

# TO RO TAPAS

## PAPER CONES

Cinco Jotas Iberian Bellota ham cut by knife	25€
Iberian cured pork loin Sánchez Romero Carvajal	12€
Sierra de Cádiz cheeses with nuts and Grazalema honey	12€
Chiclana <i>chicharrones</i> (sliced pancetta cooked in spiced lard) with Ewoo pearls and lemon	7€
Iberian pork loin in red lard	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€

## TO SHARE

Shrimp potato salad	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	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 flamenquín	9€
Carpaccio of Iberian Dam Cinco Jotas, pickled yolk, croutons and bacon foam	10€
Almadraba red tune 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	8.75€
Almadraba red tuna tataki covered with pistachios	16€

\*Ask for our special dishes beyond the menu

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

# TORERO TAPAS

## 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€

## FRIED SHIP

Homemade fried shrimp fritters	2,85€/ud.
El Puerto style battered and fried hake with tartar sauce	9,75€
Fried marinated anchovies with soya mayonnaise	9,75€
Fried cuttlefish with plankton mayonnaise	9,75€
Fried diced sea bass with lemon	14€

## SPOON DISHES

Squid and potato stew	7€
Cinco Jotas Iberian pork cheeks in Oloroso (10RF) wine stew	9€
Cuttlefish and prawn meatballs with sobreusa sauce	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€

## 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 tune 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€

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# TORERO

## TAPAS

### WINES

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