

TORO

BY CHEF RICHARD SANDOVAL



Dips For the TABLE

GUACAMOLE ^v **310**
TOMATO - ONION - AVOCADO - CORIANDER
LIME - CORN CHIPS

CEVICHEs

AMARILLO CEVICHE* **590**
SEA BASS - AGUACHILE AMARILLO - MANGO
AJI - ORANGE

SCALLOPS TIRADITO* ^v **1690**
RED CURRY LECHE DE TIGRE - CHOCLO - CHILI OIL
AJI AMARILLO SALAD - SPRING ONION

OYSTER* ^{G,S} **875**
SOY - SESAME OIL - WAKAME - CAVIAR - CHILI
CHIMICHURRI
SERVES ONE

TRUFFLE BEEF TIRADITO* ^{G,S} **750**
TRUFFLE TARTARE - CHIPOTLE PONZU - TRUFFLE
CHIPS - SHIMEJI MUSHROOM

SUVICHE ROLLS

FLAMED SALMON* **490**
CHIPOTLE SAUCE - TOBIKO - AVOCADO

ACEVICHADO* ^{A,G,S} **590**
WHITE FISH TIRADITO - LECHE DE TIGRE - AIOLI
TOGARASHI - SHRIMP - AVOCADO - KABAYAKI SAUCE

CALIFORNIA ROLL ^{D,G,S} **640**
TEMPURA SHRIMP - AVOCADO - CREAM CHEESE -
MASAGO - SESAME SEEDS - SWEET CHILI SAUCE

ANGRY TORO* **650**
SPICY TUNA - AVOCADO - CUCUMBER - SRIRACHA
SAUCE - LEMON

DYNAMITE **620**
SHRIMP TEMPURA - SRIRACHA - SESAME

RAINBOW ROLL **730**
CHIPOTLE SAUCE - TOBIKO - AVOKADO

SOFT SHELL CRAB ^{G,S} **790**
AVOCADO - TOBIKO - KOREAN AIOLI -
TRUFFLE AIOLI - CHIVE - UNAGI SAUCE - DAIKON

STARTERS

CHILI CRUSTED TUNA TACOS* **690**
FLOUR TORTILLA - POBLANO TARTAR SAUCE - PICKLED
JALAPEÑO

CRISPY PRAWNS ^{D,G,S} **660**
PANKO BREADED PRAWNS - MELCOCHA SAUCE -
ARUGULA - MANGO - RED CHILI

CHICKEN CORN FED TACOS ^{D,G} **460**
FLOUR TORTILLA - CHILLI ADOBO - PINEAPPLE PICO DE
GALLO - AVOCADO SAUCE

SHORT RIB TACOS ^{A,G,N} **660**
PEANUT SAUCE - GRAPE REDUCTION - AVOCADO
SAUCE - CRISPY POTATO

LOMO SALTADO EMPANADAS ^{D,S} **760**
BEEF TENDERLOIN - ASIAN SAUCE

SALADS

BEETROOT SALAD ^{N,VG} **340**
GOAT CHEESE - GREEN APPLE - CARAMELIZED
WALNUT - GREEN BEAN - SPRING ONION - LIME
VINAIGRETTE

AVOCADO MIXED GREEN SALAD ^{VG} **490**
KALE - CHERRY TOMATO - RED ONION - BABY RADISH -
LEMON VINAIGRETTE - AVOCADO

BURRATA ^{D,N,V} **890**
HEIRLOOM TOMATO - CORIANDER PESTO - CASHEW
NUT

CHEFS SPECIALITIES

ACHIOTE KIMCHI SALMON ^G **990**
BOK CHOI - CHILI PONZU - CAULV FLOWER PURÉE -
MUSHROOM

SEA BASS ^{A,D,G,N} **1140**
MISO - AJÍ AMARILLO - SAKE - PECAN NUTS
SHIITAKE

ADOBO CHICKEN ^D **620**
MASHED POTATO - BROCCOLINI - CRIOLLA SALSAS

BRIASED LAMB SHANK ^D **1750**
AJÍ PANCA - CORIANDER - MINT - CAULIFLOWER
PURÉE - CHILI CHIMICHURRI

BEEF TRIGOTO* ^{D,G} **1190**
BEEF TENDERLOIN - CREAMY BARLEY - CHIMICHURRI -
PINEAPPLE SAUCE

Simply GRILLED

ALL STEAKS ARE SERVED WITH ARGENTINIAN
CHIMICHURRI & CHIPOTLE BBQ

3 PCS. JUMBO SHRIMP ^D **990**
GARLIC CONFIT

220G BEEF TENDERLOIN* **1450**

480G RACK OF LAMB* **2980**

420G RIB EYE* **2980**
SERVES TWO

1300G PRIME TOMAHAWK* **6150**
TEQUILA FLAMBÉED TABLE SIDE
SERVES TWO

Sides

CREAMY MASH POTATO ^{D,V} **270**

GRILLED BROCOLINI ^{D,V} **270**
CONFIT GARLIC, LEMON ZEST - PARMESAN
CHEESE

SWEET POTATO FRIES ^{D,V} **270**

WILD MUSHROOMS ^{G,V} **420**
SAUTÉED - GREEN ONION - SOY SAUCE

TRUFFLE FRIES ^{D,V} **490**
POBLANO TARTAR SAUCE - PARMESAN CHEESE -
CHIVES - TRUFFLE MUSHROOM

CAULIFLOWER ^{D,V} **460**
CHIMICHURRI - YOGURT - ANTICUCHERA

CHEF NAME
Executive Chef

CHEF NAME
Sous Chef

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

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

