

Dishes on this menu are **DAIRY-FREE**.

EL TORERO Dairy-Free Guide

Dairy-free refers to dishes that do not contain dairy products and their derivatives, eg milk, cream, butter or margarine.

Panes, Tapas Frias y Ensaladas Breads, Cold Tapas and Salads

Pan y ali-oli (V) Fresh bread served with garlic mayonnaise	£2.25
Pan tomaca (V) Toasted bread spread with grated tomatoes, parsley, garlic & olive oil	£2.25
Pan rústico (V) Olive cob or herb bloomer (when available)	£1.95
Aceitunas (V) Green queen olives	£1.95
Aceitunas marinadas (V) Black & green olives marinated in lemon, garlic & chillies	£2.25
Alcachofas con anchoas Artichoke hearts served with salted anchovies	£3.95
Boquerones con tomate Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato	£4.25
Berenjenas con miel (V) Crispy slices of deep-fried aubergine, lightly covered in honey	£2.95
Ensalada mixta (V) Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing	£4.75
Ensalada El Torero Salad with beef tomato, tuna, white & green asparagus, egg, onion, & olives with olive oil & vinaigrette dressing	£4.95

Embutidos Cured Meats

Jamón serrano Cured Spanish ham (small / large portion)	£4.75 / £8.50
Jamón ibérico Special cured Spanish ham (small / large portion)	£9.75 / £18.95

Surtido de embutidos ibéricos Assortment of Spanish cured sausage meats (small / large portion)	£6.95 / £13.95
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Tapas Calientes Hot Tapas

Bocaditos de salmón Deep-fried breaded chunks of salmon served with salad & tartare sauce	£4.50
Bacalao con tomate confitado Oven-baked cod with peppers & onions in a tomato coulis	£4.95
Gambas al ajillo King prawns sautéed in olive oil with chilli peppers & garlic	£4.95
Gambas al pil-pil King prawns sautéed in olive oil with sweet paprika & garlic	£4.95
Gambas al vino blanco King prawns cooked in white wine with garlic & parsley	£4.95
Gambas con gabardina King prawns deep-fried in a beer batter	£4.80
Cazuela de calamares Squid cooked in white wine with tomato, pepper, garlic & parsley	£4.95
Pulpo a la gallega Octopus tentacle medallions with a sweet paprika & olive oil dressing	£4.95
Calamares a la molinera Fried battered squid served with garlic mayonnaise	£4.95
Paella valenciana Rice dish with fish, seafood & chicken	£4.25
Pescaito frito Mixture of fish lightly dusted in flour and fried (including prawns)	£5.25
“Papas a lo pobre” (V) Sliced potatoes fried in olive oil with green peppers and onions	£2.95
Patatas al infierno (V) Potatoes with a hot tomato sauce	£2.95

Patatas cortijeras	£3.25
Potatoes fried with chorizo and red peppers	
Patatas payesa (V)	£2.95
Potatoes fried in olive oil with red peppers & onions	
Champiñones al vino blanco (V)	£3.75
Mushrooms sautéed in olive oil with garlic, parsley & dry white wine	
Tortilla española (V)	£3.50
Spanish omelette with potatoes and onions	
Salteado de verduras (V)	£3.75
Mixture of vegetables par grilled & fried in olive oil	
Arroz a la hortelana (V)	£3.95
Rice dish cooked with mixed vegetables	
Potaje de titos (V)	£3.75
Chickpeas cooked with vegetables seasoned with cumin	
Pollo al vino blanco	£4.65
Chicken cooked in olive oil with garlic & white wine	
Pollo a la campera	£4.75
Chicken cooked in white wine with garlic, saffron & cloves	
Arroz con pollo "Mama Antonia"	£4.25
Rice cooked with pork & chicken in white wine	
Cordero en caldereta	£5.25
Lamb braised in a tomato & white wine sauce with paprika & herbs	
Habas con jamón serrano	£3.95
Broad beans fried in olive oil with Spanish ham	
Brocheta de pollo	£4.75
Chicken breast, pepper & onion kebab served with potatoes & salad	
Dátiles con beicon	£4.50
Dates with an almond centre wrapped in streaky bacon	
Morcilla con tomate	£4.25
Spicy Spanish black sausage in a tomato sauce	
Ternera a la riojana	£4.95
Beef stew cooked with carrots & peas in a rich red wine sauce	
Longaniza frita	£4.25
Spanish sausage fried in olive oil with garlic & white wine	

Chorizo picante frito al vino blanco	£4.25
Spicy chorizo sausage fried in olive oil with garlic & white wine	
Ropa vieja	£4.50
Chickpeas with diced spicy sausages & pork loin in a tomato sauce	
Picadillo ibérico	£4.75
Chunks of chorizo & fried potatoes scrambled with eggs	
Pimientos del piquillo con morcilla	£4.75
Piquillo peppers stuffed with a mix of spicy black sausage & rice	

(V) denotes dishes that are suitable for vegetarians.

We cannot guarantee that any of our dishes are completely free from trace of nuts, gluten or dairy. We also have a **Gluten Free** guide.

Fish dishes may contain bones.

Paellas y Arroces Paellas and Rices

Minimum of 2 people required Cooking time 40-45 minutes

At busy times, cooking time may be longer.

Paella valenciana	£9.95 per person
Rice with chicken, fish and seafood	
Paella mixta	£9.75 per person
Rice with chicken, pork and chorizo	
Paella de pescado y mariscos	£10.25 per person
Rice with fish and seafood	
Arroz negro	£10.25 per person
Rice with fish and seafood cooked with squid ink	
Arroz "Mama Antonia"	£9.95 per person
Rice with pork & chicken cooked in white wine	
Paella a la hortelana (V)	£8.95 per person
Country style rice cooked with vegetables	