



Menu A

Welcome Aperitif

Shot of traditional “puchero” broth with amontillado sherry and mint

Starters to Share

Iberian ham croquettes with onion emulsion and tomato confit

Our TORO style Russian salad with white shrimp

Moroccan-style chicken pastilla with almonds

Main Course (to choose)

Oxtail stew in red wine served with panadera potatoes

Chargrilled ANGUS Rib-Eye steak (250g)

Served with baked potato and homemade Alioli sauce

Salmon with cream of carrots, Málaga blue cheese sauce and pork rinds

Honey and fine herbs chicken breast served with french fries

Dessert

Cheesecake and Pistachio Tart with Yogurt Ice Cream

Beverages

Still water, soft drinks, Cruzcampo Glacial draught beer,
and 1 bottle of Sommelier’s Selection wine per 4 guests.

Rustic bread, alioli, and olives included

VAT included



Menu B

Welcome Aperitif

Cava Sangria with punch and orange blossom water

Shot of traditional “puchero” broth with amontillado sherry and mint

Starters to Share

Iberian ham croquettes with onion emulsion and tomato confit

Our TORO style Russian salad with white shrimp

Foie gras and goat cheese timbale with muscat wine reduction

Main Course (to choose)

Chargrilled acorn-fed Iberian Pork served with french fries and Padrón peppers

Spanish lamb Tagine with prunes and couscous

Grilled sea bass with seasonal vegetables

Chargrilled vegetable platter with romesco sauce

Dessert

Chocolate pudding with banana split ice cream

Beverages

Still water, soft drinks, Cruzcampo Glacial draught beer, and 1 bottle of Sommelier’s Selection wine per 4 guests.

Rustic bread, alioli, and olives included

VAT included



Menu C

Welcome Aperitif

Cava, 43 & Triple seco Spitz
Shot of traditional “puchero” broth with amontillado sherry and mint
Iberian ham croquettes

Starters to Share

Acorn-fed Iberian ham and bread with tomato and extra virgin olive oil
Foie gras and goat cheese timbale with muscat wine reduction
Red tuna tartare from Barbate
Our “TORO” style broken eggs with truffle

Main Course (to choose)

Roasted lamb shoulder with rosemary honey and mustard glaze
Chargrilled ANGUS Beef Tenderloin (180g) served with homemade fries and your choice of sauce
Turbot with gazpachuelo cream and tiger prawn
Chargrilled ANGUS Rib-Eye steak (300g) served with homemade fries

Dessert

Málaga Sabayón with fresh berries and caramelized walnuts

Beverages

Wine pairing of white, rosé, and red wines Sommelier’s Selection
Still water, soft drinks, and Cruzcampo Glacial draught beer

Rustic bread, alioli, and olives included

VAT included