

# Dinner Menu

## SIGNATURE COCKTAILS

**MERCADO MARGARITA 20**  
21 seeds jalapeño, milagro tequila  
passion fruit, lime,  
hibiscus-rosemary foam

**EL DORADO SPICE MARGARITA 20**  
union mezcal or milagro reposado  
tamarind chutney, lime, orange  
black salt

**FLORIDITA DEL ALMA\* 20**  
malibu rum, j.f. haden's lychee  
pineapple, simple syrup, egg white

**THE MAGNIFICENT 3 20**  
bulleit rye, bulleit bourbon  
union mezcal, agave  
orange bitters, angostura bitters

## TIMELESS LEGENDS

**COCORINHA 19**  
toki japanese whiskey, lime  
coconut, orange blossom water

**NEGRONI TOMAHAWK 19**  
chai spice-infused tanqueray gin  
amaro montenegro, aperol  
carpano sweet vermouth, rose syrup

**HIBISCUS MULE 19**  
absolut elyx, appleton estate rum  
lime, ginger beer

## LOW CAL

under 150 cal

**YUZU SPRITZ 18**  
yuzu, sparkling wine, st-germain  
mint, soda water

**RANCH WATER 18**  
milagro blanco tequila, lime  
soda

**SKINNY NOPALITA MARGARITA 18**  
milagro blanco tequila  
prickly pear, lime, agave  
club soda

## TO SHARE

**GUACAMOLE VG 18**  
pico de gallo, serrano, housemade chips  
spicy tuna\* +8 | crispy pork belly +9

**SMOKED SWORDFISH DIP D 18**  
mesquite-smoked, pickled chili, radish  
lemon aioli, homemade chips, cherry tomato

**HOUSEMADE CHIPS 6**

## CEVICHESES

**AMARILLO CEVICHE\* 23**  
ahi tuna, ají amarillo, leche de tigre, mango  
cucumber, red onion, radish

**COCONUT CEVICHE\* 27**  
shrimp, octopus, white fish  
housemade sriracha, coconut foam, jicama

## APPETIZERS

**CHEESE TEQUEÑOS D.G 10**  
rocoto tomato sauce

**CHICHARRÓN DE CAMARÓN D.G.S 24**  
crispy rock shrimp, ají amarillo aioli  
pickled chili

**SHORT RIB AREPAS D 24**  
caramelized smoked onion, manchego cheese  
serrano avocado aioli

**SWEET CORN EMPANADA D.G.V 18**  
ají amarillo, avocado purée  
manchego cheese, chimichurri

**GRILLED OCTOPUS D.G.S 24**  
miso panca sauce, ají rice foam  
fennel, achiote

**CRISPY FRIED CHICKEN D.G 18**  
karaage-style chicken, truffle  
crème fraîche, gochujang, crispy potato

**TRUFFLE MUSHROOM FLATBREAD D.G.V 18**  
goat cheese, caramelized onion, sautéed  
mushroom, truffle oil, arugula

**BAJA FISH TACOS D.G 21**  
achiote marinade, chipotle aioli, citrus slaw  
poblano tartar, flour tortilla

**PULLED PORK SLIDERS D.G 19**  
foreado chili aioli, chipotle slaw  
pickled chilis

## SALADS

grilled chicken(s) 10 | salmon\* 18 | shrimp(s) 18

**KALE D.V 16**  
heirloom cherry tomato, grape  
candied cancha corn,  
orange-white balsamic vinaigrette

**HEIRLOOM TOMATO & BURRATA D.V 18**  
hearts of palm, watercress, shaved fennel  
watermelon dressing, balsamic reduction

**AVOCADO D.V 18**  
artisan greens, cherry tomato, charred corn  
red onion, sesame seed, ají-miel vinaigrette

## SPECIALTIES

**SALMON\* 34**  
kimchi-marinated, grilled avocado  
corn pico de gallo, citrus slaw, charred lemon

**LOMO SALTADO\* D.G 49**  
beef filet, creamy jasmine rice  
heirloom tomato, red onion, pepper  
crispy potato

**PORK SHANK 42**  
carnitas-style, salsa verde, mexican rice  
black beans, pickled red onion

**TORO BURGER\* D.G 25**  
bacon morita jam, avocado, cheddar cheese  
chipotle aioli

**RAINBOW QUINOA SOLTERITO G.V 26**  
crispy tofu, sweet plantain, egg, sprouts  
broccolini, green onion, cherry heirloom tomato  
ají amarillo aioli

## FROM THE GRILL

all steaks are served with argentinian  
chimichurri & bone marrow butter D

**6OZ CERTIFIED ANGUS FILET\* D 65**

**10OZ SKIRT STEAK\* D 72**

**12OZ WAGYU PICANHA\* D 78**

**14OZ RIB EYE STEAK\* D 75**

**5OZ LOBSTER TAIL D.S 36**  
yuzu miso butter

**ADOBADO CATCH OF THE DAY G 46**  
zarandeado aioli grilled lemon

**GRILLED TIGER PRAWNS S 42**  
al ajillo

**CUSCO CHICKEN D 36**  
adobo-marinated criolla salsa

## TORO TORO SIGNATURE GRILL EXPERIENCES

serves two to four guests

**TORO TORO SKEWER\* D 150**  
5oz striploin, achiote chicken, argentinian  
chorizo, colorado lamb chops

**WAGYU AUSTRALIAN TOMAHAWK\* D**  
served with bone marrow butter,  
chimichurri | choice of sides  
grilled avocado, asparagus, truffle fries  
potato three ways

**28OZ 275**  
with two sides

**50OZ 450**  
with three sides

## SIDES

**GRILLED AVOCADO VG 16**  
corn pico de gallo

**FRIED BRUSSELS SPROUTS D.G 14**  
pork belly, sherry vinaigrette  
pickled golden raisin, cotija cheese

**PONZU-GLAZED MUSHROOMS D.G.V 14**  
ponzu butter, horseradish aioli  
crispy leek, togarashi

**GRILLED ASPARAGUS VG 12**  
miso aioli, tahina avocado foam  
sesame seeds

**TRUFFLE FRIES D.V 14**  
cotija cheese, pickled chili  
poblano aioli

**POTATO THREE WAYS D.V 14**  
mashed, roasted, crispy  
chicha morada sauce

**LOBSTER MAC & CHEESE D.G.S 22**  
chorizo breadcrumbs

## THE FINAL TOUCH

**LA BOMBA D.G.V TORO TORO SIGNATURE 28**  
chocolate half sphere, cream cheese mousse  
dulce de leche & strawberry ice cream  
cookie crumble, vanilla & berry sauce

**DULCE DE LECHE CHEESECAKE D.G.V 14**  
vanilla crumble, cheesecake batter  
whipped cream, dulce de leche  
chocolate crumbs

**CHOCOLATOSA CAKE D.V 14**  
flourless chocolate cake, white chocolate mousse  
dark chocolate ganache, warm chocolate sauce

**MARGARITA KEY LIME PIE D.N 16**  
salted pretzel crust, tequila, grand marnier  
liqueur chantilly cream

## DESSERT COCKTAILS

**MANGO COQUITO 19**  
planteray 3 stars rum, malibu coconut rum vanilla  
cinnamon, clove, mango purée

**SMOKED OAXACA CARAJILLO 19**  
union mezcal, ancho reyes liqueur, vanilla syrup

**ESPRESSO MARTINI 19**  
milagro reposado tequila, cold brew  
coffee liqueur, agave

EXECUTIVE CHEF

VICTOR ROSALES

(G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SHELLFISH  
(VG) VEGAN | (V) VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

# T O S H A R E

<b>GUACAMOLE</b> VG	18
pico de gallo, serrano, housemade chips add spicy tuna* +8   crispy pork belly +8	
<b>SMOKED SWORDFISH DIP</b> D	18
mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips	
<b>COCONUT CEVICHE*</b> S	27
shrimp, octopus, white fish, housemade sriracha, jicama, coconut foam	
<b>HOUSEMADE CHIPS</b>	6

# B I T T E S

<b>CHEESE TEQUEÑOS</b> D,G	10
pico de gallo, serrano, housemade chips	
<b>CHICHARRÓN DE CAMARÓN</b> D,G,S	24
crispy rock shrimp, ají amarillo aioli, pickled chili	
<b>CRISPY WINGS</b> G	18
choice of ají amarillo buffalo or citrus barbecue	
<b>SHORT RIB AREPAS</b> D	24
caramelized smoked onion, manchego cheese, serrano avocado aioli	
<b>SWEET CORN EMPANADA</b> D,G	18
ají amarillo, avocado purée, manchego cheese, chimichurri	
<b>CRISPY FRIED CHICKEN BITES</b> D,G	18
karaage-style chicken, truffle, crème fraîche, gochujang, crispy potato	
<b>TRUFFLE FRIES</b> D,V	14
cotija, pickled chilies, poblano aioli	
<b>POKE BOWL*</b> G	25
ahi tuna, sushi rice, edamame, seaweed salad, ginger, soy sprouts, avocado, tomato radish, mango, ponzu	

# BY THE BOTTLE

<b>RED FRANCE</b>	
<b>DOMAINE VIEUX TELEGRAPHE LA CRAU</b>	335
blend châteauneuf-du-pape	
<b>CHÂTEAU CANON CROIX CANON GRAND CRU</b>	240
blend, saint emilion	
<b>ITALY</b>	
<b>PODERI OLD ERRDERO</b>	220
barolo, piedmont	
<b>BANFI BRUNELLO DI MONTALCINO</b>	175
sangiovese, tuscan	
<b>G.D. VAJRA</b>	135
barbera d'alba superiore, piedmont	
<b>CASTELLO DI NEIVE SANTO STEFANO ALBESANI</b>	125
barbaresco, piedmont	
<b>CASTELLO BANFI MAGNA CUM LAUDE</b>	100
super tuscan, montalcino	
<b>LAMOLE DI LAMOLE</b>	68
chianti classico, tuscan	
<b>SPAIN</b>	
<b>MARQUES DE RISCAL</b>	
<b>BARON DE CHIREL RESERVA</b>	273
crianza rioja	
<b>ARZUAGA RESERVA</b>	215
tempranillo, ribera del duero	
<b>DOMINIO BASCONCILLOS RESERVA</b>	215
tempranillo, ribera del duero	
<b>TINTO PESQUERA RESERVA</b>	180
tempranillo, ribera del duero	
<b>BODEGAS BERONIA GRAN RESERVA</b>	120
tempranillo, rioja	
<b>CONDADO DE HAZA</b>	68
crianza, ribera del duero	

# BY THE BOTTLE

## RED

### SOUTH AMERICA

#### BLENDS

CASA LAPOSTOLLE CLOS APALTA 510  
alta

MONTES PURPLE ANGEL 345  
colchagua valley, chile

CASA LAPOSTOLLE CUVÉE ALEXANDRE 100  
colchagua vallen, chile

#### MALBEC

CATENA ZAPATA 405  
mendoza, argentina

FAMILIA ZUCCARDI JOSE 175  
mendoza, argentina

BARRANCAS VINYARD PASCUAL TOSO RESERVA 90  
mendoza, argentina

CATENA VISTA FLORES 75  
mendoza, argentina

ACHAVAL FERRER 70  
mendoza, argentina

# FLATBREADS

TRUFFLE MUSHROOM D.G.V 18  
goat cheese, caramelized onions, sautéed mushrooms  
truffle oil, arugula

SHORT RIB FLATBREAD D.G 19  
horseradish crema, cherry tomato, pickled red onion  
arugula, parmesan

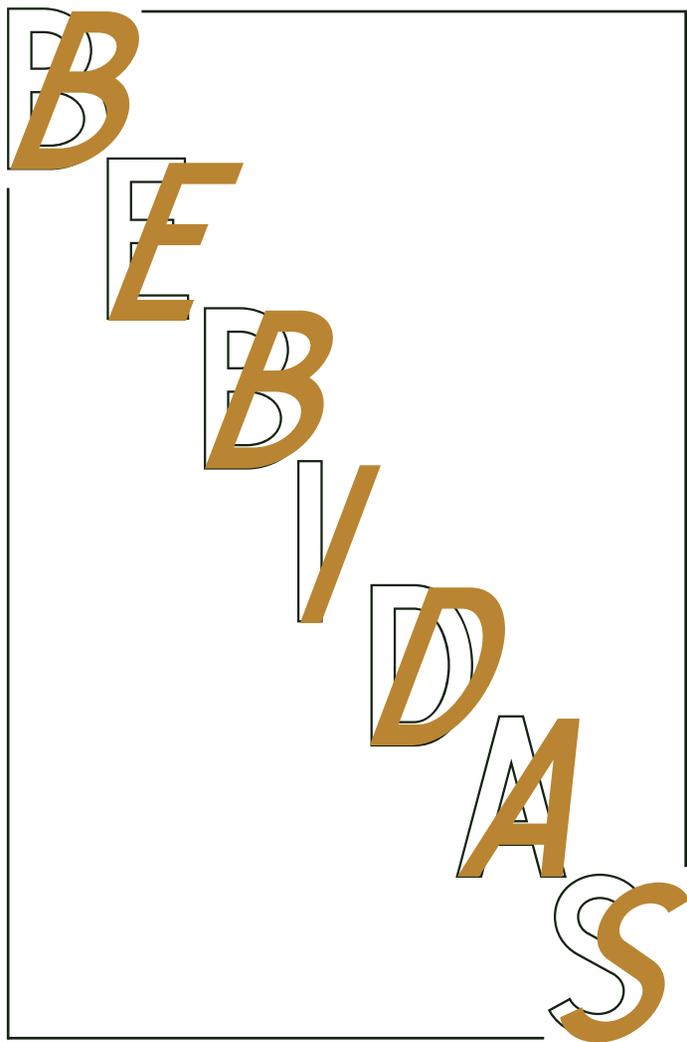
# HANDHELD S

BAJA FISH TACOS D.G 21  
achiote marinade, chipotle aioli, citrus slaw, poblano tartar, flour tortilla

PULLED PORK SLIDERS D.G 19  
toreado chili aioli, chipotle slaw, pickled chilis

CUBAN SANDWICH D.G 22  
oasted mojo pork, ham, swiss cheese, dijon mustard, sweet pickle  
cuban bread

TORO BURGER\* D.G 25  
bacon morita jam, avocado, cheddar cheese, chipotle aioli



# BY THE BOTTLE

## RED

### UNITED STATES

#### CABERNET SAUVIGNON

<b>CHIMNEY ROCK PREIER CUVÉE</b>	<b>300</b>
napa valley, ca	
<b>GUARACHI</b>	<b>285</b>
napa valley, ca	
<b>CHATEAU MONTELENA</b>	<b>250</b>
napa valley, ca	
<b>STAG'S LEAP ARTEMIS</b>	<b>245</b>
napa valley, ca	
<b>DUCKHORN</b>	<b>225</b>
napa valley, ca	
<b>ANTICA PREMIERE</b>	<b>198</b>
napa valley, ca	
<b>FREEMARK ABBEY</b>	<b>150</b>
knights valley, ca	
<b>EMBLEM</b>	<b>140</b>
napa valley, ca	
<b>HALTER RANCH</b>	<b>95</b>
paso robles, ca	
<b>ROTH</b>	<b>85</b>
alexander valley, ca	
<b>LOUIS M. MARTINI</b>	<b>80</b>
napa valley, ca	
<b>RODNEY STRONG</b>	<b>75</b>
alexander valley, ca	

#### MERLOT

<b>JACK</b>	<b>240</b>
napa valley, ca	
<b>JOSH CELLARS</b>	<b>70</b>
napa valley, ca	
<b>LUKE WAHLUKE SLOPE</b>	<b>65</b>
washington state	

# BY THE BOTTLE

## ROSÉ UNITED STATES

DAOU 65  
paso robles

## RED UNITED STATES BLENDS

NEWTON VINYARD THE PUZZLE 450  
napa valley, ca

JUSTIN ISOCELES 175  
paso robles, ca

CHALK HILL ESTATE 120  
sonoma, ca

DUCKHORN PARADUXX 110  
napa valley, ca

J. LOHR PURE PASO 65  
paso robles, ca

## PINOT NOIR

GUARACHI 275  
sonoma coast, ca

PATZ & HALL 130  
sonoma county, ca

DOMAINE CARNEROS ESTATE 108  
los carneros, ca

MEIOMI 85  
central coast, ca

## CABERNET SAUVIGNON

CADE 390  
howell mountain, ca

HELENA MONTANA VINEYARD ANAKOTA 350  
knights valley, ca

CAYMUS 320  
napa valley, ca

# SIGNATURE COCKTAILS

MERCADO MARGARITA 20  
21 seeds jalapeño, milagro tequila, passion fruit  
lime, hibiscus-rosemary foam

EL DORADO SPICE MARGARITA 20  
union mezcal or milagro reposado tequila, tamarind chutney  
lime, orange, black salt

FLORIDITA DEL ALMA\* 20  
malibu rum, j.f. haden's lychee, pineapple, simple syrup, egg white

THE MAGNIFICENT 3 20  
bulleit rye, bulleit bourbon, union mezcal, agave  
orange bitters, angostura bitters

# TIMELESS LEGENDS

COCORINHA 19  
toki japanese whiskey, lime, coconut, orange blossom water

NEGRONI TOMAHAWK 19  
chai spice-infused tanqueray gin, amaro montenegro, aperol  
carpano sweet vermouth, rose syrup

HIBISCUS MULE 19  
absolut elyx, appleton estate rum, lime, ginger beer

# LOW C A L

under 150 cal

**YUZU SPRITZ** 18  
yuzu, sparkling wine, st-germain, mint, soda water

**RANCH WATER** 18  
milagro blanco tequila, lime, soda

**SKINNY NOPALITA MARGARITA** 18  
milagro blanco tequila, prickly pear, lime, agave club soda

# I M M E R S I V E

*GET YOUR CAMERAS READY*

**GOLDEN TORO TAI - EN FUEGO** 26  
zacapa rum, captain morgan spiced rum orgeat syrup, pineapple, lime, angostura bitter

**BRILLO DEL NORTE FLAMBÉE** 26  
johnnie walker black, ginger, lemon, honey, prosecco

# BY THE BOTTLE

## WHITE FRANCE

**MAISON ROCHE DE BELLENE** 293  
meursault les charron's

**BACHELET-MONNOT** 290  
chassagne-montrachet

**DOMAINE FERRET** 140  
pouilly fuisse, burgundy

**CHATEAU DE SANCERRE** 116  
sancerre, loire valley

**SAGET LA PETITE PERRIERE** 84  
sancerre, loire valley

## ITALY

**MASTROBERARDINO RADICI** 98  
fiano di avellino, campania

**TALIS** 55  
pinot grigio, friuli

## NEW ZEALAND

**CRAGGY RANGE** 68  
sauvignon blanc, north island

**BRANCOTT B** 65  
sauvignon blanc, marlborough

## SPAIN

**MAR DE FRADES** 74  
albariño, rias baixas

**MARQUÉS DE RISCAL** 60  
sauvignon blanc, rueda

**MONOPOLE** 55  
blanco, rioja

## SOUTH AMERICA

**SANTA EMA TERRIOR RESERVA** 65  
sauvignon blanc, maipo

# BY THE BOTTLE

## CHAMPAGNE & SPARKLING

<b>LOUIS ROEDERER CRISTAL</b> brut, reims, france	750
<b>DOM PÉRIGNON</b> brut, épernay, france	450
<b>PERRIER-JOUËT</b> grand brut, épernay, france	185
<b>POMMERY</b> brut royal, reims, france	170
<b>LANSON</b> brut, champagne, france	150
<b>MÖET &amp; CHANDON IMPERIAL</b> brut rosé, champagne, france	260

## WHITE UNITED STATES CHARDONNAY

<b>FAR NIENTE</b> napa valley, ca	225
<b>CAKEBREAD</b> napa valley, ca	138
<b>STAG'S LEAP KARIA</b> napa valley, ca	90
<b>SAUVIGNON BLANC</b>	
<b>J. ROCHIOLI</b> napa valley, ca	163
<b>STAG'S LEAP AVETA</b> napa valley, ca	90
<b>EMMOLO</b> napa valley, ca	55

## OTHER VARIETALS

<b>DARIOUSH</b> viognier, napa valley, ca	195
<b>FOUR GRACES</b> pinot gris, wilamette valley, oregon	76

# ZERO-PROOF COCKTAILS

<b>ESPRESSO MAÍZTINI</b> ritual rum zero proof, coffee-butter popcorn, clove, cinnamon	16
<b>ALMOST HEALTHY</b> ritual agave zero-proof, hibiscus, rosemary, ginger beer	16
<b>GARDEN GROVE HIGHBALL</b> seedlip garden, elderflower syrup, yuzu, cucumber tonic water	16
<b>COCONUT &amp; MANGO MILK PUNCH</b> ritual agave, pineapple, coco, mango, lime, dried chili	16

# D E S S E R T C O C K T A I L S

<b>MANGO COQUITO</b> Planteray 3 stars Rum, malibu coconut rum, vanilla cinnamon, clove, mango	19
<b>SMOKED OAXACA CARAJILLO</b> union mezcal, ancho reyes liquor, vanilla syrup	19
<b>ESPRESSO MARTINI</b> milagro reposado tequila, cold brew, coffee liqueur, agave	19

# CERVEZA / BEER

## DRAFT

DOG FISH HEAD 60 MINUTE IPA	6%, delaware	12
INEDIT DAMM	4.8%, spain	12
LA RUBIA	6%, miami	12
STELLA ARTOIS BELGIAN	5.2%, belgium	12
MODELO ESPECIAL LAGER	4.5%, mexico	12
PRISON PALS NELSON HAZY IPA	7%, usa	12

## BOTTLE

CORONA	9
LAGUNITAS IPA	9
MODELO ESPECIAL	9
GUINNESS	9
BUD LIGHT	9
BLUE MOON	9
ANGRY ORCHARD CIDER	9
SIERRA NEVADA PALE ALE	9
HEINEKEN	9
HEINEKEN 0.0	9
STELLA ARTOIS	9
SAM ADAMS BOSTON LAGER	9
MICHELOB ULTRA	9

# BY THE GLASS

## RED

LA CREMA	16   80
sauvignon blanc, marlborough, nz	
BELLE GLOS BALADE SINGLE VINEYARD	18   85
pinot noir, santa rita hills, ca	
BEZEL CAKEBREAD	20   95
pinot noir, ca	
LUIGI BOSCA	14   60
malbec, mendoza, argentina	
MADALLA	17   82
malbec, mendoza, argentina	
ZUCCARDI Q	18   85
malbec, mendoza, argentina	
FRANCIS COPPOLA	14   60
merlot, ca	
DECOY	16   80
merlot, ca	
DETAILS SINGLE ESTATE	16   80
cabernet sauvignon, ca	
STARMONT	16   80
cabernet sauvignon, north coast, ca	
DAOU	18   85
cabernet sauvignon, paso robles, ca	
JUSTIN	20   95
cabernet sauvignon, paso robles, ca	
TERMES	17   82
bodega numanthera, tinta de toro, spain	
LES LEGENDES	14   60
red blend, bordeaux, france	
E. GUIGAL	16   80
côtes du rouge, rhone, france	
TORNATORE ETNA	17   82
rosso, sicily, italy	
GARZÓN TANNAT	17   82
reserva, uruguay	

# BY THE GLASS

## WHITE

**STONELEIGH** 14 | 60  
sauvignon blanc, marlborough, nz

**DETAILS** 14 | 60  
sauvignon blanc, north coast, ca

**JUSTIN** 15 | 70  
sauvignon blanc, central coast, ca

**SANTA STARMONT** 16 | 80  
chardonnay, carneros, ca

**ALBERT BICHOT MACON-VILLAGES** 15 | 70  
chardonnay, bourgogne, france

**FRANCE LA CREMA** 14 | 60  
chardonnay, monterrey, ca

**SALDO** 14 | 60  
chenin blanc, ca

**HEINZ EIFEL** 14 | 60  
riesling, germany

**DR.LOOSEN - DR. L** 15 | 70  
riesling, mosel, germany

## ROSÉ

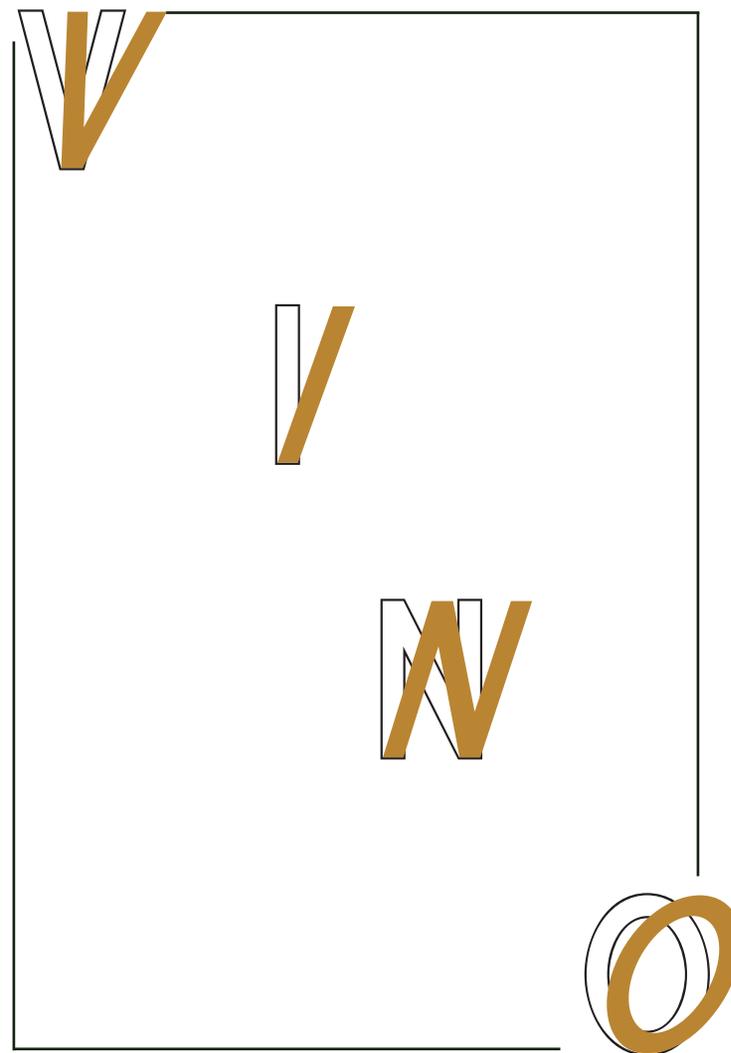
**CÔTES DES ROSES** 16 | 80  
chardonnay, monterrey, ca

**CHATEAU D'ESCLANS WHISPERING ANGEL** 18 | 85  
côtes de provence, france

**FIGUIERE MAGALI SIGNATURE** 16 | 95  
côtes de provence, france

**LE FETE DU ROSÉ** 16 | 80  
côtes de provence, france

**MINUTY PRESTIGE** 19 | 90  
gassin, france



# C O R A V I N B Y T H E G L A S S

ELEGANT SELECTIONS FROM DISTINGUISHED VINEYARDS

Available: 3oz/6oz/bottle

<b>DARIOUSH SIGNATURE</b> cabernet sauvignon, napa valley, ca	<b>30/58/275</b>
<b>SILVER OAK</b> cabernet sauvignon, napa valley, ca	<b>34/66/350</b>
<b>CAKEBREAD</b> cabernet sauvignon, napa valley, ca	<b>24/46/190</b>
<b>NUMANTHIA TERMANTHIA</b> tinta de toro, spain	<b>68/132/560</b>

# B Y T H E G L A S S

## CHAMPAGNE & SPARKLING

<b>TAITTINGER CUVÉE PRESTIGE</b> brut, reims, france	<b>18   80</b>
<b>G.H. MUMM</b> brut, champagne, france	<b>21   100</b>
<b>PIPER-HEIDSIECK CUVÉE NV 1785</b> brut, champagne, france	<b>30   140</b>
<b>MÖET &amp; CHANDON IMPÉRIAL</b> brut, champagne, france	<b>32   145</b>
<b>DELAMOTTE</b> honey / citrus	<b>37   170</b>
<b>VEUVE CLICQUOT YELLOW LABEL</b> reims, france	<b>40   205</b>
<b>G.H. MUMM</b> brut rosé, champagne, france	<b>21   100</b>
<b>SCHRAMSBERG MIRABELLA</b> sparkling rosé, napa valley, ca	<b>22   110</b>
<b>CHIC</b> cava, barcelona, spain	<b>12   50</b>
<b>SYLTBAR</b> prosecco, friuli, italy	<b>16   65</b>
<b>LUNETTA</b> rosé prosecco, veneto, italy	<b>12   58</b>
<b>SANTA MARGHERITA</b> rosé prosecco, italy	<b>17   75</b>

## WHITE

<b>MASI MASIANCO</b> pinot grigio, veneto, italy	<b>14   60</b>
<b>SANTA MARGHERITA</b> pinot grigio, valto adige, italy	<b>17   82</b>
<b>LICIA</b> albariño, rias baixias, spain	<b>15   70</b>
<b>PAZO DE BRUXAS</b> albariño, rias baixias, spain	<b>16   80</b>
<b>PAGO DE LOS CAPELLANES O LUAR DO SIL</b> godello, joven, spain	<b>15   70</b>

## Lunch Menu

### SIGNATURE COCKTAILS

#### MERCADO

##### MARGARITA 20

21 seeds jalapeño, milagro tequila, passion fruit lime, hibiscus-rosemary foam

#### EL DORADO SPICE

##### MARGARITA 20

union mezcal or milagro reposado tamarind chutney, lime, orange, black salt

#### FLORIDITADEL ALMA\* 20

malibu rum, j.f. haden's lychee, pineapple simple syrup, egg white

#### THE MAGNIFICENT 3 20

bulleit rye, bulleit bourbon, union mezcal, agave orange bitters, angostura bitters

### TIMELESS LEGENDS

#### COCORINHA 19

toki japanese whiskey, lime, coconut orange blossom water

#### NEGRONI TOMAHAWK 19

chai spice-infused tanqueray gin amaro montenegro, aperol, carpano sweet vermouthe, rose syrup

#### HIBISCUS MULE 19

absolut elyx, appleton estate rum, lime ginger beer

### LOW CAL

under 150 cal

#### YUZU SPRITZ 18

yuzu, sparkling wine, st-germain, mint, soda water

#### RANCH WATER 18

milagro blanco, lime, soda

#### SKINNY NOPALITA

##### MARGARITA 18

milagro blanco tequila, prickly pear, lime, agave club soda

### TO SHARE

#### GUACAMOLE VG 18

pico de gallo, serrano, housemade chips spicy tuna\* +8 | crispy pork belly +9

#### SMOKED SWORDFISH DIP D 18

mesquite-smoked, pickled chili, radish lemon aioli, cherry tomato

#### COCONUT CEVICHE\* 27

shrimp, octopus, white fish housemade sriracha, coconut foam, jicama house

#### HOUSEMADE CHIPS 6

### APPETIZERS

#### CHEESE TEQUEÑOS D.G 10

rocoto tomato sauce

#### SHORT RIB AREPAS D 24

caramelized smoked onion, manchego cheese serrano avocado aioli

#### CRISPY WINGS G 18

choice of ají amarillo buffalo or citrus barbecue

#### CHICHARRÓN DE CAMARÓN D.G.S 24

crispy rock shrimp, ají amarillo aioli, pickled chili

#### SWEET CORN EMPANADA D.G.V 18

ají amarillo, avocado purée, manchego cheese chimichurri

#### FRIED CHICKEN BITES D.G 18

karaage-style chicken, truffle, crème fraîche gochujang, crispy potato

### TORO TORO FLATBREAD

#### TRUFFLE MUSHROOM FLATBREAD D.G.V 18

goat cheese, caramelized onions sautéed mushrooms, truffle oil, arugula

#### SHORT RIB FLATBREAD D.G 19

horseradish crema, cherry tomato pickled red onion, arugula, parmesan cheese

### SALADS & BOWLS

grilled chicken +10 | salmon\* +16 shrimp S +18 | steak\* +18

#### KALE D.V 16

heirloom cherry tomato, grape, candied cancha corn, orange-white balsamic vinaigrette

#### CAESAR\* D.G 16

romaine, egg, parmesan cheese, garlic crouton miso caesar dressing

#### HEIRLOOM TOMATO & BURRATA D.V 18

hearts of palm, watercress, shaved fennel watermelon dressing, balsamic reduction

#### AVOCADO D.V 18

artisan greens, cherry tomato, charred corn red onion, sesame seed, ají-miel vinaigrette

#### ROASTED BEET\* D.V 18

goat cheese, chipotle beet emulsion, soft egg pea shoots, green onion, crispy quinoa

#### TT CHOPPED D.N 18

mixed greens, bacon, yellow corn, cherry tomato black beans, panela cheese, almonds avocado dressing

#### POKE BOWL\* G 25

ahi tuna, sushi rice, edamame, seaweed salad ginger, soy sprouts, avocado, tomato, radish mango, ponzu

#### RAINBOW QUINOA SOLTERITO G.V 24

crispy tofu, sweet plantain, egg, sprouts broccolini, green onion, cherry heirloom tomato ají amarillo aioli

### HANDHELDS

choice of french fries or house salad

#### BAJA FISH TACOS D.G 21

achiote marinade, chipotle aioli, citrus slaw poblano tartar, flour tortilla

#### PULLED PORK SLIDERS D.G 21

toreado chili aioli, chipotle slaw, pickled chilis

#### CUBAN SANDWICH D.G 22

roasted mojo pork, ham, swiss cheese dijon mustard, sweet pickle, cuban bread

#### FRIED CHICKEN SANDWICH D.G 20

truffle aioli, boston bibb lettuce, tomato

#### TORO BURGER\* D.G 25

bacon morita jam, avocado, cheddar cheese chipotle aioli

### SPECIALTIES

#### SALMON\* G.S 34

kimchi-marinated, grilled avocado corn pico de gallo, citrus slaw, charred lemon

#### STEAK & FRIES\* D 36

skirt steak, chimichurri, seasoned fries

#### CUZCO CHICKEN D 32

adobo-marinated, criolla salsa, citrus salad

#### GRILLED TIGER PRAWNS S 36

al ajillo

#### LOBSTER MAC & CHEESE D.G.S 28

chorizo breadcrumbs

### SIDES

#### GRILLED AVOCADO VG 16

corn pico de gallo

#### RICE & BEANS V 10

black beans, mexican style rice

#### GRILLED ASPARAGUS VG 14

miso aioli, tahina avocado foam, sesame seeds

#### TRUFFLE FRIES D.V 14

cotija cheese, pickled chili, poblano aioli

### THE FINAL TOUCH

#### LA BOMBA D.G.V TORO TORO SIGNATURE 28

chocolate half sphere, cream cheese mousse dulce de leche & strawberry ice cream cookie crumble, vanilla & berry sauce

#### DULCE DE LECHE CHEESECAKE D.G.V 14

vanilla crumble, cheesecake batter whipped cream, dulce de leche chocolate crumbs

#### CHOCOLATOSA CAKE D.V 14

flourless chocolate cake, white chocolate mousse dark chocolate ganache, warm chocolate sauce

### DESSERT COCKTAILS

#### MANGO COQUITO 19

planteray 3 stars rum, malibu coconut rum vanilla, cinnamon, clove, mango purée

#### SMOKED OAXACA CARAJILLO 19

union mezcal, ancho reyes liqueur, vanilla syrup

#### ESPRESSO MARTINI 19

milagro reposado tequila, cold brew coffee liqueur, agave

#### EXECUTIVE CHEF

#### VICTOR ROSALES

(G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SHELLFISH (VG) VEGAN | (V) VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS