

WELCOME TO ARO BAR DE TAPAS

Aro serves the authentic cuisine of Spain, including “tapas” - appetizer-sized dishes you can horde or share. We import premium-quality ingredients directly from Spain to create dishes that are completely unique in WNY.

APERITIVOS | SNACKS

Ⓜ QUESO A LA PARRILLA | 4-CHEESE SANDWICH

garrotxa, manchego, idiazabal + mahón cheeses,
local honey, tom cat bread **V G** 13

Ⓢ ACEITUNAS CALIENTES | WARM OLIVES

olives, rosemary, bay leaf, orange peel **V G** 5

Ⓢ ALMENDRAS | MARCONA ALMONDS

almonds, flash fried and salted **V** 5

Ⓜ PARCHE DE MELÓN | MELON PATCH

watermelon, canteloupe, sungold tomato, jamón crumble 10

Ⓢ PAN CON TOMATE | RUSTIC TOMATO BREAD

toasted rustic bread, tomatoes, olive oil, sea salt **V** 6
new! add burrata + honey **V** +5 add serrano ham **V** +6

Ⓢ FLORES DE CALABAZA | SQUASH BLOSSOMS

oles farm squash blossoms, mahón, cherry tomatoes,
blackbird cider tempura, zucchini, tomato air, sherry **V** 9

Ⓢ TORTILLA ESPAÑOLA | SPANISH QUICHE

farm eggs, potato, onion **V G** 6 + jamón ibérico **G** +4

QUESOS | CHEESES

LISTED IN ORDER FROM MILD TO MOST INTENSE,
EACH PAIRED WITH SPECIAL FRUITS OR NUTS

Ⓜ CHOOSE ANY THREE CHEESES **V G** 20

Ⓢ 3-MONTH MANCHEGO

sheep milk cheese plus quince paste **V G** 7

Ⓢ GARROTXA

semi-firm goat milk cheese plus blueberries **V G** 7

Ⓢ SAN SIMÓN

smoky cow milk cheese plus candied walnuts* **V G*** 7

Ⓢ AGED MAHÓN

firm, crystallized cow milk cheese plus almonds **V G** 8

Ⓢ CAPRICO DE CABRA

creamy goat milk cheese plus herbs and honey **V G** 7

Ⓢ VALDEÓN

cow/goat milk blue cheese plus candied pecans* **V G*** 7

JAMONES | HAMS

THE WORLD'S BEST, THIN-SLICED TO MELT IN YOUR MOUTH

Ⓜ SMALL CHEF'S CHARCUTERIE BOARD **G** 15

Ⓛ LARGE CHEF'S CHARCUTERIE BOARD **G** 25

Ⓢ JAMÓN SERRANO | SERRANO HAM

delicate cured white ham **G** 8

Ⓢ JAMÓN IBÉRICO | IBERIAN HAM

intense cured ham from black-hoofed pigs **G** 11

Ⓢ JAMÓN IBÉRICO DE BELLOTA | BELLOTA HAM

the world's very best ham, from acorn-fed,
black-hoofed pata negra pigs **G** 18

Ⓢ CINCO JOTAS IBÉRICO DE BELLOTA | 5J HAM

the “rolls royce” of jamón ibérico, from acorn-fed,
black-hoofed, free-range, 100% pure ibérico pigs **G** 24

Ⓢ CHORIZO DE BELLOTA | MILDLY SPICY SAUSAGE

dry-cured paprika pata negra pork sausage **G** 9

Ⓢ LOMO DE BELLOTA | LOIN OF BELLOTA HAM

herb- and spice-cured pata negra pork loin **G** 9

FIRST VISIT TO ARO?

You're at a tapas restaurant, so have fun: order like a Spaniard! Pick 3-4 Ⓢ or Ⓜ dishes per person, plus a drink.
Or eat American-style: 1 Ⓢ + 1 Ⓜ + 1 Ⓛ per person. Ask your server about popular items - we're here to help!

Executive Chef Robert Mahoney

Proprietors Jeremy & Christina Horwitz

An 18% service charge will be added to tables of 7 or more people,
and to tables of any size requesting split checks.



SEE PHOTOS OF EVERY DISH:
[INSTAGRAM.COM/AROTAPAS](https://www.instagram.com/arotapas)

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase
your risk of foodborne illness. **V** = Vegetarian **G** = Gluten-Free **ⓈⓂⓁ** = Size

TIERRA | MEAT & POULTRY

- ⑤ CHISTORRA A LA SIDRA** | CIDER SAUSAGES
spicy spanish sausage, chives, blackbird reserve cider 14
- Ⓜ DÁTILES CON TOCINO** | BACON DATES
cured dates, bacon, whole grain mustard 10
- ⑤ PINTXO MORUNO** | SPANISH BEEF KEBAB
grilled short rib, moorish spices, peppers, onions **Ⓜ** 12
- ⑤ ALBÓNDIGAS** | SPANISH MEATBALLS
pork/beef meatballs, bravas sauce, breadcrumbs 10
- ⑤ CROQUETAS DE JAMÓN O POLLO**
 GOLDEN NUGGETS (6 PER ORDER)
*panko crust, béchamel sauce, and **spanish ham** or **cured chicken*** 12
 10
- Ⓜ HAMBURGUESA CON JAMÓN IBÉRICO**
 BURGER WITH MAPLE-CANDIED SPANISH HAM
7 oz. fulmer valley berkshire pork patty, maple-candied jamón ibérico, manchego cheese, grilled roasted red pepper, paprika aioli, brioche bun 13
- Ⓛ SOLOMILLO TRÍO** | STEAK 3 WAYS
8oz. grilled prime hanger steak, black garlic sauce, paprika butter, piquillo chimichurri, spring onions **Ⓜ** 26
- Ⓛ POLLO CON FRUTOS** | CHICKEN WITH FRUITS
free range half-chicken, roasted + fried, cherry, raisin, apricot, px sherry, txakoli wine, vermouth, pistachio* **Ⓜ*** 27

MAR | FISH & SEAFOOD

- Ⓜ GAMBAS AL AJILLO** | SHRIMP IN GARLIC
seared shrimp, fresh garlic, chile de árbol, sherry **Ⓜ** 16
- Ⓜ MONJE MARRÓN** | ROASTED MONKFISH
brown butter monkfish, peppadew, thyme, roasted zucchini, black romesco 14
- Ⓜ CALAMARES FRITOS** | CRISPY CALAMARI
breaded calamari, spicy paprika aioli, lemon 12
- ⑤ NEW! VIEIRAS CON ROMESCO**
 JUMBO SCALLOPS IN ROMESCO SAUCE
two seared u10 jumbo scallops, romesco sauce, marcona almonds 14

VERDURAS | VEGETABLES

- Ⓜ UPDATED! 4 GAZPACHOS**
 FLIGHT OF FOUR GAZPACHO SOUPS
orange: chilled tomato, peppadew, cucumber
green: cucumber, mint, lemon, honey, olive oil
red: watermelon, basil, guajillo
purple: beet, caramelized shallot **Ⓜ** 12
- Ⓜ BERENJENAS CON MIEL** | HONEY EGGPLANT
fried eggplant, local honey, smoked rosemary **Ⓜ** 9
- Ⓜ UPDATED! 7 REMOLACHAS** | SEVEN BEETS
purple beets, candycane beets, golden beets, white beets, beet greens, beet purée, beet carpaccio **Ⓜ** **Ⓜ** 9
- Ⓜ IT'S A TRAP!** | 8-PEPPER BBQ GARLIC SCAPES
grilled garlic scapes, 8-pepper aro bbq sauce, buttermilk crumble, bronze fennel **Ⓜ** 8
- Ⓜ BRÓCOLI FRITO** | CRISPY BROCCOLI
tempura broccoli, miso aioli, mahón, fresno pepper **Ⓜ** 10
- Ⓜ PIMIENTOS DE PADRÓN** | SPICY PEPPERS
grilled russian roulette peppers, lemon, sea salt **Ⓜ** **Ⓜ** 7
- Ⓜ PATATAS BRAVAS** | SPANISH POTATOES
crispy potatoes, garlic aioli, tomato, paprika **Ⓜ** 8
- ⑤ CROQUETAS DE SETAS**
 GOLDEN SHIITAKE NUGGETS (6 PER ORDER)
panko crust, béchamel sauce, shiitake mushrooms **Ⓜ** 11

CHEF'S TASTING MENUS

On Tuesday/Wednesday/Thursday from 5:30-7:30pm, our chef will customize a 10+ course meal for your table, including dinner and dessert! Choose from regular or premium ingredients. The entire table must participate.

CHEF'S TASTING MENU	55 per person
PREMIUM CHEF'S TASTING MENU	65 per person
+ BEVERAGE PAIRINGS	15 per person
+ PREMIUM BEVERAGE PAIRINGS	30 per person



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PRE-POSTRE | PRE-DESSERT

A BRIDGE BETWEEN OUR SAVORY AND SWEET TAPAS

⑤ PIEDRAS DE CHOCOLATE

CHOCOLATE STONES

largueta almonds, dark chocolate, cocoa powder 🍃🍷 5

⑤ YOGUR HELADO DE FRESA

STRAWBERRY FROZEN YOGURT

strawberry sheep's milk yogurt, lacto-fermented green strawberries, white chocolate pearls 🍷 5

⑤ PECANAS DULCES | CANDIED PECANS

pecans, toasted and caramelized

🍷 6

POSTRE | DESSERT

🍷 CHURROS | FRESH SPANISH DONUTS

spanish crisped dough served with your choice of any two sauces: bittersweet chocolate, salted caramel, vanilla honey mascarpone

🍷 10

add any additional sauce

🍷 2

🍷 FLAN DE LA PASIÓN | PASSIONFRUIT FLAN

flan, passion fruit, orange meringue, caramel

🍷 8

🍷 CHOCOLATE EN TEXTURAS 2017

CHOCOLATE IN TEXTURES 2017

twin chocolate ganaches, valrhona caramelia ice cream, dark chocolate glazed cocoa crisp candy bar, chocolate glass, chocolate pearls, pop rocks, miso caramel, white chocolate snow

🍷 10

ADD A SWEET SHERRY FLIGHT TO ANY DESSERT 11

ADD YZAGUIRRE 1884 VERMOUTH TO ANY DESSERT 11

CAFÉ Y TÉ | COFFEE & TEA

🍷 FRENCH PRESS COFFEE 8

🍷 FRENCH PRESS DECAF COFFEE 8

⑤ SELECTION OF TEAS 4

GIFT CARDS

We offer plastic Aro gift cards in your choice of denominations. They're available individually or in bulk as office gifts. Ask your server for details!

JEREZ DULCE | SWEET WINE

SPAIN'S FAMOUS PEDRO XIMÉNEZ ("PX") SHERRIES ARE INTENSELY SWEET WITH GRAPE, CHOCOLATE, AND COFFEE FLAVORS. 30-YEAR-AGED PX ADDS RICH, SMOKY DEPTH WITHOUT LOSING SWEETNESS.

LUSTAU SAN EMILIO PX SHERRY, SP 7

EL MAESTRO SIERRA PX SHERRY, SP 10

VALDESPINO EL CANDADO PX SHERRY, SP 8

BODEGAS TRADICIÓN VOS 20-YEAR PX, SP 15

TORO ALBALA 1987 DON PX GRAN RESERVA, SP 29

SWEET SHERRY FLIGHT - LUSTAU, EL MAESTRO + VALDESPINO PEDRO XIMÉNEZ 14

YZAGUIRRE SELECCIÓN 1884 VERMOUTH, SP 13

SAN CERMIN PACHARÁN, SP 9

PACHARÁN BAINES, SP 9

DIGESTIVOS | NIGHTCAPS

LUSTAU SOLERA RESERVA BRANDY, SP 7

HENNESSY VS, FR 14

MACALLAN 12, SPEYSIDE, SCT 16

BOWMORE 12, ISLAY, SCT 16

LAPHROAIG 10, ISLAY, SCT 15

JOHNNY WALKER BLACK, SCT 11

DEWAR'S WHITE LABEL, SCT 10

HUDSON MANHATTAN RYE WHISKEY, NY, US 13

FEW RYE BOURBON WHISKEY, IL, US 12

NEW! BLACK BUTTON FOUR GRAIN BOURBON, ROCHESTER, NY, US 12

BASIL HAYDEN BOURBON WHISKEY, KY, US 14

BREAKER 5-YEAR BOURBON WHISKEY, CA, US 11

HIGH WEST "BOURYE" 9/13/17-YEAR BOURBON RYE LIMITED RELEASE, UT, US 16

WEST CORK BLACK RESERVE WHISKEY, IRL 12

MICHTER'S US*1 AMERICAN WHISKEY, KY, US 11



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