

PAPER CONES

	SNACK	DISH
Cinco Jotas Iberian Bellota ham cut by knife	14€	25€
Iberian cured pork loin Sánchez Romero Carvajal	7€	12€
Sierra de Cádiz cheeses with nuts and Grazalema honey	7€	12€
Chiclana <i>chicharrones</i> (sliced pancetta cooked in spiced lard) with Evoo pearls and lemon	4€	7€
Iberian pork loin in red lard	4€	7€
“A little bit of all the good things”: cheese, Iberian ham, cured pork loin, <i>chicharrones</i> and Iberian pork loin in red lard		15€
Foie grass micuit with Port wine, freshly cut Cinco Jotas Iberian ham, praline and spaghetti squash jam and toasts		20€

FRIED SHIP

Homemade fried shrimp fritters	2.85€/ud.	
El Puerto style battered and fried hake with tartar sauce	2.95€/ud.	9.75€
Fried marinated anchovies with soya mayonnaise	6€	9.75€
Fried cuttlefish with plankton mayonnaise	6€	9.75€
Fried diced sea bass with lemon	7€	14€

SPECIALS AND GRILLED

Our burger with Iberian Cinco Jotas pancetta, Payoyo cheese and caramelized tomato		9.85€
Cinco Jotas Iberian fan with magno sauce and citrus accompanied by potatoes		14€
Cinco Jotas Iberian pork tataki with roasted vegetables and potato confit		16€
Cinco Jotas Iberian pork skewer with Moorish spices, cous cous and baked apple		14€
Pork knuckle cooked in our kitchen at low temperature, white cabbage sauerkraut with ginger and dried apricot cream		16€
Beef tenderloin with roasted peppers and potato wedges		18€
Charcoal-grilled Retinto steak with homemade french fries (750 g approx.)		36€
Estuary sea bass fillet with double broth of baby clams from the bay and Coquintero sherry wine with lemon gnocchi		16€
Almadraba red tuna belly with piriñaca (tomato pepper and onion salad) and potato confit		18€
Sanlúcar style sea bass with salicornia		14€
Grilled octopus with garlic sauce and teriyaki baked potato		18€

TO SHARE

	SNACK	DISH
Shrimp potato salad	3.95€	7.75€
Tomato Salmorejo soup with thin strips of 5 Jotas Iberian ham	3.95€	
Anchovy 00, concassé tomato, caramelized onion, basil and black olives on glass bread	3.20/ud.€	
Sautéed mushrooms (boletus, trumpets and shiitake), asparagus and foie with egg at low temperature		10€
Artichokes with Perigueux sauce, red fruits and Cinco Jotas chips		15€
Vegetables stir-fry and Iberian acorn belly with noodles, soy and sesame		10€
Bluefin tuna tartare Ssam on a bed of lettuce, marinated with mustard mayonnaise and kimchi		16€
Lamb's lettuce, feta cheese, strawberries, cucumber and fresh salmon salad with yolk and lime vinegar reduction		9.50€
Raf tomato and salted baby shrimp wok salad		9.50€
Caesar salad “our own way”		9.50€
Oxtail croquettes cooked with Oloroso (10RF) wine	1.65/ud.€	7.75€
Eggplant chips with Grazalema honey and tomato salmorejo		6.75€
Potato bravas with aioli sphere		6€
Iberian pork, prawn and Payoyo cheese cream flamenquin		9€
Carpaccio of Iberian Dam Cinco Jotas, pickled yolk, croutons and bacon foam		10€
Almadraba red tuna belly chicharrones, crunchy skin and red lard		14€
Cinco Jotas cheek lasagna with Oloroso sherry wine, mushrooms and parmesan gratin		10€
Homemade eggplant ratatouille lasagna		7.50€
Fried eggs with Sánchez Romero Carvajal Iberian ham and french fries		12€
Spanish broken eggs with Iberian sausage and french fries		8€
Scallops from de Bay of Cádiz in three versions, pickled, fried and natural	2.95€	8.75€
Almadraba red tuna tataki covered with pistachios		16€

*Ask for our special dishes beyond the menu

SPOON DISHES

	SNACK	DISH
Squid and potato stew	3.75€	7€
Cinco Jotas Iberian pork cheeks in Oloroso (10RF) wine stew	4.75€	9€
Cuttlefish and prawn meatballs with sobreusa sauce	4.75€	9€
Oxtail in Oloroso (10RF) wine stew with Cinco Jotas pancetta		12€
Black noodles with prawn and garlic mayonnaise		12€
Creamy rice with mushrooms, Iberian ham and crispy Parmesan		12€
Rice with prawns		12€

DESSERTS

Chocolate mousse with Seville orange spherification		5€
<i>Tocino de cielo</i> (egg yolk and syrup pudding) cream with almond ice cream and cookie crumble		5€
<i>Dulce de leche</i> (caramelized milk) with melted chocolate		5€
Fried milk with caramel ice cream		5€
Cheese and quince cake		5€

Bread and breadstick service 0,95 €
Allergen product chart, consult out personnel
VAT INCLUDED

WINES

	CATAVINO GLASS	WINE GLASS	BOTTLE
JEREZ FINOS & MANZANILLA			
Fino Quinta Osborne	1,80€	2,40€	7€ 14€
Manzanilla Osborne	2,10€	2,70€	16€
Coquinero	2,10€	2,70€	16€
OLOROSOS			
10RF Medium	2,10€	2,70€	16€
Bailen Seco	2,10€	2,70€	16€
Sibarita VORS		18€	80€
Solera India			199€
BC 200			199€
AMONTILLADO			
51-1º VORS		18€	80€
Solera AOS			199€
PALO CORTADO			
Capuchino VORS		18€	80€
Solera PAP			199€
CREAM			
Santa María	2,10€	2,70€	16€
PEDRO XIMÉNEZ			
1827	2,10€	2,70€	16€
Venerable		18€	80€
Pedro Ximénez Viejo VORS			199€
DE LA TIERRA DE CÁDIZ			
Gadir Blanco		1,80€	12€
Forlong Blanco			16€
Forlong Petit			16€
Vara y Pulgar			20€
Atlántida			35€
RIOJA			
Montecillo Blanco		2,70€	16€
Montecillo Rosado		2,70€	16€
Montecillo Crianza		2,70€	16€
Montecillo Reserva			20€
Montecillo Edición Limitada			24€
Montecillo Gran Reserva			28€
RIBERA DEL DUERO			
Montecillo Singladuras		2,70€	16€
Malleolus			45€
Sed de Caná			95€
TOLEDO			
Solaz Tempranillo	1,50€		8€
Solaz Blanco	1,50€		8€
Solaz Rosado	1,50€		8€
OTRAS D.O.			
Montecillo Singladuras Albariño			16€
Montecillo Singladuras Godello			20€
Montecillo Singladuras Verdejo			16€
Losada (Bierzo)			20€
Yaso Flor de Matteredia (Toro)			20€
Badaceli (Priorato)			28€
Habla del Silencio (Extremadura)			20€
PORTUGAL			
Mateus Rose			10€
Oporto Blanco			16€
Oporto Ruby			16€
Oporto Tawni			16€
CAVAS			
Juve & Camps Rose			24€
Abadía Montserrat			16€
CHAMPAGNE			
G.H. Mumm Brut			50€
Moet Chandon Brut Imperial			55€

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