



787-792-2625

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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.

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.

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 \$24.00
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