

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) £2.25

Fresh bread served with garlic mayonnaise

Pan tomaca (V) £2.25

Toasted bread spread with grated tomatoes, parsley, garlic & olive oil

Pan rústico (V) £1.95

Olive cob or herb bloomer (when available)

Aceitunas (V) £1.95

Green queen olives

Aceitunas marinadas (V) £2.25

Black & green olives marinated in lemon, garlic & chillies

Alcachofas con anchoas £3.95

Artichoke hearts served with salted anchovies

Boquerones con tomate £4.25

Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato

Berenjenas con miel (V) £2.95

Crispy slices of deep-fried aubergine, lightly covered in honey

Ensalada mixta (V) £4.75

Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing

Ensalada El Torero £4.95

Salad with beef tomato, tuna, white & green asparagus, egg, onion, & olives with olive oil & vinaigrette dressing

Embutidos Cured Meats

Jamón serrano £4.75 / £8.50

Cured Spanish ham (small / large portion)

Jamón ibérico £9.75 / £18.95

Special cured Spanish ham (small / large portion)

Surtido de embutidos ibéricos £6.95 / £13.95

Assortment of Spanish cured sausage meats (small / large portion)

Tapas Calientes Hot Tapas

Bocaditos de salmón £4.50

Deep-fried breaded chunks of salmon served with salad & tartare sauce

Bacalao con tomate confitado £4.95

Oven-baked cod with peppers & onions in a tomato coulis

Gambas al ajillo £4.95

King prawns sautéed in olive oil with chilli peppers & garlic

Gambas al pil-pil £4.95

King prawns sautéed in olive oil with sweet paprika & garlic

Gambas al vino blanco £4.95

King prawns cooked in white wine with garlic & parsley

Gambas con gabardina £4.80

King prawns deep-fried in a beer batter

Cazuela de calamares £4.95

Squid cooked in white wine with tomato, pepper, garlic & parsley

Pulpo a la gallega £4.95

Octopus tentacle medallions with a sweet paprika & olive oil dressing

Calamares a la molinera £4.95

Fried battered squid served with garlic mayonnaise

Paella valenciana £4.25

Rice dish with fish, seafood & chicken

Pescaito frito £5.25

Mixture of fish lightly dusted in flour and fried (including prawns)

“Papas a lo pobre” (V) £2.95

Sliced potatoes fried in olive oil with green peppers and onions

Patatas al infierno (V) £2.95

Potatoes with a hot tomato sauce

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| 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 | |

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| 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.

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| 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 | |