



Legend has it that Spanish tapas originated 700 years ago, when King Alfonso X stopped by a tavern in Cádiz. It was hot and windy, so the waiter covered the King's glass with a slice of jamón. The King loved how the jamón complemented the wine and stopped it from going to his head, so he ordered another glass with 'tapas' (cover). Shortly after, he decreed that all taverns serve alcohol with tapas, which evolved into a variety of tasty treats. His good judgment earned him the name 'el Sabio' (the wise one): some say this was for his cultural contributions; we like to believe his greatest gift was the humble tapas bar, and have named our restaurant after him.

## SPANISH CHARCOAL OVEN

### ESPÁRRAGO

Grilled Asparagus, serrano ham, soft egg, paprika and sherry vinaigrette

\$18

### EL PULPO

Grilled octopus leg, "Viola" mash potato and paprika

\$24

### EL CERDO

Herb marinated pork shoulder served with sauteed potatoes

\$23

### ATÚN A LA PARRILLA

Grilled tuna steak served with rucola salad and spicy salsa

\$26

### GRILLED SUCKLING PIG CUTLET

\$24

### LE MEDULA

Grilled bone marrow with toasted baguette and seasoned butter

\$19

## JAMÓN

### JAMÓN SERRANO

Dry cured serrano mountain ham

\$16

### JAMÓN IBÉRICO DE BELLOTA

Special aged ham from the black acorn-fed only Iberian pig

\$24

## CARNE

The best known of spanish sausages

### CHORIZO IBÉRICO

Paprika sausage from the Iberian black pig

\$16

### SPICY PEPPERONI

Spicy beef & pork sausage

### SALCHICHÓN IBÉRICO

Peppered sausage

### LOMO IBÉRICO

Cured pork loin

### COPPA HAM

Dry cured pork

### SALCHICHÓN TRUFA

Truffle sausage

## TORERO'S COLD CUT PLATTER

A selection of Spanish ham and sausages

SMALL

\$32

LARGE

\$49

## TRADITIONAL PAELLA VALENCIA

Small (1-2 persons) \$29

Large (3-4 persons) \$49

\* please allow 30-40mins cooking time



Subject to 10% service charge and 7% government tax



## COLD TAPAS

### GAZPACHO

*Cold tomato soup*

### PAN CON TOMATE

*Toasted bread with tomato*

### ACEITUNAS

*Spicy olives*

### BOQUERONES EN VINAGRE

*Anchovies in vinegar*

### CAVIAR DE BERENJENAS

*Caviar of eggplant on roasted garlic toast*

### PIMENTOS MARINADOS CASEROS

*Housemade marinated capsicum*

### ENSALADA DE QUESO DE CABRA

*Salad of baby spinach, fresh goat cheese, red onions, cherry tomatoes and walnuts*

### QUESO

*Assorted spanish cheese*

### QUESO Y AGUACATE

*Cheese and guacamole open faced sandwich*

## HOT TAPAS

\$10

### PATATAS ALIOLI

*Fried potatoes with garlic mayonnaise*

\$10

\$10

### CALAMARES A LA PLANCHA

*Pan-fried calamari cooked with Spanish paprika in extra virgin olive oil*

\$14

\$10

### CHORIZO AL VINO

*Spicy Sausage Pan-Fried in Red Wine*

\$15

\$10

### ALBÓNDIGAS EN SALSA ESPAÑOLA CON TOMATE

*Beef meatballs in spicy tomato sauce*

\$15

\$12

### TORTILLA ESPAÑOLA CON CHORIZO

*Traditional spanish omelette with chorizo*

\$14

\$12

### CROQUETAS DE JAMÓN

*Ham croquettes*

\$15

\$18

### OSTRAS FRITAS

*Hiroshima bay deep fried oysters with garlic and spanish paprika mayonnaise*

\$16

\$24

### VIEIRAS EN SALSA DE CAVA

*Sea scallops with sparkling white wine sauce*

\$22

\$18

### GAMBAS AL PIL PIL

*Sizzling prawns in virgin olive oil and garlic*

\$19

### CHULETA DE CORDERO A LA PARRILLA

*Grilled lamb cutlets*

\$22

## DESSERTS

### CREMA CATALANA

*Catalan custard*

\$9

### CHURROS

*Crunchy fried dough Spanish doughnut*

\$12

*Your choice of:*

Homemade chocolate

Caramel sauce

*Subject to 10% service charge and 7% government tax*

