

el Matador's menu is a fusion of contemporary Spanish and Latin cuisine.

El Matador's food is made with the freshest ingredients hand picked by the chef and owner daily.

El Matador features a deep selection of Spanish wines.

El Matador can cater on or off-site events.

Tapas

- | | |
|---|---|
| 01 Setas al ajillo 5
Sautéed mushrooms in garlic, peppers, olive oil and white wine | 06 Empanadas (Choice of two) de pollo, carne o vegetales. 6
Chicken, beef or vegetables turnovers with a chipotle allioli |
| 02 Olivos mixtos 4
Mixed Spanish olives marinated in herbs and spices | 07 Gambas al ajillo 7
Shrimp with garlic and peppers in olive oil and cherry wine sauce |
| 04 Pan con boquerones 7
Grilled bread with fresh white spanish anchovies and tomatoes | 09 Banderillas de pollo o carne 5
Skewers of chicken or beef with chimichurre sauce |
| 05 Tortilla Espanola 5
Potato, onion and eggs pie with a dreizzled allioli sauce and mixed olives | |

Salads

- | | |
|---|--|
| 20 Ensalada de la casa 4
House salad of mixed greens and Tomatoes with a roasted shallot vinaigrette | 23 Ensalada Exotica 6
Baby arugula, cabrales azul, walnuts and poached pears with balsamic honey mustard vinaigrette |
| 21 Ensalada El Matador 5
Baby greens, avocado, hearts of palm, tomatoes, crispy plantain and beets, orange lime vinaigrette | 24 Pargell Salad 5
Spanish version of Ceasar salad, baby greens, savoy cabbage, fried beets and chorizo |

All salads can be served with shrimp chicken or meat Add 4

Rotisserie Chicken

- | | |
|----------------------------------|--|
| 1 Whole Chicken 8 | Side Orders 3 |
| 1/2 Chicken 4 | Grilled and sauteed vegetables, plantains green and sweet, yuca frita, yuca con mojo, yuca mashed, white or yellow and green rice, french fries, beans, avocado. |
| MEAL COMBO | |
| 1/4 Chicken + two sides 6 | |
| 1/2 Chicken + two sides 8 | |

Entrees

- | | |
|---|---|
| 30 Falda de res a la parrilla 12
Grilled flank steak with chimichurre served with fried yucca and tomato, red onions, cilantro salad | 33 Pechuga de pollo al ajillo 9
Chicken breast in a garlic and pepper, olive oil, white wine served with our green herbs rice |
| 31 Chuleta de cerdo al tamarindo 10
Seared marinated pork chop with herbs, tamarind passion fruit, served with green rice and plantain tostones | 34 Pechuga de pollo a la parrilla 8
Grilled chicken breast served with white rice and house salad |
| 32 Churrasco al mojo 12
Grilled skirt steak marinated with garlic, olive oil, oregano and lemon, served with white rice and maduro platain | 36 Gambas a la grilla 14
Grilled shrimp with orange mojo, served with green rice and plantain tostones |

Wraps & Paninis

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|---|--|
| 50 Sandwich de pollo 7
Grilled chicken sandwich, avocado, mayo, tomatoes, red onions, manchego cheese | 55 Sandwich de vegetales 6
Grilled vegetables, Portobello mushroom, zuquine, roasted pepper goat cheese and balsamic vinaigrette |
| 51 Sandwich cubano 7
Cuban sandwich ham, swiss cheese, roasted pork, pickles, mustard | 56 Tuna Wrap 7
Imported tuna, olives, tomato, red onions, mixed greens in lemon vinaigrette |
| 52 Sandwich de steak 7
Flank steak with onions and peppers and a chimichurre sauce | 57 Chicken Wrap 6
Grilled Chicken, avocado, roasted peppers, mixed greens |
| 53 MCLT 5
Manchego cheese, chorizo, lettuce, tomato, mayo and pressed | 58 Grilled Vegetables Wrap 6
Portobello mushrooms, zuchini, roastes tomatoes, peppers and mixed greens |
| 54 El Matador Cheeseburger 6
Olives, onions, tomato, chorizo. Served with french fries | |

Desserts

- | | |
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| 60 Flan de anis Estrella 5
Star anis crame caramel | 63 Pastelito de chocolate con Crema de vainilla 5
Warm center flourless chocolate cake with vanilla whipped cream |
| 61 Puddin de pan brioche con chocolate, banana, pasas y ron añejo 5
Banana, chocolate rum raisin brioche bread puding | 64 El Matador Ice Cream 5
Ice cream and sorbet |
| 62 Tres Leches 5
Home made sponge cake, drenched with three milk and topped with pineapple and home made whipped cream | |

Graphic Design: www.GioQuinche.com

LUN - VIE 11am - 4pm

LUNCH

MON - FRI 11am - 4pm

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Shrimp in garlic and peppers, olive oil and cherry wine sauce |
| 02 Olivos mixtos 4
Mixed Spanish olives marinated in herbs and spices | 08 Chorizo con alubias 6
Spanish chorizo with cannelloni beans |
| 03 Tamal de maiz con setas 6
Roasted corn tamale with tomato mushroom ragout | 09 Banderillas de pollo o carne 5
Skewers of chicken or beef with chimichurre sauce |
| 04 Pan con boquerones 7
Grilled bread with fresh white spanish anchovies and tomatoes | 10 Calamari frito 6
Fried calamari with chipotle allioli |
| 05 Tortilla Española 5
Potato, onion and eggs pie with a dreizzled allioli sauce and mixed olives | 11 Mejillones al jerez 8
Sauted prince Edward's mussels in tomato and cherry wine sauce |
| 06 Empanadas (Choice of two) de pollo, carne o vegetales. 6
Chicken, beef or vegetables turnovers with a chipotle allioli | 12 Plato de Charcuteria y queso 10
Mixed platter of Serrano, cantinpalo, grilled chorizo, manchego and tetilla cheese and mixed olives |

Salads

- | | |
|---|---|
| 20 Ensalada de la casa 4
House salad of mixed greens and Tomatoes with a roasted shallot vinaigrette | 22 Ensalada de Calamari a la plancha 7
Seared calamari over greens, avocado, Red onions, tomatoes and olives, with Cilantro vinaigrette |
| 21 Ensalada El Matador 5
Baby greens, avocado, hearts of palm, Tomatoes, crispy plantain and beets, Orange lime vinaigrette | 23 Ensalada Exotica 6
Baby arugula, cabrales azul, walnuts and poached pears with balsamic honey mustard vinaigrette |

Rotisserie Chicken

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Grilled chicken breast served with white rice and house salad |
| 31 Chuleta de cerdo al tamarindo 10
Seared marinated pork chop with herbs, tamarind passion fruit, served with green rice and plantain tostones | 35 Salmon al horno 14
Baked salmon with a crust of almonds and dark sugar panela, grilled pineapple salsa and roasted garlic yucca mash |
| 32 Churrasco al mojo 12
Grilled skirt steak marinated with garlic, olive oil, oregano and lemon, served with white rice and maduro plantain | 36 Gambas a la grilla 14
Grilled shrimp with and orange mojo, served with green rice and plantain tostones |
| 33 Pechuga de pollo al ajillo 9
Chicken breast in a garlic and pepper, olive oil white wine served with our green herbs rice | 37 Pechuga de pollo rellena de chorizo y manchego 11
Roulade of chicken breast stuffed with manchego cheese and chorizo, with roasted pepper sofrito and green rice |

Paella

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| 40 Arroz de azafran vegetariano 9
Paella saffron rice with a medley of mixed vegetables | 42 Arroz de azafran con carne 12
Paella saffron rice with beef, chicken, chorizo |
| 41 Arroz de azafran con Mariscos 14
Paella saffron rice with shrimp, calamari, mussels and clams | |

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LUN - VIE 4pm - 11pm

DINNER

MON - FRI 4pm - 11pm