



Latin Kitchen & Bar
by Richard Sandoval

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits.

Join us in this ritual.

Our small plates and ceviche bar are made for sharing. Fill your table and delight in the flavors of pan latin cuisine.

Our steaks are hand selected USDA grass-fed, corn-finished cattle by Chef Richard Sandoval. Steaks are chosen for both taste and tenderness.

Our cocktails are hand-crafted and our seafood is harvested sustainably

We welcome you to Toro Latin Kitchen & Bar.

SIGNATURE COCKTAILS

PRICKLY PEAR CHILCANO \$190
pisco / fresh lime / ginger ale

RUM OLD FASHIONED \$230
anejo rum / orange bitters / maraschino cherry

STRAWBERRY BASIL CAIPIRINHA \$190
cachaca / fresh strawberry / lime

RASPBERRY COLLINS \$175
gin / fresh raspberries / lemon juice / champagne

NARANJA FIZZ \$180
orange vodka / lemon / blood orange soda / egg white

TO SHARE

FRESH ICED SEAFOOD PLATTER \$1,180
oysters / king crab / shrimp / clam / octopus

GUACAMOLE \$190
plantain and tortilla chips

SMOKED SWORDFISH & GUACAMOLE \$290
pickled chiles / lime aioli / plantain & tortilla chips

SPICY CRAB GUACAMOLE \$290
sambal / coriander micro-greens / plantain and tortilla chips

CEVICHE BAR

YELLOW CEVICHE \$375
fresh tuna, clam scallop & shrimp / yellow aguachile sauce / orange & mango / serrano chili / red onion

PERUVIAN CEVICHE \$290
fresh white fish / fresh lime juice / rocotto chili / onion

SEA FOOD COCKTAIL \$345
oyster, chocolate clams, giant shrimp & octopus / cocktail sauce / avocado / leche de tigre / topos & cookies

HAMACHI TIRADITO \$290
aguachile sauce / sour-apple / onion / sriracha

TUNA TIRADITO \$290
ponzu / avocado / fresno pickled chili / cilantro / sesame

ACEVICHADO NIKKEI ROLL \$310
fresh fish tiradito / leche de tigre / togarashi aioli / crispy shrimp

ANGRY TUNA/SALMON ROLL \$225
yuzu kosho / spicy tuna/salmon / avocado / cucumber / sesame

SCORPION ROLL \$225
prawn tempura / avocado / masago / unagi sauce / sesame chipotle alioli

RAINBOW TROPICAL ROLL \$245
tuna / hamachi / salmon / crab / avocado/ mango-papaya sauce

SOUP & SALAD

TUNA TATAKI SALAD \$390
lemon wasabi dressing / avocado / kumato tomatoes / black sesame seeds

ROASTED BEETS \$175
goat cheese / candied walnuts / betabel vinaigrette

TOMATO WATERMELON \$190
watermelon / heart of palm / avocado / fresh mozzarella / tomato water-chipotle vinaigrette

CAESAR \$190 +shrimp 345 +chicken 175
creamy caesar dressing / crispy quinoa / parmesan cheese

TORTILLA SOUP \$130
beef chicarron / fried tortilla and pasilla chile / sour cream / panela cheese / morita chile oil

APPETIZER

BEEF/TUNA CHICHARRON \$345
beef or tuna chicharrón / guacamole
sauteed pico de gallo / salsa verde / tortillas
(Serve in tacos or plate)

FILLET TIRADITO TOSTADAS \$290
tenderloin beef / mexican rasurada sauce / capers & pickles alioli / poblano chili sauce / fresh vegetables

HOT CEVICHE \$320
crispy fresh white fish / fresh lime juice / rocotto chili / onion / tempura vegetables

OCTOPUS ANTICUCHO \$350
mexican gulf of mexico octopus / mani & chili habanero alioli /aji amarillo vinaigrette / confit potato

LAMB ANTICUCHO SKEWERS \$190
lamb meat / yogurt / lemon / cucumber

LOMO SALTADO EMPANADA \$185
beef / spicy oriental sauce / mexican cheese / argentinian sauce / roasted nuts

CORN EMPANADA \$130
aji amarillo / menonita cheese / cilantro / chimichurri

TACOS

SHORT RIB TACOS \$370
boneless short rib / spicy grape glaze / flour tortilla / raw green sauce

CRISPY BAJA FISH \$245
white fish tempura / avocado / pickled chiles tartar sauce / shaved cabbage / dry chiles salsa

PORK BELLY AL PASTOR \$220
achiote marinated pork belly / pineapple cilantro chutney / onion / salsa verde

CRISPY SOFT CRAB TACOS \$275
yucca tortilla / pickled chili tartar sauce / avocado / black habanero sauce / withe balsamic glaze

COCA STYLE FLATBREADS

IBERICOS HAMS FLAT BREAD \$350
lomo, salchichon, mojama, chorizo, jamon / fresh mozzarella & mexican parmesan / tomatoe sauce / rucola

WILD MUSHROOM \$210
caramelized onion / goat cheese / truffle oil / arugula

WOOD BURNING GRILL

STEAKS & CHOPS

all of our steaks are hand selected from a small producing farm in california by richard sandoval to offer you the finest quality grass-fed, corn-finished american beef. all steaks are served with argentinean chimichurri

10 oz argentinian flap steak \$440
10 oz. skirt steak \$440
32 oz. bone in cowboy ribeye \$1,070
12 oz. new york strip \$610
14 oz. boneless ribeye \$640
8 oz. fillet steak \$640
**ask waiter for organic option

CHEF'S SPECIALTIES

LATIN CHICKEN BRASA \$470
yucca fries & roasted potato / quesadillas / red raw sauce / ocopa peruvian dressing

WOOD GRILLED SHRIMPS \$690
giant shrimp / adobo mexican sauce / aji chili amarillo cream / sliced potato with madurado cheese

SHRIMP & CRAB ENCHILADAS \$330
queso oaxaca / corn tortilla / sour cream / poblano chile / radish

ACHIOTE BBQ ATLANTIC SALMON \$445
chayote / mushroom / bacon / achiote ponzu broth

MISO CHIPOTLE ESCOLAR FISH \$435
grilled asparagus and daikon / kabayaki / togarashi aioli

ZARANDEADO DAILY CATCH \$350
mexican rice / chayote slaw / flour tortilla / adobo zarandeado

CARNE ASADA \$590
chilaca chile stuffed with chorizo and cheese / baked potato / charro style beans / guacamole / salsa tatemada

ARGENTINIAN BRAIDED SKIRT \$610
high choice skirt / bacon / mushrooms & truffle chimichurri sauce / sweet potato with madurado cheese / aromatic herbs

TORO BURGER \$299 + egg 35
house-ground chuck / bacon / oaxaca / chipotle aioli / avocado / chimichurri / crispy fries

VEGETABLES & SIDES \$119

charros beans
mexican rice
creamy potato puree
grilled avocado
oven roasted mushrooms
truffle & parmesan french fries
mexican style corn on the cob
chipotle-bacon mac & cheese
asparagus and dikon
asparagus grill

*Should you have any dietary restriction, please mention to your waiter.
*Our prices are in Mexican pesos and include 16 percent tax.