

El Torero

Tapas Selection Menus

El Clásico £13.75 per person

Pan y ali-oli (V)

Fresh bread served with garlic mayonnaise

Pan tomaca (V)

Toasted bread spread with grated tomatoes, parsley, garlic & olive oil

Jamón serrano

Cured Spanish ham

Queso manchego (V)

Cheese from La Mancha served with grapes

Ensalada mixta (V)

Mixed salad

“Papás a lo pobre” (V)

Potatoes fried in olive oil with green peppers & onions

Patatas al infierno (V)

Potatoes with a hot tomato sauce

Albóndigas “El Torero”

Pork meatballs in a rich tomato & vegetable sauce

Pollo al vino blanco

Chicken cooked in olive oil with garlic & white wine

Gambas al ajillo

King prawns sautéed in olive oil with chillies & garlic

Lomitos al cabrales

Pork loin fillets served with a creamy blue cheese & mushroom sauce

Chorizo picante frito al vino blanco

Spicy sausage fried in olive oil with garlic & white wine

Champiñones al vino blanco (V)

Mushrooms sautéed in olive oil with garlic, parsley & dry white wine

Paella valenciana

Rice dish with fish, seafood & chicken

El Torero £15.75 per person

Same as **El Clásico** with the following **extra** 2 dishes

Boquerones con tomate

Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato

Habas con jamón serrano

Broad beans fried in olive oil with Spanish ham

Maestranza £17.75 per person

Same as **El Torero** with the following **extra** 2 dishes

Berenjenas con miel (V)

Crispy slices of deep-fried aubergine, drizzled in honey

Cordero en caldereta

Lamb braised in a white wine sauce with paprika & herbs

Alhambra £20.75 per person

Pan y ali-oli (V)

Fresh bread served with garlic mayonnaise

Pan tomaca (V)

Toasted bread spread with grated tomatoes, parsley, garlic & olive oil

Ensalada “El Torero”

Salad with beef tomato, tuna, white & green asparagus, egg, onion, & olives

Jamón ibérico

Board of special cured Spanish ham

Berenjenas con miel (V)

Crispy slices of deep-fried aubergine, drizzled in honey

Aceitunas marinadas (V)

Black & green olives marinated in lemon, garlic & chillies

Patatas cortijeras

Potatoes fried with chorizo and red peppers

Pescaito frito

Mixture of floured fried fish including prawns

Gambas al vino tinto

King prawns cooked with onions in red wine

Calamares a la molinera

Fried battered squid served with garlic mayonnaise

Dátiles con beicon

Dates with an almond centre wrapped in bacon

Lomitos al cabrales

Pork loin fillets served with a creamy blue cheese & mushroom sauce

Ternera a la riojana

Beef stew cooked in a rich red wine sauce

Picadillo ibérico

Chunks of chorizo & fried potatoes scrambled with eggs

Estofado de verduras con nata (V)

Mixed vegetables cooked in a delicious cream & chilli sauce

Potaje de titos (V)

Chickpeas cooked with vegetables seasoned with cumin

Habas con jamón serrano

Broad beans fried in olive oil with Spanish ham

Pollo a la campera

Chicken cooked in white wine with garlic, saffron & cloves

Prices are per person, minimum 4 people.

(V) suitable for vegetarians

Fish dishes may contain bones. We cannot guarantee that any of our dishes are completely free from traces of nuts.