



EAT



PINCHOS

Pinchos are smaller snacks, traditionally eaten in the north of Spain, and usually served on a slice of bread. Each serving contains 2 pinchos.

- 01 **De Txaka** 18
Spanish Crab Salad with Piquillo Pepper and Piparra (pickled green chili)
- 02 **Del Mar** 28
Grilled Prawn and Grouper Skewer topped with our special homemade vinaigrette
- 03 **De Champiñon Iberico** 26
Grilled Champignon Mushroom served with fresh vinaigrette and a generous slice of the finest Jamon Iberico
- 04 **De Salmon y Tomato Confitado** 19
Home-marinated Salmon with Tomato Confit, Tobiko and Piparra (pickled green chili)
- 05 **Montaditos de Pimiento del Piquillo** 19
An Andalusian classic, this pincho combines the sweetness of marinated Piquillo Peppers with the saltiness of anchovies

SANDWICHES

- 06 **Clasico** 28
French Baguette, Jamon Iberico, Olive Oil
- 07 **Bocadillo de Jamon Dulce** 26
Smoked ham, red piquillo peppers, Mezcla cheese, tomato and extra virgin olive oil on French Baguette bread.
- 08 **El Toro Loco** 28
German Sourdough Bread, Grilled Pork Loin, Piquillo Pepper, Mezcla Semicured Cheese

All sandwiches are served with a side of green garden salad.

SALADS

- 09 **Ensalada Mediterranea** 28
Mezclum Salad, Grilled Prawn, Tuna Flakes, Crab Meat, Avocado, Cherry Tomatoes, Croutons, Mediterranean Vinaigrette
- 10 **Ensalada de Pollo al Ajillo** 25
Mezclum Salad, Sous vide Chicken at Ajillo, Quail Egg, Cherry Tomatoes, Parmesan Shavings, Croutons, Ajillo Vinaigrette
- 11 **Ensalada del Pastor** 27
Mezclum Salad, Feta Cheese, Cherry Tomatoes, Pomegranate, Walnuts, Berry Vinaigrette

COLD CUTS

- 13 **Jamon Iberico** 51
The King of all Hams
50gms
- 14 **Cecina Embuchada** 30
Air dried, salt cured and smoked beef
50gms
- 15 **Spanish Pork Selection** 32
Salchichon, Fuet, Chorizo, Jamon Dulce
80gms
- 16 **Spanish Cheese Selection** 35
Queso Manchego (Sheep), Queso de Cabara (Goat), Queso Mezcla Semi (Cow/Sheep)
80gms
- 17 **Cold Cut Sharing Platter** 73
A selection of all of our cold cuts. Enough for 2 to share.

All cold cuts are served with Pan con Tomate

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TAPAS

Long a cornerstone of Spanish culture, tapas have become popular around the globe and can serve as an afternoon snack as well as a full meal.

- 17 **Croquetas de Jamon** 16
Ham Croquetas, made with bechamel and Jamon Serrano. Crunchy on the outside, creamy on the inside (5pcs)
- 18 **Champiñones y Alcachofas Al Ajillo** 23
Mushroom and Artichoke cocotte cooked in Olive Oil, Garlic and Chili.
- 19 **Pimientos del Piquillo Rellenos** 24
Baked red Piquillo Peppers stuffed with a homemade almond and chives mezcla cheese filling
- 20 **Gambas Al Ajillo** 36
From the south of Spain. Prawns (5pcs) cooked in Olive Oil, Garlic and Chili.
- 21 **Patatas Bravas** 19
Crispy fried Potato wedges, topped with garlic mayonaise and our very own bravas sauce.
- 22 **Tortilla De Patatas** 19
A whole traditional Potato Omelet, prepared a la minute, served with "Pan con Tomate"
- 23 **Paella** 32
Quintessentially Spanish rice pan, made with a rich Fish Stock, Prawns, Clams and Squid
- 24 **Ceviche Agazpachado** 26
A Peruvian classic with a Spanish twist. Fresh Grouper cooked in a lime, coriander and chili vinaigrette, served in Gazpacho Soup.
- 25 **Albondigas con Salsa** 27
Meat balls made from finest Australian beef, smothered in a rich tomato salsa
- 26 **Huevos Rotos** 22
Two fried eggs broken on top of freshly fried Potato wedges, finished off with lightly sauteed spicy Chorizo slices
- 27 **Pulpo a la Gallega** 49
Fresh octopus (70gms) cooked Galician style with virgin olive oil and pimenton (smoked paprika), served with potatoes.
- 28 **Mejillones a la Marinera** 27
Black mussels cooked in a homemade marinera sauce, topped with a splash of white wine
- 29 **Pechuga de Pato con Champiñones** 38
Pan seared slices of juicy duck breast on a bed of sauteed champignons
- 30 **Timbal de Carrillera** 26
Slow cooked beef cheek on confit potato, served in its own sauce

Additional bread +RM 5
Spanish olives and pickles +RM 15

DESSERTS

- 29 **Tarta de Chocolate y Almendra** 22
Warm chocolate and almond cake served with vanilla ice cream
- 30 **Crema Catalana** 20
Catalan style Crème Brulee
- 32 **Tarta de Queso Asturiana** 21
Traditional cheese cake from Asturias in the North of Spain

Items marked with contain pork.
Please speak to our staff if you have any dietary requirements!
Buen provecho!

Facebook/Instagram: etl.kl





DRINK



WINE

White

		Glass	Bottle
Wolf Blass Bilyara, <i>Chardonnay</i>	AUS	28	135
The Harbour, <i>Sauvignon Blanc</i>	AUS	28	135
Nederburg Winemaster Reserve, <i>Sauvignon Blanc</i>	SA	35	170
Nederburg Winemaster Reserve, <i>Chardonnay</i>	SA	35	170
Protocolo Blanco	ESP		190
Borsao Blanco <i>Seleccion</i>	ESP		210
Borsao, <i>Blanco Clasico</i>	ESP		195
Montenovo D.O. Valdeorras, <i>Godello</i>	ESP		270
Canaleto <i>Pinot Grigio</i>	ITA		190
Matua Regional Marlborough, <i>Sauvignon Blanc</i>	NZ		230
Upside Down, <i>Sauvignon Blanc</i>	NZ		200

Red

		Glass	Bottle
Isla Seca, <i>Cabernet Sauvignon</i>	CHI	28	135
The Harbour, <i>Shiraz</i>	AUS	28	135
Lindeman's Bin 40, <i>Merlot</i>	AUS	38	185
Santa Ana, <i>Malbec</i>	ARG	33	160
Santa Carolina Reserva, <i>Cabernet Sauvignon</i>	CHI		195
Santa Carolina Reserva, <i>Merlot</i>	CHI		195
Borsao, <i>Tinto Clasico</i>	ESP		195
Borsao Tres Picos, <i>Garnacha</i>	ESP		360
Emilio Moro, <i>Tinto Fino</i>	ESP		360
Protocolo Tinto, <i>Tempranillo</i>	ESP		190

Rose

		Bottle
Protocolo Rosado	ESP	190

CHAMPAGNE / CAVA

		Bottle
Taittinger, <i>Brut</i>	FRA	500
Anna de Codorniu, <i>Cava Blanc de Blanc</i>	ESP	390
Anna de Codorniu, <i>Cava Brut Rose</i>	ESP	390

RUM

		30ml	Bottle
Flor de Cana, <i>Anejo Oro 4yo</i>	NIC	29	570
Brugal, <i>Especial Extra Dry</i>	DR	20	340
Brugal, <i>Anejo</i>	DR	20	350
Bacardi, <i>Carta Negra</i>	CUB	24	360

GIN

		30ml	Bottle
Hendrick's	UK	36	570
Bombay Sapphire	UK	25	390
Tanqueray	UK	25	380
No.3 London	UK	28	460
Gordon's	UK	23	350
Botanist	UK	36	570
Monkey 47	GER	55	700
Gin Siderit	ESP	35	510
Gin Mare	ESP	36	570
Boodles	UK	28	450
Roku	JAP	36	570
Bols Genever Barrel Aged	NED	36	570

Add Fever Tree Premium Tonic to your Gin +RM 9

WHISKEY

		30ml	Bottle
The Famous Grouse, <i>Finest</i>	UK	20	320
Chivas Regal, <i>12yo</i>	UK	29	480
Chivas Regal, <i>18yo</i>	UK	55	800
Johnnie Walker, <i>Black Label</i>	UK	29	450
Johnnie Walker, <i>Gold Label</i>	UK	38	570
Maker's Mark	USA	29	450
Nomad	ESP	35	530
Jameson	IRE	25	390
Glenfiddich, <i>12yo</i>	UK	35	530
Glenfiddich, <i>18yo</i>	UK		1,190
Glenfiddich, <i>21yo</i>	UK		2,160
Macallan, <i>18yo</i>	UK		2,390
Macallan, <i>Rare Cask</i>	UK		2,690

VODKA

		30ml	Bottle
Grey Goose	FRA	29	460
Belvedere	POL	29	480
Russian Standard	RUS	23	370

Any spirit bottle order comes with 5 free cans of soft drink chaser!

SIGNATURE COCKTAILS

El Toro Colada <i>Brugal Especial Extra Dry, Malibu Liqueur, Coconut Milk, Pineapple Juice</i>	46
Dragon's Breath <i>Home infused spicy Whiskey, Lemon Juice, Dragon Fruit Extract</i>	46
The Widow Maker <i>Vodka, Kahlua, Jaegermeister, Grenadine</i>	46
Rosemary Margarita <i>Jose Cuervo Tequila, Cointreau, Lime Juice, Grapefruit, Rosemary</i>	46
Electric Lemonade <i>Vodka, Blue Curacao, Lemon Juice, Sprite</i>	46
Strawberry Margarita <i>The classic Margarita - just the best in town!</i>	46

CLASSIC COCKTAILS

<i>Fancy a Mojito, Old Fashioned, Bloody Mary, Manhattan, Daiquiri, Mai Tai, Caipirinha, Long Island Ice Tea or Cosmopolitan instead? Just ask and we'll make it for you!</i>	38
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All our cocktails are made with 50ml shots.

SANGRIA

	Glass	Jug
Sangria Blanco	28	135
Sangria Tinto	28	135

BEER

Draft	0.31	0.51
Asahi <i>Japan</i>	19	30

Bottled

		Bottle	Bucke
Corona	<i>Mexico</i>	31	145
Estrella Damm	<i>Spain</i>	30	140
Stella Artois	<i>Belgium</i>	27	130
Hoegaarden White	<i>Belgium</i>	27	130
Guinness	<i>Ireland</i>	27	130
Magners Cider	<i>Ireland</i>	27	130

TEQUILA

		30ml	Bottle
Jose Cuervo, <i>Especial Reposado</i>	MEX	20	310
Jose Cuervo, <i>1800 Reposado</i>	MEX	24	400

OTHERS

	30ml	Bottle
Hennessy VSOP	37	580
Baileys	20	320
Jaegermeister	19	310
Amarula	19	310
Kahlua	22	370
Pisco	22	370
Campari	20	340
Cointreau	19	290
Sambuca	22	360
Martini Bianco	18	290
Martini Rosso	18	290
Southern Comfort	22	350
Frangelico Hazelnut	20	320

SOFT DRINKS

Mocktails	20
Coca Cola / Fanta / Sprite / Tonic / Soda / Canned Juices	10
Fresh Juices	16
Fever Tree Premium Tonic / Ginger Ale / Ginger Beer / Soda	15
Red Bull	16
Aqua Panna <i>Still Water</i>	18 / 25
San Pellegrino <i>Sparkling Water</i>	18 / 25
Tea (<i>English Breakfast / Earl Grey / Mint / Pure Green</i>)	12
Coffee / Capuccino / Espresso / Café Latte	12

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