

## / TAPAS FRIAS

### COLD TAPAS

**PAN DE CRISTAL AMB "TOMAQUET"** (V) **42**  
Catalan bread, seasonal tomato,  
garlic arbequina olive oil

**CORTE DE FOIE GRAS DE PATO  
CON SORBETE DE HIGO Y PAN** (N) **90**  
Duck foie gras, fig sorbet &  
bread, aged balsamic reduction

**BOQUERONES** (S) **52**  
Marinated white anchovies, chard  
samfina, salmorejo sauce

**TARTAR DE ATÚN** (N)(S) **94**  
Tuna tartare, avocado, berry vinaigrette

**ENSALADA K.O** (V)(D) **42**  
Garden herbs, baby gem lettuce, carrot,  
cucumber, artichoke, tahini dressing

**CANELÓN DE AGUACATE  
Y BUEY DE MAR** (S)(N)(D) **92**  
Devon crab avocado roll, romesco,  
Mojo emulsion

**ESPARRAGOS CON ROMESCO  
Y QUESO MANCHEGO** (S)(N)(D)(V) **58**  
Green & white asparagus, romesco,  
Manchego cheese

**ENSALADA RUSA** (E)(D) **48**  
Russian style salad of potato, olives,  
eggs, avocado, saffron aioli

All prices are in AED and are inclusive of 5% VAT  
and 7% Municipality Fees.

(N) Nuts, (D) Dairy, (V) Vegetarian, (S) Seafood,  
(E) Eggs, (A) Alcohol

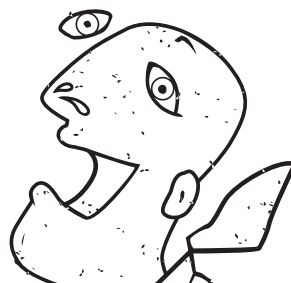
## / TABLAS

### BOARDS

**TABLA DE EMBUTIDOS** **110**  
Cecina de León, chorizo, salchichón,  
cured duck

**EMBUTIDOS Y QUESOS** (N)(D) **110**  
Cecina de León, chorizo, salchichón,  
manchego cheese, Mahón, cabrales  
blue cheese, quince jelly

**TABLA DE QUESOS** (N)(D) **110**  
Cabrales blue cheese, tetilla, tou dels  
til-lers, manchego, garrotxa, Mahón,  
mil flores honey, fig bread



## / TAPAS CALIENTES

### HOT TAPAS

**PATATAS BRAVAS** (D)(E)(V) **50**  
Spanish potatoes, spicy tomato sauce, aioli

**CROQUETAS DE POLLO AHUMADO** (D)(E) **52**  
Smoked chicken croquettes

**PIMIENTOS DEL PADRÓN  
AHUMADOS** (V)(D)(E) **48**  
Smoked Padron peppers

**BUÑELOS DE BACALAO** (D)(S)(E) **56**  
Salt cod fritters, Canarian Island mojo sauce

**MEJILLONES TIGRES** (D)(S)(E) **78**  
'Galicia' style breaded mussels, spiced  
yuzu dressing

**CROQUETAS DE SETAS** (D)(E)(V) **58**  
In-season mushroom croquettes,  
truffled mayo

**TORTILLA ESPAÑOLA  
AL MOMENTO** (V)(D)(E) **48**  
Spanish omelet classic style

**GAMBAS AL AJILLO** (S) **78**  
Garlic prawns in extra virgin olive oil,  
cayenne pepper

**MAIZ ASADO CON ALIOLI Y QUESO  
IDIAZABAL** (V)(D)(E) **54**  
Grilled corn, aioli, lime, espelette pepper,  
Idiazabal cheese

**LUBINA ASADO** (S) **98**  
Roasted whole sea bass, orange &  
pickled fennel salad

## / A LA PLANCHA

### FROM THE PLANCHA

**SARDINAS** Market availability (S) **76**  
Sardines on Spanish bread, herb olive oil

**PULPO GALLEGO** (N)(S) **106**  
Barcelona style octopus, potatoes,  
yuzu dressing

**GAMBAS DEL MEDITERRANEO**  
(5 pieces) (S) **98**  
Mediterranean prawns, charred lemon

**HOT DOG DE BOGAVANTE** (D)(S)(E) **106**  
'Boston' creamy lobster roll, gem lettuce, crispy  
fries, bisque mayo

## / PAELLA

**ARROZ DE LA HUERTA CON AZAFRÁN** (V) **168 / 310**  
Wild mushrooms, in-season garden  
vegetables, La Mancha saffron

**MARISCO** (S) **296 / 580**  
Boston lobster, prawns, mussels, clams, calamari

**VALENCIANA** **165 / 325**  
Chicken, globe artichokes,  
garrafo white beans

**ARROZ NEGRO CON CARABINEROS, CALAMARES Y SEPIA** (D)(S)(E) **204 / 378**  
Squid ink, Spanish red prawns, calamari

**FIDEUÀ** (S) **218 / 402**  
Vermicelli, Spanish red prawns, calamari

## / LOS ESPECIALES DE TORO

### TORO SIGNATURE'S

**SETAS CON HUEVO ESCALFADO** (D)(E) **66**  
Confit mix mushroom, 56°C egg

**TUÉTANO CON RABO DE TORO** (D)(S) **106**  
Roasted bone marrow, braised oxtail,  
radish citrus salad

**GAZPACHO DE FRESAS** (N) **58**  
Ripe strawberry, cured duck

## / A LA PARRILLA

### FROM THE GRILL

**BROCHETA DE POLLO MORUNO** (D) **66**  
Marinated chicken skewers,  
mint yoghurt sauce

**HAMBURGUESITAS** (D)(E) **82**  
2 beef sliders, Wagyu grade beef grind,  
smoked tomatoes, pickled onions

**COSTILLAS DE CORDERO CON PATATAS PANADERAS** (D) **106**  
Lamb cutlets, balsamic & herbs baked potatoes

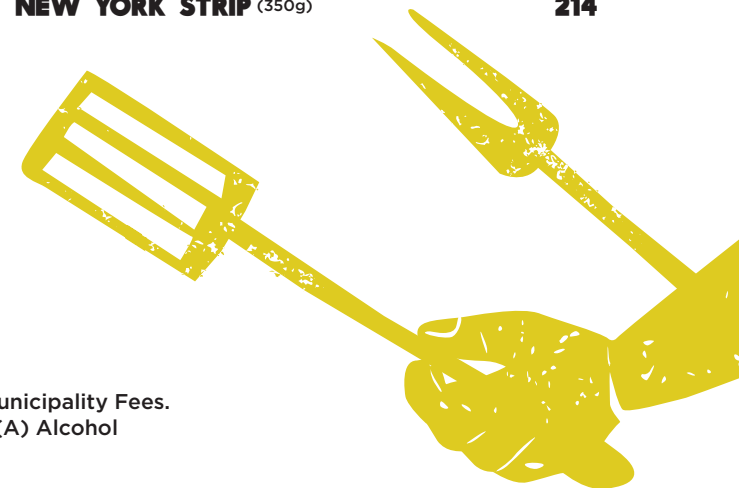
**FILETE WAGYU AL ESTILO TORO BKK** (D)(N) **132**  
Wagyu 7 F1 "Toro Bangkok flavours",  
roasted carrots

### CARNES A LA BRASA - TORO CUTS

All served with Spanish style roasted  
potatoes, charred onions, padron peppers

**TENDERLOIN** (200g) **194**

**NEW YORK STRIP** (350g) **214**



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