



787-792-2625

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TORO SALAO

Menu Toro Salao

Chef Guillermo Gonez

Sous Chef Pedro Parrilla

Arroces

- Arroz con pollo y gandules \$16.10
Puertorican 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 del Dia \$17.25
- 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.

Sides

- Fufu \$5.75
- Vegetable Cous Cous \$6.90
- Crostini \$2.30
- Sauteed Spinach with Caramelized Onions \$5.75

Postres

- Banana Kahlua Bread Pudding \$9.20
- Brown Sugar and Cinnamon Spiced Churros \$9.20
- Chocolate Espresso Brulee \$9.20
- Chese Cake \$9.20
- Crema Catalana \$9.20

Tablas

Quesos - Jamones y Embutidos

- Mahon - Tetilla - Murcia - Manchego Chorizo - Serrano - Cantimpalo surtidos
- Tapa de Surtidos de Queso \$11.50
- Surtido pequeno de 3 \$20.70
(small assortment of 3).
- Surtido grande de 3 \$36.80
(large assortment of 3).

Tapas

- Aceitunas marinadas en vino tinto, hierbas frescas y aceite de oliva \$6.90
Mixed marinated olives with red wine, fresh herbs and olive oil.
- Gazpacho del Verano \$9.20
Fresh Summer Gazpacho with Avocado and Crostini Croutons.
- Patatas bravas con aioli de chorizo \$9.85
Fingerling potatoes with spanish chorizo aioli.
- Cazuela of Hot Creamy Crab and Artichoke Dip \$13.80
served with crostini
- Taquitos de Camarones al Ajillo \$11.50
crispy garlic shrimp taco rolls - citrus aioli
- Mejillones en salsa verde y pico de gallo \$9.20
Mussels with green pico de gallo.
- Queso Cana de Cabra al Horno \$17.25
queso de oveja combinada con brie (baked brie filled with goat cheese) served with mermelada de chorizo & crostini
- Croquetas de Bacalao con aioli de limon \$10.35
Spanish cod croquettes with lemon aioli.
- Croquetas de jamon Serrano con salsa de guayaba \$10.35
Spanish serrano ham croquettes with guava rum glaze.
- Empanadillas de Pollo y Chorizo \$9.20
chicken and chorizo sausage empanadas with mozzarella cheese - garlic aioli
- Tortilla de yuca con queso manchego, chorizo y aioli de ajos rostizados \$9.85
Spanish style omelet with casaba, spanish chorizo, manchego cheese and roasted garlic aioli.

Raciones

- Ensalada To' \$13.80
House mixed green salad with fresh spinach, local cheese, kalamata olives, piquillo peppers, onions, pistachios, and cherrie tomatoes, with balsamic vinaigrette.
- Ensalada de Espinacas frescas con Bacon Vinagrette \$11.50
fresh spinach salad with bacon vinaigrette and hard boiled egg
- Calamares Fritos en Paprika y Ajo \$13.80
Flash fried calamari in paprika and garlic salsa
- Toro Salao Salchichas Frescas a la Plancha \$16.10
fresh housemade pork sausage seared with roasted pepper and onion escabeche
- Mediterranean Cous Cous con Vegetales \$13.80
Israeli cous cous with roasted vegetables and sundried tomato
- Chicharrones de Dorado \$18.40
- Encebollado \$13.80
Golden mahi mahi fritters - caramelized onions.
- Albondigas de Ternera y Amarillos con Romesco y Queso del Pais \$13.80
Veal meatballs with sweet plantain, romesco sauce, and fresh local cheese

Raciones Grandes

- Lomo de cerdo con paella stir fry \$18.40
Roasted adobo style pork loin with stir fried paella.
- Churrasco a la plancha con chimichurri y fufu cubano \$28.75
Skirt steak with chimichurri salsa and mashed sweet plantain.
- Pechuga de Pollo en Salsa de Queso y Cantimpalo con Pasta Pappardelle \$18.40
skin on seared chicken breast with a creamy goat cheese and cantimpalo sauce, served with pappardelle pasta and zucchini
- Mediterranean Spiced Panko Crusted Basa Filet \$16.10
con espinacas (spinach) y patatas bravas

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

Pitcher)

*Fresh strawberries and bananas
with rose spanish wine, brandy,
orange liquor and lemon-lime juice.*

Toro Rosado - Jarra Grande \$48.30

(Large Pitcher)

Tropical Sangria - 1/2 Jarra \$26.45

(Small Pitcher)

*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 \$48.30

(Large Pitcher)