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# TORO SALAO

## Menu Toro Salao

Chef Guillermo Gonez  
Sous Chef Pedro Parrilla

### Ensaladas

Ensalada To' \$13.80  
*House mixed green salad with fresh spinach, local cheese, kalamata olives, piquillo peppers, onions, pistachios, and cherry tomatoes, with balsamic vinaigrette.*

### Arroces

Arroz con pollo y gandules \$16.10  
*Puerto Rican style rice with chicken and pigeon peas.*  
Paella del Toro con mariscos, pollo y chorizo \$28.75  
*Seafood paella with chicken and spanish chorizo.*

### Cocas

**Spanish flatbread pizza**  
Coca Tres quesos - manchego, mozzarella y tetilla \$17.25  
*Manchego cheese, mozzarella and tetilla cheese Spanish flatbread pizza.*  
Coca Jardinera - alcachofas, shitake, aceitunas y goat cheese \$17.25  
*Artichoke, shitake, kalamata and goat cheese Spanish flatbread pizza.*  
Coca Iberica - queso manchego y chorizo manchego \$17.25  
*Cheese and spanish chorizo Spanish flatbread pizza.*

### Raciones

Lomo de cerdo con paella stir fry \$18.40  
*Roasted adobo style pork loin with stir fried paella.*  
Crispy camarones envueltos con jamon serrano - medalla batter \$17.25  
*Crispy medalla battered shrimp wrapped in cured spanish ham.*  
Paletas de arepa de maiz relleno de queso manchego y chorizo \$16.10  
*Corn meal lollipops with manchego cheese and spanish chorizo.*  
Calamares fritos en paprika y ajo \$13.80  
*Flash-fried calamari in paprika and garlic salsa.*  
Albondigas de ternera y amarillos con romesco y queso del pais \$17.25  
*Veal meatballs with sweet plantain, romesco sause, and local cheese.*  
Quesadilla de pollo con romesco de chipotle y crema \$14.95  
*Chicken quesadilla with chipotle - romesco salsa, and cilantro sour cream.*  
Chicharrones de dorado encebollado \$16.10  
*Golden mahi mahi fritters sauteed with onions.*  
Churrasco a la plancha con chimichurri y fufu cubano \$20.70  
*Skirt steak with chimichurri salsa and mashed sweet plantain.*

### Sangrias

Toro Sangria - 1/2 Jarra (Small Pitcher) \$24.15  
*Red or white spanish wine, Don Q, brandy, orange liquor, lemon-lime juice, orange juice and mixed fruits.*  
Toro Sangria - Jarra Grande (Large Pitcher) \$42.55  
Toro Rosado - 1/2 Jarra (Small Pitcher) \$26.45  
*Fresh strawberries and bananas with rose spanish wine, brandy, orange liquor and lemon-lime juice.*  
Toro Rosado - Jarra Grande (Large Pitcher) \$48.30  
Tropical Sangria - 1/2 Jarra (Small Pitcher) \$26.45  
*Albarno wine with brandy, orange liquor, lemon-lime juice, passion-orange juice and fresh mango and pina chunks with a hint of saffron.*  
Tropical Sangria - Jarra Grande (Large Pitcher) \$48.30

### Tablas

#### Quesos - Jamones y Embutidos

Mahon - Tetilla - Murcia - Manchego  
Chorizo - Serrano - Cantimpalo surtidos  
Surtido pequeno de 3 \$20.70  
*(small assortment of 3).*  
Surtido grande de 3 \$26.45  
*(large assortment of 3).*  
Surtido especial de todos \$37.95  
*(complete assortment).*

### Tapas

Gaspacho del Verano \$9.20  
*Fresh Summer Gazpacho with Avocado and Crostini Croutons.*  
Aceitunas marinadas en vino tinto, hierbas frescas y aceite de oliva \$6.90  
*Mixed marinated olives with red wine, fresh herbs and olive oil.*  
Tortilla de yuca con queso manchego, chorizo y aioli de ajos rostizados \$6.90  
*Spanish style omelet with casaba, spanish chorizo, manchego cheese and roasted garlic aioli.*  
Patatas bravas con aioli de chorizo \$9.20  
*Fingerling potatoes with spanish chorizo aioli.*  
Chistorras con pure de garbanzo al estilo arabe y tostadas \$9.20  
*Spanish breakfast sausage with chickpeas pure and olive oil ciabatta bread toast.*  
Mejillones en salsa verde y pico de gallo \$9.20  
*Mussels with green pico de gallo.*  
Croquetas de Bacalao con aioli de limon \$9.20  
*Spanish cod croquettes with lemon aioli.*  
Croquetas de jamon Serrano con salsa de guayaba \$9.20  
*Spanish serrano ham croquettes with guava rum glaze.*  
Cazuelita de pulpo en escabeche de piquillo y balsamico con tostones \$11.50  
*Octopus in balsamic and piquillo peppers vinaigrette, with deep fried green plantains.*