

# The New York Times

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## Off the Menu FLORENCE FABRICANT



Marilynn K. Yee/The New York Times

Ken Oringer, left, is opening Toro with his co-chef and partner, Jamie Bissonnette.

### HEADLINER Toro

A row of long tables dominates the center of this soaring restaurant with floor-to-ceiling windows. “We felt it was important to capture the sense of communal, social dining you find in Spain,” Ken Oringer (above left) said about the New York edition of the Boston tapas bar and restaurant he is opening with his co-chef and partner, Jamie Bissonnette (right). You’ll find a couple of classics from the Boston menu like patatas bravas and beef heart romesco. The menu also includes a sea urchin sandwich and cockles with scrambled eggs among the bite-size pinchos, and dozens of hot and cold tapas. Several paellas round out the menu. There is also a plancha bar featuring abalone, sea cucumbers and even carrots. The drink options include sangria on tap and sherry cocktails. “It’s an honor to be cooking in the same building as Tom Colicchio, Mario Batali and Mark Ladner,” Mr. Oringer said. (Opens Wednesday): 85 10th Avenue (entrance on 15th Street and 11th Avenue), (212) 691-2360, [toro-nyc.com](http://toro-nyc.com).