **Chistorra, Panela y Miel /** *Chistorra, seared panela & Licor 43 honey* 13

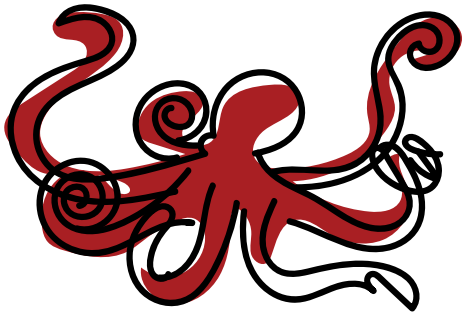
Serrano y Manchego / *Serrano ham, Manchego & tomato spread* 14

★ **Solomillo y Piquillo /** *Spanish sirloin, sweet piquillo peppers & grated Manchego* 20

Montadito de Atún / *Tuna tartar, red onion, capers, avocado & lemon zest* 20

GALICIAN OCTOPUS

From Galicia to the table. Prized for its distinctive flavor, Galician octopus feeds on the shellfish, mollusks and small fish found throughout the region's nutrient-rich coastal waters.

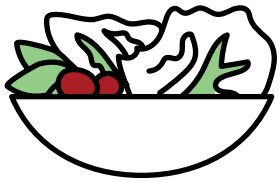


★ **Pulpo a la Gallega /** *Galician-style octopus over poached potatoes, Spanish paprika & olive oil* 22

Ceviche de Pulpo / *Lime-marinated octopus with avocado, red onion, red pepper & cilantro* 22

OUR GARDEN

Add Chicken +$7 · Baby shrimp +$8



Mediterránea / *Quinoa with bell peppers, red onion, olives tossed in freshly squeezed lime juice and sliced avocado* 14

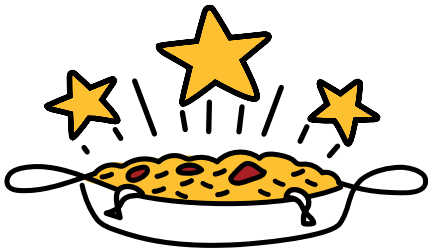
★ **César /** *Classic Caesar salad with house-made anchovy dressing* 16

Carpaccio de Betabel / *Roasted beets, goat cheese, walnuts, mandarin & piquillo peppers* 14

Vegetarian ★ **Toro's Fav**

PAELLAS

The word paella originates from the Latin word "patella," meaning plate or small pan. By definition, paella is the pan in which the Spanish rice dish is cooked.



Paellas are made to order & can take 30 to 45 minutes. Small serves 1–2; large serves 3–4.

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

☆ ***Toro Paella /*** *Jumbo shrimp, mussels, calamari, chicken, pork belly & Spanish chorizo* ... 36 / 56

Paella Marinera / *Baby octopus, jumbo shrimp, calamari & mussels* ... 37 / 57

Arroz Negro / *Calamari, mussels, baby shrimp, baby octopus & squid ink-infused rice* ... 37 / 56

Arroz con Costra / *Morcilla, Spanish chorizo, pork belly & baked egg layer* ... 35 / 54

🌿 ***Paella Vegetariana /*** *Mushrooms, bell peppers, onion, peas & olives* ... 33 / 53

☆ ***Solomillo y Chistorra /*** *Spanish sirloin & Spanish chistorra* ... 43 / 67

Fideuà de Solomillo, Chorizo y Morcilla / *A Spanish-style paella made with toasted fideo, solomillo, Spanish chorizo & morcilla* ... 38 / 58

Socarrat: the crispy crust at the bottom of the paella, available upon request.
All our paellas are made with seafood-based stock (except the vegetarian paella).

PAELLA ADD-ONS

Spanish Chorizo ... 6	*Chicken* ... 7	*Jumbo Shrimp (1 pc)* ... 4
Baby Shrimp ... 8	*Pork Belly* ... 5	*Baby Octopus (1 pc)* ... 5
Calamari ... 6	*Galician Octopus* ... 12	*Mussels (5 pc)* ... 6



MAINS



☆ ***Lechazo al Vino /*** *Grilled lamb chops with red wine reduction, piquillo peppers & fries* ... 36

Solomillo / *8oz grilled Spanish sirloin with Toro seasoning, served with French-style fries and shishito peppers* ... 39

Pasta a la Serrano / *Serrano ham & mushroom pasta with a Parmesan-chipotle cream sauce* ... 20

Pasta con Chorizo y Camarón / *Linguine pasta with baby shrimp and Spanish chorizo in a Parmesan-chipotle cream sauce* ... 22

🌿 ***Vegetarian*** ☆ ***Toro's Fav***

COCKTAILS

Toro's signature house recipe.

★ ***House Sangria, White or Red /*** *Special in-house recipe* ..... Glass 12 / Pitcher 38

Tinto de Verano / *Wine & lime soda* ..... Glass 10 / Pitcher 33

Toro Martini / *Jamón Ibérico, Miticana-stuffed olive & piparra, served with your choice of Grey Goose vodka or Monkey 47 gin* ..... Vodka 19 / Gin 23

Aperol Spritz / *Cava, Aperol, splash of soda & an orange slice* 12

★ ***Sangre de Toro /*** *Pacharán, elderflower, hibiscus & lime, tajín rim* 14

Dalí's Old Fashioned / *Garrison Brothers, orange peel & spiced cherry bitters* 17

Torres' Paloma / *Milagro, grapefruit soda, lime & Ancho Reyes, tajín rim* 14

Iglesias' Coconut Mojito / *Malibu, lime, mint & coconut cream* 14

Dublin Mule / *Jameson, elderflower, strawberry, lemon & ginger beer* 14

Alonso's Jamaiscal / *400 Conejos mezcal, hibiscus, agave, lime & soda* 15

Casillas' Very Berry Mezcal / *Akul mezcal, strawberry, raspberry, agave & lime* 15

Cucumber Martini / *Reyka vodka, cucumber, lime, tajín rim* 13

Spanish Negroni / *Fords gin, Casal Spanish vermouth & Campari, finished with orange peel* 16

GIN BAR

San Sebastián / *Hendrick's, cucumber, lime & tonic* 14

Barcelona / *Botanist, raspberries, lemon & rosemary* 14

Las Palmas / *Gin #3, Aperol, guava, lime & hibiscus, orange peel* 16

★ ***Las Canarias /*** *Empress, elderflower & rosemary* 15

Madrid / *Malfy Limone Gin, Sangrita Viuda de Sánchez, fruit mix and lemon* 13

Gin & Tonic / *Classic Spanish gin & tonic* 15

CHUPITOS

ORDER OF 3

★ ***Ibiza /*** *Gin, watermelon & chamoy* 13

Mallorca / *Rum & coconut cream* 13

Chocolate Cake / *Frangelico, Reyka & sugared lemon* 14

MARGARITAS

★ ***Toro /*** *Cuervo tradicional blanco, hellfire bitters, cucumber & chamoy* 15

Nadal / *Milagro tequila, Magdala orange liqueur & lime* 13

La Mancha / *Maestro Dobel, orange, grapefruit, lime & chili rim* 16

Margarita / *Classic — Add a flavor: raspberry, strawberry or guava* 12

PORRÓN

★ *Red Sangria Porrón* 36

House Red Wine Porrón 30

Take it Home 100

BEER

Domestic $7 · Imports $8

Seasonal $9 · Draft $8 (16oz)

Make it a Michelada +$3

SPANISH WINES

	Glass	Bottle
SPARKLING		
Campo Viejo Cava Brut, Catalonia	10	28
Campo Viejo Cava Rosé, Catalonia	10	28
Mar de Frades Brut, Rias Baixas		56
WHITE		
Maruxa Godello, Valdeorras	13	38
Caprichosa Verdejo, Rueda	10	32
Poquito Moscato, Valencia 375ml		22
Señorío de Sarria Chardonnay, Navarra	9	26
Torres Pazo das Bruxas Albariño, Rías Baixas	14	42
Palacio de Bornos Sauvignon Blanc, Rueda	10	28
Txomin Etxaniz Txakolina, Basque Country		40
ROSÉ		
Señorío de Sarria Garnacha, Navarra	9	26
RED		
López de Heredia Viña Bosconia Reserva, Rioja		88
Ramón Bilbao Garnacha, Rioja		46
Muga Selección Especial, Rioja		96
Martínez Corta Crianza Tempranillo, Rioja	10	32
Telmo Rodríguez Bodega Lanzaga LZ, Rioja		58
Celeste Tempranillo, Ribera del Duero		48
Tinto Pesquera, Ribera del Duero		72
Tinto Pesquera Reserva, Ribera del Duero		118
Lleiroso Luz Millar Tempranillo Roble, Ribera del Duero	11	32
Bodegas Emilio Moro, Ribera del Duero		62
Bodegas Matarromera Crianza, Ribera del Duero		78
Numanthia Termes, Toro		76
Teso La Monja "Románico", Toro	12	38
Black Slate Escaladei, Priorat		48
Torres Salmos, Priorat		82
Descendientes de J. Palacios "Pétalos del Bierzo", Bierzo		44
Atteca Garnacha, Calatayud		44
Gota de Arena Tempranillo, Castilla y León	10	28
Mauro, Castilla y León		122
Señorío de Sarria Reserva Especial Cab Sauv, Navarra		68
Señorío de Sarria Crianza, Navarra		32
Juan Gil Monastrell, Jumilla		36
Honoro Vera Monastrell, Murcia	9	29

INTERNATIONAL

	Glass	Bottle
SPARKLING		
Taittinger, Champagne, France		92
RED		
Sea Sun Pinot Noir, California	11	34
Casillero del Diablo Merlot, Central Valley, Chile	10	28
Joel Gott 815 Cabernet, California	13	40
Alta Vista Malbec, Uco Valley, Argentina	12	38
Caymus Cabernet Sauvignon, Napa Valley		144

CAPTAIN'S LIST

Rare finds curated by Thomas Hogan

Vega Sicilia Único, Ribera del Duero	880
Vega Sicilia Valbuena 5º, Ribera del Duero	326
Alión, Ribera del Duero	224
Castillo Ygay, Rioja	246
Pintia, Toro	168
Clos Erasmus, Priorat	132
Bodegas Emilio Moro "Malleolus", Ribera del Duero	102
Mauro VS, Castilla y León	198
Pago de Carraovejas, Ribera del Duero	122
Bucrana Tau Tinta de Toro, Toro	106

TORO WINE CLUB

JOIN THE TORO WINE CLUB TODAY!

- Private tastings
- 1 Bottle per month
- Exclusive discounts

And more!

SUBSCRIBE NOW!

SOBREMESA

Celebrate life's pleasures, one conversation at a time!

A Spanish sobremesa is a tradition: stay after the meal for a carajillo, dessert and good conversation. More than a meal, it's where memories are made.

DESSERTS

☆ ***Torrijas /*** *Classic Spanish dessert of sweet cream-soaked bread, fried until golden & drizzled with honey* · ***À la mode: top it off with a scoop of butter pecan ice cream +$4*** 11

Pay de Queso / *House-made traditional cheesecake with a buttery cookie crust & strawberry compote* 13

☆ ***Carlota de Limón /*** *Layers of María cookies & lime sweet cream, topped with pecans* 12

Carlota de Chocolate / *Layers of María cookies, semi-sweet chocolate & sweet cream, topped with pecans* 11

CARAJILLO 43

☆ ***The Original /*** *Licor 43 & espresso, flambéed or shaken* 15

1921 / *Licor 43, espresso & Tequila 1921 cream* 17

Horchata 43 / *Licor 43 horchata, espresso & chocolate zest* 14

- *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 of our promotions are dine-in only.*

DIGESTIVOS

Taylor Fladgate Tawny 10 Year 13

Taylor Fladgate Tawny 20 Year 22

Taylor Fladgate Tawny 30 Year 48

Osborne Pedro Ximénez 11

Osborne Manzanilla Jerez 10

Osborne Fino Jerez 10

Anís El Gallito 10

PROMOTIONS

Weekly Specials, Flamenco Performance, Events & More!

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