

CATERING

Events & Catering
(210) 605-7759
catering@gustogroupusa.com
www.torokitchenandbar.com



PAELLAS



Prices per person - Includes a slice baguette bread and lemons

Toro Paella / Toro's classic recipe voted best in San Antonio!

Jumbo shrimp, mussels, chicken, calamari, pork belly & Spanish chorizo . 15

Paella Marinera / A Valencian fishermen's meal after a long day at sea
baby octopus, jumbo shrimp, calamari & mussels 18

Arroz Negro / A local favorite in Alicante:
Calamari, mussels, baby shrimp, baby Spain's galician octopus
& squid ink 18

Paella Vegetariana / Vegetarian paella with mushrooms,
bell peppers onion, peas and olives 14

Arroz con Costra / From Alicante. For pork lovers. morcilla, spanish
chorizo, pork belly & a layer of baked egg 17



TABLADO

CURED MEATS & CHEESE BOARD

Minimum 15 for package orders.
Served Family Style

All boards served with an assortment of compliments &
baguette (each tablado feeds 2-4 people)

TABLADO DEL CHEF

Chef's selection of four meats & four cheeses 14

SPANISH TABLADO

Jamon serrano, spanish chorizo, cured manchego
cheese, mahon cheese 10

PLATO DE 5Js

Full plate of the best serrano ham Spain has to offer,
3.5 oz of Jamón Ibérico de Bellota 5Js 69

OUR GARDEN



Prices per order - feeds approx. 6 people

Mediterranea / Ceviche style with avocado,
onions, green pepper with lime and cilantro 42

César / Chef's original recipe w/house made
anchovy caesar dressing 44

SANDWICHES



Prices per person. 72 hr advance notice required.

Spanish Bocadillo / Serrano ham & manchego cheese
served with our tomato spread. 11

DESSERTS



Prices per order - feeds approx. 6 people

***Torrijas** / Classic spanish dessert, bread
soaked in sweet cream, fried and drizzled in Licor 43 honey 48

Lemon or Chocolate Carlota / Lemon or chocolate zest cake,
layered with maria cookies and sweet cream topped with pecans
. 46 (Lemon) 52 (Chocolate)

EXTRAS



Price per 8oz portion (excluding baguette)

Alioli / Traditional spanish recipe 14

Salsa Habanero / Roasted habaneros and lime juice 12

Salsa Brava / Chile de arbol, garlic and olive oil 14

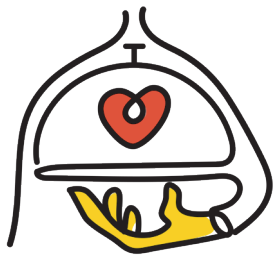
Cesar Dressing 13

Spanish Olive Mix / Pitted spanish olives 16

Sliced full baguette 10

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TAPAS

PRICE PER PIECE

- Queso de Cabra Frito** / Fried goat cheese w/ caramelized onions & honey 3
- Croquetas de Jamón Serrano** / Traditional bechamel serrano ham croquettes 3.50
- Dátiles al Tocino & Queso** / Oversized dates stuffed w/ Serrano, ham, cream cheese & manchego cheese, wrapped in bacon 4
- Tacos de Cochinita Pibil** / Slow cooked pork marinated in achiote sauce 2.50
- Boquerones** / Spanish anchovies marinated with vinegar, parsley & garlic 2
- Piquillos Rellenos** / Sweet red peppers, stuffed with goat cheese, cream cheese, pecans & serrano ham 3.50
- *Mini Carpaccios** / Solomillo carpaccio bites rolled in parmesan 4

PRICE PER ORDER

(feeds approx. 6 people)

- Pan Tomate** / Toasted baguette with tomato spread 32
- Tortilla Española** / Traditional recipe with potatoes, egg & onion 34
- Ceviche de Pulpo** / Ceviche style with avocado, onions green pepper with lime and cilantro 56
- Morcilla** / Spanish blood sausage 48
- *Champiñones Lugo** / Sauteed mushrooms with butter, cilantro, garlic, and spanish chorizo 42
- Pulpo a la Gallega** / Paprika seasoned sitting on poached potatoes drizzled in olive oil 56
- Patatas Bravas** / Flash fried potatoes with Spanish brava sauce 32
- Calamares Fritos** / Fried steak calamari w/ aioli sauce 44
- *Panela 43** / Grilled panela cheese with Licor 43 honey 36
- Deditos de Queso** / Lightly breaded panela cheese tossed in our Toro's seasoning with a piquillo and chipotle cream 33

PACKAGES

Tour De Madrid - per person 36

- César/Chef's original recipe w/house made anchovy caesar dressing
- Croquetas de Jamon Serrano / Bechamel with serrano ham
- Patatas Bravas / Flash fried potatoes with spanish brava sauce
- Toro Paella / Toro's classic recipe voted best in San Antonio! Jumbo shrimp, mussels, chicken, calamari, pork belly & spanish chorizo

Tour De Valencia - per person 40

- Mediterraena / Ceviche style salad w/quinoa, lime, bell pepper, red onion, & green olives
- Calamares Fritos / Fried steak calamari w/ alioli sauce
- Champiñones Lugo / Sauteed mushrooms with butter, cilantro, garlic, and spanish chorizo
- Paella Marinera / A Valencian fishermen's meal after a long day at sea. Baby octopus, jumbo shrimp, calamari & mussels

Tour de San Sebastian - per person 38

- César/Chef's original recipe w/house made anchovy caesar dressing
- Pan Tomate / Toasted baguette with tomato spread
manchego + jamon serrano +\$ 3.00
- Piquillos Rellenos / goat cheese, cream cheese, pecans & serrano ham
- Arroz Negro / A local favorite in alicante: calamari, mussels, baby shrimp, baby octopus & squid ink

DRINKS

Full Bar Packages available upon request

- Toro's House Sangria Pitcher (Red or white) 38
- Toro Margarita Pitcher / 42
- San Sebastian Pitcher / 45
- Torres Paloma / 48
- Mimosa Pitcher / 26
- House Spanish Wine (Red or White) / 26

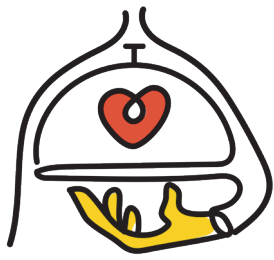
ENTERTAINMENT

Subject to Availability

- Spanish Guitarist
- Flamenco Show

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TERMS & CONDITIONS

- Event spaces and menu selections will not be guaranteed unless deposit has been paid
- A non-refundable booking fee per reservation is required to confirm your reservation and event space.
- Cancellations prior to 15 days of the event shall result in the full deposit amount being issued in Gift Card.
- Cancellations within 15 days of the event shall result in a full forfeiture of the deposit.
- A \$125 refundable credit card deposit for paellas that will be served in our paellera, which will then need to be returned to Toro Kitchen + Bar.
- Catering orders are served in reheatable trays.
- Must confirm menu selections one week prior to your event
- Minimum order of 20 people is required for all catering or event requests.
- Private event room access upon request and availability
- Please note this serve as an informational tool for extended planning of your event and does not indicate a binding contract.

To ensure a room for your event, you must receive an event reservation confirmation through our catering team.

We require the final headcount 72 hours prior to the event. The headcount will be considered the final guarantee and is not subject to reduction. All food, beverage, wine, and alcohol costs will apply toward the minimum and are subject to applicable sales tax, a service charge of 20% gratuity and a 2% administration fee. Room minimums apply per room. If the event exceeds the contract end time, a fee of \$200 per hour will apply on top of the minimum. If you do not meet your minimum with food and beverage at the conclusion of the event, you have the option to order "food to go" A contract approval and signature will be required to reserve event.

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