

Party Menu #1

STARTER

Plato de Panes

Platter of all our garlic breads, enough to share.

£31.95
PER PERSON

TAPAS TO SHARE

Albondigas

Traditional Spanish meatballs in spicy homemade tomato sauce.

Croquetas de Jamon y Queso

Creamy hand-crumbed Serrano ham & cheese, served with aioli.

Chuletas de Cordero *GF*

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

Estofado de Ternera

Slow cooked beef with San Miguel.

Paella Tapa Mixta *GF*

Traditional Spanish mini paella, cooked with chicken & chorizo.

Brochetta de Pollo *GF*

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

Calamares Fritos

Deep-fried squid served with aioli.

Gambas Pil Pil *GF*

Pan-fried king prawns with olive oil, garlic & chilli.

Pescado Blanco

Deep-fried white fish served with aioli.

Champiñones Azules *vGF*

Button mushrooms cooked with blue cheese & onion sauce.

Patatas Fritas *vGF*

Handcut & triple-cooked chips with rock salt.

DESSERT ENOUGH TO SHARE

Churros con Chocolate *v*

Homemade & freshly fried Spanish doughnuts, dusted with cinnamon & sugar, served with chocolate sauce.

Our Party Menus are designed for a minimum party of six people to enjoy...

Please select which menu you prefer & your table will receive everything on that menu!

Party Menu #2

STARTER

Pan de Ajo y Queso *v*

Spanish garlic bread topped with melted cheese.

£28.95
PER PERSON

TAPAS TO SHARE

Albondigas

Traditional Spanish meatballs in spicy homemade tomato sauce.

Chorizo con Sidra *GF*

Spicy Spanish chorizo cooked in dry apple cider.

Calderetta de Cordero

Traditional slow-cooked lamb with Spanish spices.

Brochetta de Pollo *GF*

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

Paella Tapa Mixta *GF*

Traditional Spanish mini paella, cooked with chicken & chorizo.

Calamares Fritos

Deep-fried squid served with aioli.

Pescado Blanco

Deep-fried white fish served with aioli.

Champiñones al Ajo *vGF*

Sautéed garlic & chilli mushrooms.

Patatas Fritas *vGF*

Handcut & triple-cooked chips with rock salt.

DESSERT ENOUGH TO SHARE

Churros con Chocolate *v*

Homemade & freshly fried Spanish doughnuts, dusted with cinnamon & sugar, served with chocolate sauce.



el Toro

LOUNGE · TAPAS · BAR

Main Menu

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

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Panes y Embutidos

BREAD & CURED MEAT

01. **Pan Caliente y Acetunas Alinadas** **v** 5.95
Warm bread served with mixed marinated & pitted olives.
02. **Pan Caliente** **v** 3.50
Basket of warm bread.
03. **Pan de Ajo** **v** 4.50
Spanish garlic bread.
04. **Pan de Ajo y Queso** **v** 4.95
Spanish garlic bread topped with melted cheese.
05. **Pan a la Catalana** **v** . 4.95
Spanish garlic bread topped with tomato, garlic, extra virgin olive oil & pesto.
06. **Pan y Chorizo** 5.95
Spanish garlic bread topped with chorizo.
07. **Plato de Panes** 12.95
Platter of all our garlic breads for two to share.
08. **Plato de El Toro**
Serves one person 9.95
Serves two people 18.95
Premium acorn-fed Iberico ham, Salchichon, Cecina & acorn-fed Iberico chorizo served with toasted bread, Manchego cheese & olives.

Ensalada

SALAD

48. **Ensalada y Feta** **v** **GF** 6.95
Fresh mixed leaves & cucumber salad with feta cheese.
49. **Ensalada de Pollo** **GF** 7.95
Grilled chicken served with fresh mixed leaves & cucumber.
50. **Ensalada Templada** **GF** 8.95
Pan-fried king prawn, squid, onion & peppers served warm with mixed green leaves.

TAPAS ESPAÑOLAS TRADICIONALES Y CREATIVAS

TRADITIONAL & MODERN SPANISH TAPAS

Vegetarianas

VEGETARIAN

09. **Champiñones al Ajo** **v** **GF** 6.95
Sautéed garlic & chilli mushrooms.
10. **Tempura de Calabacín** **v** 7.95
Deep-fried battered courgette served with aioli.
12. **Brochetta de Verduras** **v** **GF** 7.95
Chargrilled vegetable skewers served with garlic & basil pesto.
13. **Pisto Verduras** **v** **GF** . . . 7.95
Pan-fried vegetables with tomato sauce.
14. **Champiñones de Queso Azul** **v** **GF** 7.95
Button mushrooms cooked with blue cheese & onion sauce.
15. **Queso Frito** **v** 7.95
Deep-fried Manchego cheese served with sweet chilli sauce.
16. **Halloumi ala Plancha** **v** **GF** 8.95
Grilled halloumi cheese served with pesto & sweet chilli sauce.
17. **Fideo de Verdura** **v** . . . 6.95
Spanish pasta pan-fried with mixed vegetables & tomato sauce.
18. **Paella Verduras** **v** **GF** . . . 6.95
Traditional Spanish mini paella, cooked with seasonal vegetables.
19. **Tortillas Española** **v** **GF** 5.95
Traditional Spanish omelette.
20. **Patatas Bravas con Queso** **v** **GF** 5.50
Handcut, deep-fried chips with spicy 'bravas' tomato sauce & cheese.
21. **Patatas Cabrales** **v** **GF** . 5.50
Handcut, deep-fried chips served with blue cheese sauce.
22. **Patatas Bravas** **v** **GF** . . . 5.50
Handcut, deep-fried chips served with spicy tomato sauce.
23. **Patatas Aioli** **v** **GF** 5.50
Handcut, deep-fried chips served with aioli (garlic mayo) sauce.
24. **Patatas Fritas** **v** **GF** . . . 4.95
Handcut, deep-fried chips with rock salt.

Tapas de Mariscos

SEAFOOD

25. **Mejillones a la Marinera** **GF** 7.95
Mussels cooked in our special homemade tomato sauce.
26. **Pescado Blanco** 7.95
Deep-fried battered cod, served with aioli.
27. **Boquerones Fritos** 6.95
Deep-fried whitebait sprinkled with rock salt & served with aioli.
28. **Calamares Fritos** 7.95
Deep-fried squid rings served with aioli.
29. **Gambas Gabardinas** 9.95
San Miguel battered, deep-fried king prawns, served with aioli.
30. **Gambas Pil Pil** **GF** . 9.95
Pan-fried king prawns with garlic, chilli & white wine.

Tapas are small plates of food usually shared with friends or family. Each person chooses what they like; we recommend ordering three tapas per person, so everyone can enjoy a taste of every thing!

Carne de Tapas

MEAT

31. **Albondigas** 7.95
Traditional Spanish meatballs in spicy homemade tomato sauce.
32. **Solomillo de Ternera** **GF** 10.95
Mini beef sirloin served with sautéed onion, peppers & blue cheese sauce.
33. **Estofado de Ternera** 8.95
Slow-cooked beef with San Miguel, with peas, carrot & Spanish spices.
34. **Calderetta de Cordero** **GF** 8.95
Traditional slow-cooked lamb with Spanish spices.
35. **Chuletas de Cordero** **GF** 9.95
Chargrilled lamb chops, marinated in Spanish spices for at least 24 hours.
36. **Higado de Cordero** . 6.95
Pan-fried lamb liver with red onion & Spanish spices.
37. **Lomo de Cerdo** **GF** . . . 6.95
Grilled pork loin served with mojo (coriander & garlic) sauce.
38. **Chorizo con Sidra** . 6.95
Spicy Spanish chorizo cooked in dry apple cider.
39. **Chorizo Grill** **GF** 6.95
Chargrilled spicy Spanish chorizo.
40. **Picado de Chorizo** **GF** . 6.95
Handcut potato with chorizo, bacon, onion, egg & cheese.
41. **Paella Tapa Mixta** **GF** . 6.95
Traditional Spanish mini paella, cooked with chicken & chorizo.
42. **Pollo con Queso Azul** **GF** 7.50
Pan-fried chicken breast finished with a creamy blue cheese sauce.
43. **Croquetas de Jamon y Queso** 7.95
Creamy, hand-crumbed Serrano ham & cheese served with aioli.
44. **Pollo a la Crema** **GF** . . 7.95
Creamy chicken cooked with onion, pepper & paprika.
45. **Fideo de Pollo** 7.95
Spanish pasta pan-fried with chicken, onion, peppers & cream.
46. **Brochetta de Pollo** **GF** 7.50
Chargrilled chicken skewers, marinated in Spanish spices & served with piri piri sauce.
47. **Alitas de Pollo** 6.50
Grilled chicken wings served with Chimichurri sauce.

Please allow approx 30 minutes cooking time!

PAELLA

51. **Paella Valenciana**
One person: 19.95 | Two people: 38.95
Traditional Spanish paella cooked with chicken, squid, white fish & mussels.
52. **Paella de Marisco**
One person: 19.95 | Two people: 38.95
Spanish paella cooked with prawns, white fish, squid/octopus, mussels & langoustine.
53. **Paella de Carne**
One person: 18.95 | Two people: 36.95
Spanish paella cooked with chicken & chorizo.
54. **Paella de Verduras** **v**
One person: 17.95 | Two people: 34.95
Spanish rice cooked with mixed vegetables.

Plato Mixto

55. **Mixed Meat Platter** **GF** 21.95
Includes chicken skewer, lamb chops, chicken wings, chorizo grill & mini sirloin steak. Served with salad & patatas fritas (choose any side sauce).
56. **Mixed Seafood Platter** 21.95
Includes battered cod fish, squid rings, whitebait & king prawn. Served with salad, patatas fritas & aioli.

Salsa

SAUCES 95P EACH

- Aioli** Garlic mayonnaise
- Blue Cheese** Rich & creamy
- Peppercorn** Creamy & hot
- Chimichurri** Tangy, garlic & green herbs

- Brava** Spicy tomato
- Diana** Cream & mushrooms
- Piri Piri** Fragrant & spicy

GF GLUTEN FREE **v** VEGETARIAN
PLEASE NOTE Before ordering, please inform a member of staff if you have any food allergies/intolerances or are coeliac. Although we store & prepare non-meat food & items containing nuts in separate areas, we cannot guarantee no cross-contamination. We take great care to remove bone & cartilage from boneless meat products, however we cannot guarantee that you won't find any.