

TORO BANGKOK

DINNER MENU

PINTXOS / SNACKS

TOMATO TOAST "PAN CON TOMATE" 150
Grated tomatoes on toasted bread with garlic and alioli
- Add Anchovies +35 Baht

WHITE ANCHOVIES "BOQUERONES" 150
White anchovies marinated in vinegar, soybeans, and smoked paprika

SPANISH OMELETTE "TORTILLA ESPAÑOLA" 150
Egg omelette with potatoes, onions, and black truffle alioli

SMOKED BARAMUNDI "PESCADO" 200
Smoked pastrami mousse with dried squid spring onions and prawn crackers

MUSHROOMS "SETAS" 200
San Sebastian style mushrooms with egg yolk and wild herbs

HAZELNUTS "AELLANAS" 200
Candied hazelnut tossed with sumac and chili flakes

OLIVES "ACEITUNAS" 150
Manzanilla olives marinated in thyme and orange zest

EGGPLANT RELISH TOAST "ESCALIVADA" 200
Smoked eggplant, onions, bell peppers, tomatoes with toasted bread and sherry vinegar

BEEF TONGUE TOAST "TOSTA DE LENGUA" 320
Shaved smoked beef tongue on grilled bread and romesco

FRIAS / COLD TAPAS

VEGETABLE SALAD "ENSALADA CORTADA" 200
Romaine hearts, daikon radish, enokis, cucumber and tahini miso dressing

CRAB SALAD ON TOAST "TOSTA DE CONGREJO" 250
Crab salad on grilled bread with lardo and black garlic alioli

OCTOPUS SALAD "PULPO" 350
Braised octopus dressed with chili vinaigrette, spiced tomato jam and crispy potatoes

WATERMELON SALAD "SANDIA" 200
Watermelon salad with chorizo, baby anchovies, pomelo and cotija cheese

DESSERTS

CHURROS 200
Banana miso churros tossed with cinnamon sugar + chocolate dip

PANNA COTTA 200
Coconut custard glazed with pickled mulberries and kaffir lime

HELADO 200
Butterscotch ice cream with cacao nibs and sea salt

JAMONES / HAMS

SERRANO 290
Dry cured Spanish ham

IBERICO 350
Premium dry cured bellota pork shoulder

CHORIZO 250
Smoked Spanish paprika pork sausage

LOMO 350
Premium dry cured bellota pork loin

COPPA 290
Cured tender Italian pork neck

HAM BOARD 700
Try them all!



We offer **FAMILY-STYLE CHEF'S TABLE DINING EXPERIENCE** on our second-floor patio for a group between **6-30** people. We will tailor our unique spanish menu to your group's needs, paired with the perfect wine, beer or cocktail selections. Please feel free to let our staffs know your enquiry or you can reach us at:
INFO@TOROBANGKOK.COM or call **+662 392 7790**.

CHEESE

CABRALES BLUE 50g 250
Semi hard cow's milk cheese – Asturias, Spain

MANCHEGO 50g 250
Hard sheep's milk cheese – La Mancha, Spain

MAHON 50g 250
Firm cow's milk cheese – Minorca, Spain

CHEESE BOARD 480
Try them all!

CALIENTES / HOT TAPAS

GRILLED CORN "MAIZE" 200
Tossed with alioli, cotija cheese and chili flakes

GARLIC PRAWNS "GAMBAS AL AJILLO" 320
Seared white prawns with Iberico XO and tamarind

SALT COD "CROQUETTAS" 250
Salt cod fritters topped with tempura lemon rings and alioli

CLAMS "ALMEJAS" 250
White wine steamed clams with chorizo and smoked hazelnut butter

BONE MARROW TOAST "ASADO DE HUESOS" 450
Roasted bone marrow served with oxtail marmalade, grilled bread, and radish citrus salad

SLICED HANGER STEAK "FILETE A LA PLANCHA" 350
Seared spice rubbed hanger steak with caramelized red onion and green curry butter

PORK JOWL "GUANCIALE" 390
Charcoal grilled pork jowl and sweet and sour mango, pickled chilies and fried baby shrimp with Italian fish sauce

BEEF TONGUE "LENGUA" 290
Sliced braised beef tongue with creamed lentils and salsa verde

MINI BURGERS "HAMBURGUESAS" 250
Beef mini burgers with tomato jam, pickled onions and alioli

FOIE GRAS "HIGADO" 450
Seared foie gras with candied tamarind jam, toasted brioche and pomelo

ROASTED POTATOES "PATATAS BRAVAS" 200
Roasted potatoes with pimenton spiced tomato sauce and alioli

HAM & CHEESE SANDWICH "BIKINI BOCADILLO" 250
Pressed Serrano ham and Manchego cheese sandwich with black truffle butter

PAELLA (Please Allow 30 Minutes)

PAELLA DE MAR Y TIERRA 890 (half) / 1,600 (full)
Clams, shrimp, chorizo Bomba rice

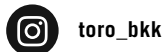
PAELLA DE POLLO Y SETAS 890 (half) / 1,600 (full)
Chicken, mushrooms, clams, miso, Bomba rice

PAELLA VEGETARIANA 720 (half) / 1,300 (full)
Mushrooms, artichokes, rocket, fried egg, Bomba rice

HOURS
SUN-THU: 6PM - 12AM
FRI-SAT: 6PM - 2AM

CHEF OWNERS | KEN ORINGER & JAMIE BISSONNETTE
CHEF DE CUISINE | ZACH WATKINS

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



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TORO BANGKOK DRINKS MENU



COCKTAILS

FONT MAGICA 290

Refreshing play on lemon drop. Smirnoff, watermelon, black pepper, lemon

THE FLAMENCO 290

A play on the piña colada. Burnett gin, pineapple, egg white

EAST G&T 360

Classic G&T with a yuzu punch. Ford's gin, shiso, yuzu

WEST G&T 390

A clean and refreshing G&T with a bite! Martin Miller gin, peppercorn, cucumber

STORMY BULL 420

Bold & bull headed with a ginger kick. Pyrat & Diplomatico Rum, ginger syrup, lime

BARCELONA SUNRISE 320

Strawberry burst with a kiss of spice. Lunazul tequila, raspberry, smoked chili, culantro

SPARRING PARTNER 490

Mash up of old fashioned and manhattan. Rittenhouse rye, Camus Vsop, cynar, triple sec

BARDSTOWN FASHION 360

Easy drinking bourbon. Evan Williams, lemon, ginger

HEARTBREAK HILLS 320

Who doesn't like strawberry lemonade. Smirnoff, strawberry, lemon

HEAVY MEZCAL 460

Sweet & smokey. Los Danzantes, triple sec, lemon, cherry

OLD CUBAN 290

Hybrid between a mojito and French 75. Bacardi Blanca, mint, lime, sparkling wine

G&T OF THE MOMENT 390

Our G&T roulette...Feeling lucky?

BEER

ESTRELLA GALICIA DRAFT 240

SAN MIGUEL PILSEN 160

LAO LAGER OR DARK 180

OTHER

SOFT DRINKS & SODAS 90

SAN PELLEGRINO 500ML 180

AQUA PANNA 500ML 160

WHITES

CA N'ESTRUC BLANC '15 SPAIN 340/1800 *

Tropical and balanced, rare white blend, Catalunya, Spain

HOYA DE CADENAS '14 SPAIN 260/1400

Fruity and acidic, Chardonnay, Valencia, Spain

BELONDRADE APOLONIA '15 SPAIN 2200

Refreshing fruit and minerals, Verdejo, Castile-Leon, Spain

ASTOBIZA '15 SPAIN 2200

Clean and bright, Ondarrabi Zuri, Txacolina, Spain

OSTRAS PEDRIN '15 SPAIN 2100

Zesty with a long finish, Verdosilla, Valencia, Spain

REDS

MALACAPA '14 SPAIN 270/1400

Savory & classic, Tempranillo, Rioja, Spain

BARAHONDA 'CARRO' '14 SPAIN 350/1800

Rich and intense, rare red blend, Yecia, Spain

ANGOSTO 'LA TRIBU' '14 SPAIN 1500

Medium body with a slight sweetness, Garnacha, Valencia, Spain

DOMAINE ROCHE AUDRAN '14 FRANCE 1900

Deep, fruit-driven and jammy, Southern Rhone red blend, Rhone, France

DEHESA LA GRANJA TORO '08 SPAIN 2100

Mature, complex and rustic, Tempranillo, Castile-Leon, Spain

ATLAN & ARTISAN 8 VENTS '14 SPAIN 2600

Modern and easy to drink, Cabernet and Merlot, Majorca, Spain

VENTA LAS VACAS '14 SPAIN 2600

Elegant and fruity, Tempranillo, Ribera Del Duero, Spain

L'EQUILIBSTRIA NEGRE SYRAH '13 SPAIN 2500

Full and rounded with red fruits and spice, Syrah Blend, Catalunya, Spain

MATSU EL RECIO '13 SPAIN 2600

Easy to drink with a slightly sweet after taste, Tempranillo, Toro, Spain

BUBBLES

BOCCHORIS CAVA BRUT NV SPAIN 290/1800 *

Fresh and youthful, Cava, Catalunya, Spain

RAVENTÓS I BLANC BLANC DE BLANCS '14 SPAIN 2400

Classy premium and dry, Cava, Catalunya, Spain

BILLECART SALMON BRUT NV FRANCE 4200

Fruity, complex and traditional, Champagne Blend, France

PORT

NIEPOORT RUBY PORT NV PORTUGAL 2100

Fruity and sweet, Port Blend, Douro, Portugal

SANGRIA

LYCHEE 250/850 (Carafe)

White wine, elderflower, lychee, ginger ale, Bacardi Carta Blanca

BLOODY 220/750 (Carafe)

Red wine, triple sec, fresh apple, fruit juices, brandy

SUMMER 270/950 (Carafe)

White wine, apple, mango, peach, orange, ginger ale, Bacardi Carta Blanca

SPIRITS

WHISKY

ARDBEG 10 YR 360/5900

BALVENIE 360/5900

EVAN WILLIAMS 260/2200

JACK DANIEL'S 260/2900

JAMESON 260/2900

JW BLACK 290/3200

JW GOLD LABEL 320/4000

MACALLAN 12 YR 490/8200

MAKER'S MARK 290/4400

OBAN 14 YR 490/8200

TALISKER 10 YR 420/6800

VODKA

AYLESBURY DUCK 260/2900

BELVEDERE 290/3900

KETEL ONE 290/3900

TITO'S 260/3400

RUM

DIPLOMATICO BLANCO 220/2400

DIPLOMATICO RESERVA 260/3600

PYRAT 290/4600

RON ZACAPA 420/6200

GIN

BURNETT'S 220/2200

BEEFEATER 220/2200

BOMBAY SAPPHIRE 240/2900

THE BOTANIST 320/5200

EDINBURGH 260/3500

FILLIERS 290/2900

FORD'S 260/3200

G'VINE 320/4900

HENDRICKS 340/4900

MARTIN MILLERS 260/3900

ROUGE SOCIETY 320/5200

TANQUERAY 260/2900

TEQUILA / MEZCAL

ALIPUS SAN JUAN 320/4400

LUNAZUL BLANCO 260/2600

LUNAZUL REPOSADO 260/2600

PATRON REPOSADO 360/4900

PATRON ANEJO 390/5600

* RECOMMENDED FOR PORRON SERVICE / ASK OUR STAFFS

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