



## Team Building Cooking Class

\$65 per person

*plus tax & gratuity*

Take a trip through Spain with our chef. The culinary team will be there to guide your group through the cooking process. Your group will prepare three courses, two tapas and one entrée, by working in teams; usually 4 people to a team, depending on the degree of difficulty. Of course, most importantly, you will have a fabulous meal and go home with knowledge of these new recipes. The class requires a minimum of 6 guests with a maximum of 12. The usual amount of time required is a minimum of 2-2.5 hours. If your group wishes to stay longer, an additional \$100 an hour will be charged or \$50 for each 30-minute period. If your group fails to arrive at the designated time, there will be an additional charge. Cooking classes are available Sunday-Thursday starting by 5:30pm and Friday & Saturday starting by 4:30pm, pending chef availability.

### {Paella Pit}

Seats 12

Experience our Chef's Table centered around the custom-built Paella Pit.  
Tantalize your senses as the paella simmers, jamon is sliced to order and music fills the air.  
Custom wine pairings available upon request.



## Choose 2 Tapas:

**IBERIAN CAESAR SALAD** “ENSALADA CESAR” *ROMAINE LETTUCE / RUSTIC HERBED CROUTONS / GARLIC & WHITE ANCHOVY DRESSING*

**QUINOA SALAD** “ENSALADA DE COUS COUS” *SEASONAL RECIPE*

**CHILLED SOUP** “GAZPACHO” *SEASONAL RECIPE V*

**TOMATO-RUBBED BREAD** “PAN CON TOMATE” *RUSTIC BREAD / VINE RIPE TOMATOES / GARLIC INFUSED OLIVE OIL / SHERRY VINEGAR / SEA SALT V*

**CLASSIC SPANISH FRITTATA** “TORTILLA ESPANOLA” *EGGS / POTATOES / AIOLI GF*

**GRILLED OCTOPUS** “PULPO A LA PARILLA” *SEASONAL RECIPE GF*

**MELON AND SERRANO HAM** “MELÓN Y JAMÓN SERRANO” *SEASONAL RECIPE GF*

**LAMB CHOP** “CORDERO” *AUSTRALIAN LAMB / SALSA VERDE GF*

**POTATOES WITH CHORIZO** “PATATAS CON CHORIZO” *CHORIZO / POTATOES / FRIED EGG GF*

**GARLIC SHRIMP** “GAMBAS AL AJILLO” *SAUTEED SHRIMP / GARLIC / LEMON / OLIVE OIL GF*

**VEGGIE EMPANADA** *CHICKPEAS / TOMATO / POTATO / CILANTRO YOGURT V*

**BEEF EMPANADA** *GROUND BEEF / TOMATO / ONION / OLIVES / CILANTRO YOGURT*

**CLAMS WITH WHITE BEANS** “ALMEJAS CON FRIJOLES BLANCOS” *CEDAR KEY LITTLENECK CLAMS / CHORIZO / PARSLEY / WHITE BEANS / PIMENTON / GRILLED BAGUETTE*

**MEATBALLS** “ALBÓNDIGAS DE RES” *GROUND BEEF / TOMATO SAUCE*

**STUFFED PIQUILLO PEPPERS** “PIQUILLOS RELLENOS” *MIGAS / PRESERVED LEMON / TETILLA FONDUE / ALMONDS V*

**LAMB SLIDERS** “HAMBURGUESITAS DE CORDERO” *GROUND LAMB / CILANTRO YOGURT / PICKLED CUCUMBER*

## Choose 1 Entrée:

ENTREES INCLUDE SEASONAL ACCOMPANIMENTS

**XERES CHICKEN** “POLLO AL XERES” *CHICKEN BREAST / OYSTER MUSHROOMS / SHERRY SAUCE GF*

**HERBED CHICKEN SANDWICH** “BOCADILLO DE POLLO” *HERB-MARINATED CHICKEN BREAST / GRILLED VEGETABLES / RED PEPPER AIOLI / CIABATTA BUN / TRUFFLE FRIES*

**THE MATADOR BURGER** “EL MATADOR” *CHUCK & RIBEYE BLEND / PIMENTO CHEESE / TOMATOES*

**CHICKEN FLATBREAD** “COCA MORUNA” *SLOW COOKED CHICKEN / GOLDEN RAISINS / HERBED YOGURT / ONION JAM / LAVASH BREAD*

**PORK CHOP** “CHULETA DE COCHINILLO” *GF*

**GRILLED SALMON** “SALMÓN” *GF*

**GRILLED SIRLOIN SKIRT STEAK** “CHURRASCO” *GF*

**CHARRED RIBEYE** “CHULETÓN” *GF*

**LAMB CHOPS** “CHULETAS DE CORDERO” *GF*

**FILET MIGNON** “FILETE” *GF*

**SEASONAL VEGETARIAN**

A CHEF'S CHOICE TAPAS AND DESSERT WILL BE INCLUDED COMPLIMENTARY.

*THESE ITEMS WILL NOT BE DEMONSTRATED.*

*CUSTOM COOKING CLASSES AVAILABLE WITH 2 WEEKS ADVANCED NOTICE.*

*PRICING MAY VARY BASED ON DISHES REQUESTED.*

Group Sales and Special Event Inquiries  
Cell: 407.474.8622 Email: Events@TapaToro.com



## Beverage Service

**PACKAGES:** Package Bar Service is a per person priced bar with specific types of beverages offered. The per person price will be determined based on the package and time selected. Prices listed are not inclusive of tax or gratuity. Bar packages available with purchase of group menu.

### Specialty Bar Package

Refreshing Red and White Sangria, Domestic and Imported Beers, House Red and White Wines, Soda and Juice

\$23.00 per person - 2 hours / each additional hour \$10.00 per person

### Call Brand Bar Package

Absolute, Beefeaters, Jim Beam, Jameson, Dewar's White, Canadian Club, Grants, Southern Comfort, Bacardi Light and Flavored, Captain Morgan, Malibu Rum, Domestic and Imported Beers, House Red and White Wines, Soda and Juice

\$30.00 per person - 2 hours / each additional hour \$10.00 per person

### Premium Bar Package

Grey Goose, Ketel One, Bombay Sapphire, Don Julio, Patron Silver, Jack Daniels, Woodford Reserve, Crown Royal, Chivas Regal, Johnnie Walker Black, Malibu Black, Bacardi Light and Flavored, Captain Morgan, Makers Mark, Grand Marnier, Domestic and Imported Beers, House Red and White Wines, Soda and Juice

\$35.00 per person - 2 hours / each additional hour \$15.00 per person

### Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the Host's bill and charged at the end of the event.

### Bottled Wine Service

It is highly recommended to pre-select bottled wine for your group event to ensure your selection will be available when you arrive on-site. Wine List Available Upon Request

### Cordial Service

Available Upon Consumption

### Cash Bar

Cash Bar Service requires that each of your guests pay for their own beverages when ordered.

Plus 21% Service Charge & 6.5% Sales Tax