

The idea behind tapas is that each person orders what they like & then shares with their friends. As tapas is usually served in small portions, we recommend ordering three tapas per person. So everyone can enjoy everything!

Panes y Embutidos

BREAD & CURED MEAT

Pan Caliente y Acetunas Alinadas ^V £4.95

Warm bread served with marinated & pitted mixed olives.

Pan Caliente ^V Basket of warm bread. £2.95

Pan de Ajo ^V Spanish garlic bread. £3.25

Pan de Ajo y Queso £4.25

Spanish garlic bread topped with melted cheese.

Pan a la Catalana ^V £3.95

Spanish garlic bread topped with tomato, garlic, extra virgin olive oil & pesto.

Pan y Chorizo £5.95

Spanish garlic bread topped with chorizo.

Plato de Panes £11.95

Platter of all the garlic breads for two to share.

Plato de El Toro

£8.95 for one person | £16.95 for two people

Premium acorn fed Iberico ham, Salchichon, Cecina & acorn fed Iberico chorizo served with toasted bread, Manchego cheese, homemade quince & olives.

Ensaladas ^{SALAD}

Ensalada de Quinoa y Pollo ^{GF} £5.95

Quinoa salad served with grilled chicken.

Ensalada Templada ^{GF} £5.95

Pan-fried onion, peppers, squid & king prawns served warm with mixed green leaves.

Ensalada de Pipino ^{V GF} £5.95

Traditional cucumber salad.

Ensalada de El Toro ^{V GF} £3.95

House green salad.

Salsa ^{SAUCES}

Homemade sauces 95p each:

- **Ali Oli** Garlic Mayonnaise
- **Diana Sauce** Creamy mushroom
- **Blue Cheese • Brava** Spicy tomato
- **Chimmi Churri** Spicy & tangy
- **Pepper • Homemade Piri Piri**

Tapas Vegetarianas

VEGETARIAN

Championes Azules ^{V GF} £6.95

Button mushrooms cooked with blue cheese & onion sauce.

Croquetas de Boletus ^V £6.95

Creamy hand-crumbed mushrooms served with homemade sauce.

Championes al Ajilo ^{V GF} £5.95

Sautéed mushroom with garlic & chilli.

Padrón Pepper ^{V GF} £5.95

Fried padrón pepper with rock salt.

Tempura de Esparragos ^V £6.95

Deep-fried battered asparagus served with mushroom sauce.

Rollitos de Berenjena ^V £6.95

Deep-fried filo pastry filled with aubergine & cheese, served with homemade sauce.

Tortillas Espanola ^{V GF} £4.95

Traditional Spanish omelette.

Brochetta de Verduras ^{V GF} £6.95

Chargrilled vegetable skewers served with homemade sauce.

Queso Frito ^V £6.95

Deep-fried Manchego cheese served with homemade sauce.

Pisto Manchego ^{V GF} £7.95

Pan-fried vegetables with tomato sauce.

Patatas Parisinas ^{V GF} £4.95

Baby potatoes sautéed with herbs & fresh peppers.

Patatas Bravas con Queso ^{V GF} £4.95

Hand-cut & triple-cooked chips with spicy 'bravas' tomato sauce & cheese.

Patatas Bravas ^{V GF} £4.95

Hand-cut & triple-cooked chips served with spicy 'bravas' tomato sauce.

Patatas Alioli ^{V GF} £4.95

Hand-cut & triple-cooked chips served with alioli (garlic mayo) sauce.

Patatas Fritas ^{V GF} £3.95

Hand-cut & triple-cooked chips with rock salt.

^V Vegetarian option. ^{GF} Gluten free is available.

Please inform a member of staff if you are coeliac, have any other allergies or food intolerances before ordering!

Tapas Españolas Tradicionales y Creativas

SPANISH TRADITIONAL & MODERN TAPAS

Tapas de Carne ^{MEAT}

Albondigas ^{GF} £5.95

Traditional Spanish meatballs in spicy homemade tomato sauce.

Solomillo de Ternera ^{GF} £8.95

Beef medallion served with sautéed seasonal vegetables & blue cheese sauce.

Estofado de Ternera ^{GF} £7.95

Slow-cooked beef with San Miguel.

Cachopos Asturianos ^{GF} £7.95

Deep-fried thinly sliced beef fillet stuffed with Serrano ham & cheese.

Calderetta de Cordero ^{GF} £7.95

Traditional slow-cooked lamb with Spanish spices.

Castillas de Cordero ^{GF} £6.95

Chargrilled lamb ribs with barbecue sauce.

Chuletas de Cordero ^{GF} £8.95

Chargrilled lamb chops, marinated in Spanish spices for at least 24 hours.

Higado de Cordero ^{GF} £5.95

Pan-fried lamb liver with red onion & Spanish spices.

Pinchos Moruno de Cordero ^{GF} £7.95

Traditional lamb skewers with homemade sauce.

Rollitos de Morcilla ^{GF} £6.25

Black pudding rolls with apple & cinnamon marmalade.

Chorizo Grill ^{GF} £6.95

Chargrilled spicy Spanish chorizo.

Chorizo con Sidra ^{GF} £6.25

Spicy Spanish chorizo cooked in dry apple cider.

Picado de Chorizo ^{GF} £5.95

Hand-cut potato with chorizo, bacon, onion, egg & cheese.

Paella Tapa Mixta ^{GF} £5.95

Traditional Spanish mini paella, cooked with chicken & chorizo.

Pollo a la Andaluza con Olivas ^{GF} £7.95

Chicken breast cooked with mushrooms & olives, Andaluza style.

Croquetas de Jamon y Queso £7.95

Creamy hand-crumbed Serrano ham & cheese served with homemade sauce.

Croquetas de Pollo £5.95

Creamy hand-crumbed chicken with homemade sauce.

Pollo a la Crema ^{GF} £6.95

Creamy chicken cooked with onion, pepper & paprika.

Brochetta de Pollo ^{GF} £6.25

Chargrilled chicken skewers, marinated in Spanish spices & served with homemade piri piri sauce.

Alitas de Pollo ^{GF} £5.95

Chargrilled chicken wings served with a spicy Chimichurri sauce.

Mariscos Tapas ^{SEAFOOD}

Albondigas de Bacalao £6.95

Spanish saffron-infused cod fish balls, served with homemade tomato sauce.

Calamares Fritos £7.95

Deep-fried squid served with ali oli

Pescado Blanco £5.95

Deep-fried white fish served with ali oli.

Gambas Gabardinas £8.95

San Miguel battered king prawns with ali oli.

Gambas Pil Pil ^{GF} £8.95

Pan-fried king prawns with garlic, chilli & white wine.

Chupitos de Gambas ^{GF} £11.95

Spanish delicacy - six shots of curry sauce with pan fried king prawns.

Mejillones a la Marinera ^{GF} £5.95

Mussels cooked with homemade special tomato sauce.

PAELLA

Please allow 30-35 minutes cooking time!

Paella Valenciana

One person: £16.95 | Two people: £31.95

Traditional Spanish paella cooked with chicken, squid, white fish & mussels.

Paella de Marisco

One person: £17.95 | Two people: £32.95

Spanish paella cooked with prawns, white fish, squid/octopus, mussels & langoustine.

Paella de Carne

One person: £15.95 | Two people: £28.95

Spanish paella cooked with chicken & chorizo.

Paella de Verduras

One person: £13.95 | Two people: £25.95

Spanish rice cooked with mixed vegetables.

A Taste of Spain

AUTHENTIC TAPAS AVAILABLE IN BAWTRY!

What are Tapas?

Tapas are a variety of small savoury Spanish dishes, often served as a snack with drinks, or with other tapas as a meal.

To 'tapear' - going from bar to bar for drinks and tapas - is an essential part of the social culture of Spain, especially in the south, and is something that every visitor to Spain should experience.

Because tapas are informal, and the bars are often busy, they are commonly eaten standing up at the bar or at small tables or even upturned barrels, and the atmosphere is convivial and noisy. In Spain you will even see many tapas bars hanging traditional cured hams from the rafters.

History of Tapas

Legend has it that because of illness the thirteenth century Castilian king Alfonso X (the Wise) had to eat small snacks with his wine between meals to maintain his strength, and after recovering passed a law that wine or beer served in taverns had to be accompanied by food.

More possible origins were practical, with bread or a small plate of ham or olives being used to keep dust or insects out of the drink (the literal meaning of 'tapa' is lid).

It was also the custom for agricultural and other manual workers to eat small

snacks so that they could continue working until the main meal of the day.

Although tapas in their present form can be found throughout Spain, it is generally accepted to have begun in the taverns and bars of Sevilla and Andalucía.

Ingredients

As with the Spanish diet in general, tapas are made from traditionally Mediterranean ingredients, especially olive oil, garlic, fish and seafood, and free range pork.

There are a number of theories regarding the origin of the custom of eating small snacks with drinks.

Paella is rare in Sevilla, though many bars there do a lunchtime 'arroz del día' or rice of the day, and potato omelette (tortilla) are also common.

There is a huge variety of fish and seafood on offer, from salt cod (bacalao) and tuna to calamares (squid) and prawns.

Although beef and lamb are also popular, the most common meat is pork, much of which comes from free range 'pata negra' pigs, used for jamón Ibérico. Every part of the animal is used, including cheeks, trotters, tripe and blood.



PLEASE ASK TO SEE OUR EXTENSIVE WINE LIST & COCKTAIL MENU!

There is also a wide selection of cheeses, such as the well-known Manchego, and it is usually made from sheep and goat's milk, or a blend of the two. Salads are usually simple dishes of lettuce, tomato and onion and are not often found in small tapa sizes.

How to Order

The first thing to do is check whether you can order tapas at the tables. In some places they only serve tapas at the bar and you have to order 'raciones' (large plates) at

tables or out on the terrace.

Once seated, don't order everything at once. Many tapas are already prepared and you could end up with 5-6 dishes arriving at once. Also, you may see something walk by that looks good, so best to start with just one or two tapas each and take it from there.

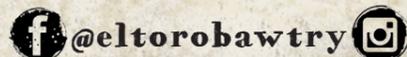
The barman will usually run a tab for you, which is paid after you have finished eating.

You will find that modern tapas have changed quite a lot over the years - at El Toro our tapas are cooked fresh to order every time and are delicious!

#16 The Courtyard,
Bawtry, Doncaster DN10 6JG
T: 01302 714951

E: bookings@eltorobawtry.co.uk
W: www.eltorobawtry.co.uk

For updates please follow us on social media:



**FANCY SOMETHING SWEET
COFFEE OR LIQUEUR
TO FINISH YOUR MEAL?**

**PLEASE ASK TO SEE
OUR DESSERT MENU!**



el Toro

LOUNGE · TAPAS · BAR

Menú Principal