

EL TORO MENU

ENTRÉE

OREGANO BREAD – 6

Traditional Ciabatta bread, sprinkled with extra virgin olive oil and dried oregano. (4 pieces)

GARLIC BREAD – 8

Traditional Ciabatta bread with a homemade spread of garlic butter. (4 pieces)

WEDGES – 9

Traditional wedges served with sour cream and sweet chilli sauce.

BRUSCHETTA – 11

Toasted crusty bread topped with diced truss tomatoes, feta, fresh basil leaves and extra virgin olive oil. (2 pieces)

SERRANO PLATTER – 16

A special platter of Spanish Jamon Serrano served with kalamata olives and toasted crispy bread, garnished with a drizzle of truffle oil, basil and a dash of cracked pepper.

TRUFFLE PIZZA – 16

A creamy base with freshly sliced mushrooms, cognac and chives, topped with truffle oil.

MEAT TAPAS

CHICKEN

CROQUETTES – 12

Crispy croquettes filled with chicken, bacon, shallots and bechamel sauce, served with sweet honey mustard.

SPANISH MEATBALL – 12

Traditional Spanish meatballs slow-cooked in Napolitana sauce.

MEAT TACOS – 15

Toasted Mexican tortilla filled with meat, cheese, roasted capsicum and caramelized onion.

~ CHOICE OF BEEF OR PULL PORK. ~

TOASTED CHICKEN

QUESADILLAS – 15

Toasted Mexican Tortillas filled with marinated chicken, roasted capsicum, caramelized onion and mozzarella. Served with a side of sour cream and salsa.

PAN FRIED CHORIZO – 12

Pan fried Spanish Chorizo served with green apple, garlic, shallots and red wine sauce.

WAGYU SKEWER'S – 19

Margaret River Waygu Scotch skewers serve with roasted capsicum, cherry vinegar and pine nut sauce. (3 skewers)

SEAFOOD TAPAS

STUFFED GRILLED

SQUIDS – 15

Fresh grilled Loligo squids, stuffed with crispy breadcrumbs, squid meat and topped with spicy sauce

GARLIC PRAWN – 13

Sautéed prawn in extra virgin olive oil, garlic, white wine and seasoned with salt and pepper.

HOT SPICY MUSSELS – 15

A hot plate of fresh mussels with onions and capsicum, cooked in tomato sauce and chilli jam.

SALMON RISsoles – 15

Fresh salmon, mixed with eggplant, capsicum, and potatoes, served with a pickled salad and spicy sauce.

CRUMBED CALAMARI – 12

Tender and juicy crumbed calamari seasoned with salt, pepper, parsley and paprika, served with garlic aioli.

BBQ KING PRAWNS – 18

250 grams of banana king prawns cook in homemade spicy sauce and serve with salad.

VEGETARIAN TAPAS

HALOUMI & VEGGIES – 14

Pan fried haloumi served with smoked eggplant and roasted capsicum, sprinkled with organic seedless raisin.

CORN FRITTERS – 12

Grilled polenta, sweet corn, capsicum, chilli and coriander fritters, served with tzatziki and wild rocket salad.

TRUFFLE FUNGHI – 14

Sautéed mushroom topped with seasoned ricotta, and drizzled with truffle oil.

PATATAS BRAVAS – 11

Triple cooked crispy potatoes served with homemade spicy tomato sauce.

SALADS

GREEK SALAD – 14

The always popular Greek salad, with truss tomatoes, red onions, feta cheese and tasty olives.

ORANGE, MOZZARELLA AND ROCKET SALAD – 14

Baby rocket, semi-dried tomatoes and shaved Parmesan cheese with red wine vinegar and extra virgin olive oil vinaigrette.

SCOTCH BEEF SALAD – 22

200 grams of Scotch beef fillet, mixed salad, onions, cucumber, coriander, sprinkled with a tasty sweet chilli dressing.

BARRAMUNDI SALAD – 24

Crispy Barramundi fillet, served with baby spinach, Spanish onions, Nashi pears and pine nuts topped with a refreshing tangy dressing.

ON THE GRILL

BBQ PORK RIBS – 24/40

Tender pork ribs, marinated in BBQ sauce and chargrilled to perfection. Served with beer battered chips or wedges. ~ CHOICE OF HALF RACK OR FULL RACK ~

CHARGRILLED SCOTCH

FILLET – 28

300 grams of top quality Scotch beef fillet served with beer battered chips, salad and sauce.

VEAL RIB EYE – 30

300 grams Rib eye steak served with beer battered chips, salad and sauce.

WAGYU STEAK – 36

High quality and high score marble of Australian Wagyu beef, serve with mash potato and sauce.

CHARGRILLED LAMB

CUTLETS – 28

Premium quality lamb cutlets served with potato bravas, salad and sauce.

SALMON STEAK – 28

Pan seared Pacific Salmon, medium cook serve with mash potato, baby spinach and serve with lemon garlic creamy sauce.

PAELLA

SEAFOOD PAELLA – 29

Paella with seasonal gourmet vegetables, mussels, calamari and juicy prawns.

CHICKEN CHORIZO

PAELLA – 29

Paella with seasonal gourmet vegetables, tender chicken breast and chorizo.

COMBINATION

PAELLA – 29

Paella with seasonal gourmet vegetables, chorizo, chicken breast, mussels, calamari and juicy prawns.

PASTA

SPINACH & RICOTTA

RAVIOLI – 20

Homemade spinach and ricotta ravioli, served in a rich, creamy pink sauce and sprinkled with Parmesan cheese.

LAMB RAVIOLI – 20

Homemade ravioli filled with pulled back-strap lamb ossobuco strips.

SQUID INK PASTA WITH

SEAFOOD – 26

Gourmet squid ink pasta served with king prawn marinara and seasoned with olive oil, garlic, onion and fresh lemon juice.

CHICKEN CHORIZO

PASTA – 23

Diced chicken and chorizo, Spanish onion cook in olive oil with a touch of Napolitana Sauce. Serve with baby spinach and Parmesan cheese.

~ CHOICE OF SPICY OR NON-SPICY ~

TRADITIONAL PIZZA

MEDIUM PIZZA - 19

MARGHERITA

Italian traditional recipe; delicious Napolitana sauce base topped with mozzarella and basil leaves.

CAPRICCIOSA

Another Italian classic; Napolitana sauce, mozzarella, ham, mushrooms and kalamata olive.

~ OPTIONAL: ANCHOVIES. ~

NAPOLITANA

Napolitana sauce, garlic oil, mozzarella, olives, anchovies and a sprinkle of oregano.

HAWAIIAN

Napolitana sauce, mozzarella, cheese, honey leg ham slices and dices of golden pineapple.

SUPREME

Napolitana sauce, mozzarella, ham, pepperoni, cabanossi, capsicum, onions, mushrooms and golden pineapple.



MEAT LOVERS

BBQ sauce base, mozzarella, ham, pepperoni, cabanossi, tender chicken strips and crispy bacon.

BBQ CHICKEN

BBQ sauce base, red onions, mushrooms, marinated chicken breast strips and a delicious BBQ sauce dressing.

MEXICAN

Napolitana base, topped with mozzarella, onion, capsicum, chilli, pepperoni, bacon and mushrooms.

SPINACH & RICOTTA

Napolitana sauce, mozzarella, ricotta cheese, spinach leaves, red onions and semi-dried tomatoes.

AL CAPONE

Napolitana sauce, mozzarella cheese, spinach leaves, Roma tomatoes, lamb sausage, mascarpone and harrisa sauce.

 GLUTEN FREE BASE

AVAILABLE

MEDIUM SIZE ONLY

\$5 EXTRA

SIGNATURE PIZZA

LARGE PIZZA - 23

VEGETARIAN DELUXE

Napolitana sauce, mozzarella cheese, mushroom, roasted capsicum, pumpkin, eggplant, marinated artichoke, fresh Parmesan and mustard cream.

SEAFOOD SPECIAL

Napolitana sauce and mozzarella topped with king prawns, octopus, calamari and oregano.

AVOCADO CHICKEN

Napolitana sauce, mozzarella, mushrooms, Roma tomatoes, marinated chicken breast strips, feta cheese and avocado.

FRENCH STYLE

Napolitana sauce, mozzarella, mushrooms, shaved ham, black olives, bocconcini and truffle oil.

SPANISH STYLE

Napolitana, mozzarella, Jamon Serrano, chorizo, feta, olives and red onions.

MEDITERRANEAN LAMB

Napolitana sauce, mozzarella, lamb fillets, red onion, fetta, pumpkin and basil.

PROSCIUTTO

Napolitana sauce, mozzarella, prosciutto, Roma tomatoes, Parmesan cheese and baby rocket.

GARLIC PRAWN

Garlic oil, Camembert, king prawns, red onions and sweet cherry tomatoes.

SOUVLAKI LAMB

Napolitana sauce, mozzarella, baby spinach, roasted potatoes, lamb fillets and Tzatziki sauce.

SMOKY PULLED PORK

Napolitana sauce, mozzarella, smoky pulled pork, roasted capsicum, eggplant, tomato, sour cream and cracked pepper.

PORTUGUESE CHICKEN

Napolitana sauce, mozzarella cheese, tender chicken fillets, roasted capsicum, caramelised onion, Portuguese sauce & shallots.

HOT AND SPICY

Napolitana sauce, mozzarella cheese, roasted capsicum, red onion, pepperoni, chorizos, jalapenos & chilli.



DESSERTS

CHURROS - 8

Traditional Spanish doughnut stick deep fried and foiled in a mix of cane sugar and cinnamon, served with a rich chocolate dip.

NUTELLA PIZZA - 12

A medium pizza topped with a creamy mix of Nutella, dark chocolate and mascarpone cheese served with both fresh strawberries or banana or both.

CAKE OF THE DAY - 8

The cake of the day served with whipped cream.

DESSERT PLATTER - 16

Consists of cake of the day, churros, fresh strawberries with warm chocolate dip and fresh cream on the side.



Our award winning Mozzarella:

- Low fat
- All natural
- No artificial hormones



*El Toro Tapas and Pizza Bar
35 McKeon Street, Maroubra*

For booking please refer to our website: <http://www.eltorotapas.com.au/>