



BEVERAGES MENU

TORO MIXOLOGY

Maya Margarita White Tequila / agave syrup / fresh lime	\$ 275.00
Pear Bellini Champagne / pear	\$ 350.00
Aguachile Margarita Mezcal / Lime and Lemon juice amarillo / Serrano Chili / Cilantro / Cucumber / Avocado Bitter	\$ 270.00
Raspberry Collins Bombay Sapphire Gin / lime juice / champagne / raspberry	\$ 290.00
Smoked Old Fashion Rum Matusalem 15-year rum / sugar / orange bitter / luxardo maraschino	\$ 310.00
Toro Mule Montelobos Espadin Mezcal / lime / lemon / syrup / ginger / tonic water	\$ 275.00
Painkiller Spiced Kraken Rum / Matusalem 15 years Rum / pineapple / coconut cream / orange	\$ 275.00
Cabo Trotter Herradura Ultra / Strawberry & Raspberry / Lime	\$ 350.00
Mercado Margarita Jalapeño infused White Tequila / passion fruit / lime / agave syrup / hibiscus-rosemary foam	\$ 290.00
Davis Roses Gin / Tonic / Ginger Ale / Sparkling water / Macerated Berries / Lime juice	\$ 350.00
Frida Tequila 3 generaciones / yuzu / Lime / Pineapple / black salt	\$ 310.00
Coconut Tiramisu Horchata Liquor 43 / Liquor 43 / Grand Marnier / Espresso / Whippead Cream / Cinnamon / Chocolat	\$ 270.00
Cucumber Martini Hendricks Gin / lime / lemon / agave syrup / cucumber / mint / basil / sake	\$ 310.00
Cabo Passion Tequila Cabo unico / Lime / Passionfruit / mint / Tajín	\$ 480.00
Pear Martini Gin Roku / Lime / Pear	\$ 350.00
Papalote Bruxo #1 / Lime / Beet / Pineapple / Tajín	\$ 350.00

BEERS

DRAFT BEER	\$ 120.00
Blonde Ale, Cabotella, Baja Brewing Amber Ale, Pelirroja, Baja Brewing Dark Ale, Escorpión Negro, Baja Brewing Pilsner, Lager, Baja Brewing IPA, Peyote, Baja Brewing Sampler, 4 oz each one	\$ 275.00

BOTTLED BEER

Bichoyera Blonde	\$ 160.00
Churida Belgian	
Zalate Stout	
Bitache Ipa	

NON ALCOHOLIC BEER

Heineken CERO.	\$ 80.00
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LATIN SPIRITS

TASTING FLIGHTS

VERTICAL White Herradura, Herradura Reposado, Aged Herradura	\$ 290.00
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HORIZONTAL Tres Generaciones Plata, Cabo Unico, Aged Maestro Tequilero	\$ 300.00
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MEZCAL FLIGHT Montelobos Joven, Tobala, Ensemble y Pechuga	\$ 500.00
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RUM FLIGHT Flor de Caña 18 years (Nicaragua), Zacapa 23 years (Guatemala), Matusalem 23 years (Cuba)	\$ 770.00
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RESERVA DE LA FAMILIA FLIGHT Cuervo Reserva de la Familia Silver, Reserva de la Familia Reposado Reserva de la Familia Extra Aged	\$ 480.00
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EXTRA AGED TEQUILA FLIGHT Jose Cuervo Reserva de la Familia, Herradura Selección Suprema, Centenario Leyenda	\$ 1,600.00
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WHITE TEQUILAS

Patron Silver	\$ 275.00
Don Julio Silver	\$ 250.00
Clase Azul Silver	\$ 350.00
White Herradura	\$ 250.00
Casa Amigos	\$ 275.00
Maestro Tequilero Silver	\$ 275.00
Codigo 1530	\$ 415.00
Herradura Silver	\$ 275.00
Cuervo Reserva de la Familia	\$ 295.00
Casa Dragones Joven	\$ 470.00
Casa Dragones Joven	\$ 950.00
Centenario Silver	\$ 275.00
Tres Generaciones Plata	\$ 300.00

TEQUILAS REPOSADOS

Patron Reposado	\$ 340.00
Don Julio Reposado	\$ 280.00
Clase Azul Reposado	\$ 515.00
Herradura Reposado	\$ 280.00
Cuervo Tradicional	\$ 250.00
Maestro Tequilero	\$ 275.00
Codigo 1530 Reposado	\$ 550.00
Codigo 1530 Pink	\$ 515.00
Reserva De La Familia Reposado	\$ 385.00
Casa Amigos Reposado	\$ 330.00
Cabo Unico	\$ 380.00
Hornitos Cristalino	\$ 290.00

AGED TEQUILAS

Patron Aged	\$ 385.00
Don Julio 70	\$ 295.00
Don Julio Aged	\$ 295.00
Herradura Aged	\$ 295.00
Don Julio 1942	\$ 515.00
1800 Reserva	\$ 340.00
Casa Amigos Aged	\$ 440.00
Codigo 1530 Aged	\$ 880.00
Maestro Tequilero Aged	\$ 300.00
Tres Generaciones Cristalino	\$ 295.00
Maestro Tequilero Dobel, Aged Crystalline	\$ 295.00
Maestro Tequilero Dobel, 50 years Aged	\$1,100.00
Herradura Ultra, Aged Crystalline	\$ 295.00
Clase Azul Aged	\$2,100.00

EXTRA AGED TEQUILAS

Jose Cuervo Reserva de la Familia	\$ 630.00
Herradura Supreme Selection	\$ 825.00
Don Julio Royal	\$ 1,100.00
Centenario Leyenda	\$ 670.00
Codigo 1530	\$ 1,900.00
Clase Azul	\$ 6,000.00
Maestro Dobel Extra Aged SO	\$ 1,950.00
1800 Milenio	\$ 950.00

MEZCAL

Bruxo No. 1, Espadin Joven	\$ 275.00
Bruxo No. 2, Pechuga De Maguey	\$ 275.00
400 Conejos, Joven	\$ 270.00
400 Conejos, Reposado	\$ 290.00
400 Conejos, Cuishe	\$ 290.00
Montelobos, Joven, Espadin	\$ 275.00
Montelobos Ensemble	\$ 500.00
Montelobos Pechuga	\$ 750.00
Montelobos Tobala	\$ 600.00

CACHAZA

Pitu Silver, Brasil	\$ 220.00
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PISCO

Aguardiente Capel Reservado De Guarda, Chile	\$ 220.00
Demonio de los Andes, Quebranta	\$ 280.00
Demonio de los Andes, Achalado	\$ 280.00

RUM

Appleton Special	\$ 220.00
Appleton Estate Signature	\$ 220.00
Havana Club Aged, 7 Years, Cuba	\$ 220.00
Havana Club, 3 years, Cuba	\$ 220.00
Zacapa 23 Years, Guatemala	\$ 350.00
Flor De Caña, 18 Years Centenario Gold, Nicaragua	\$ 385.00
Flor De Caña #5	\$ 250.00
Zacapa XO, Guatemala	\$ 770.00
Dos Maderas Aged, 5+3 years	\$ 295.00
Dos Maderas Aged, 5+5 years	\$ 350.00
Bacardi Aged, Puerto Rico	\$ 220.00
Bacardi, White, Puerto Rico	\$ 220.00
Bacardi Solera, Puerto Rico	\$ 220.00
Kraken White	\$ 220.00
Kraken, Spiced Rum	\$ 275.00
Capitan Morgan, Spiced Rum	\$ 220.00
Malibu Coconut	\$ 220.00
Boltran Reserva 18 years	\$ 250.00
Matusalem, Silver, Cuba	\$ 220.00
Matusalem, Aged, 15 Years, Cuba	\$ 275.00
Matusalem, Aged, 18 Years, Cuba	\$ 295.00
Matusalem, Aged, 23 Years, Cuba	\$ 385.00

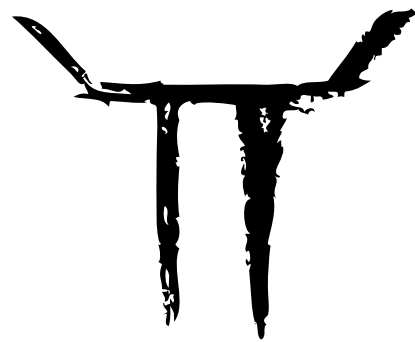
SAKE

Nami Junmai, Mexico	🍷 \$ 250.00	🍷 \$ 2,500.00
Nami Junmai Ginjo, Mexico,	🍷 \$ 350.00	🍷 \$ 2,800.00
Momokawa Pearl, Unfilter, EUA	🍷 \$ 205.00	🍷 \$ 2,500.00
Momokawa Silver, EUA	🍷 \$ 205.00	🍷 \$ 2,300.00
Momokawa Genshu Joy, EUA		\$ 3,500.00
Murai Family Nigori Genshu, Unfilter, Japan		\$ 3,300.00
Murai Family Sugidama, Japan		\$ 3,500.00
Murai Family Daiginjo, Japan		\$ 7,000.00
Yoshinogawa Daiginjo, Japan		\$ 7,000.00
Yoshinogawa Echigo Junmai, Japan		\$ 2,500.00
Yoshinogawa Gokujo Ginjo, Japan		\$ 2,000.00

NON ALCOHOLIC

Pop sodas (Fresca, Sprite, Coca, Coca Light, Ginger Ale)	\$ 65.00
Lemonade (Mango, Strawberry, Raspberry, Tamarind, Hibiscus, Hoja Santa, Ginger, Plum)	\$ 65.00
Lemon Grass Lemonade	\$350.00
Fever Tree (Ginger Beer, Tonic Water)	\$110.00
De piedra Water (Regular, Sparkling)	\$165.00
Hetle Water (Regular, Sparkling)	\$ 80.00

PRICES IN MEXICAN PESOS, TAX INCLUDED



Latin Kitchen & Bar
by Richard Sandoval

*In Latin America the food is more than a simple dish. It is an event, a celebration that is shared, savored, and enjoyed with the soul
We invite you to enjoy us in this ceremony*

TO SHARE

-  ■ **TUNA CHICHARRON** **\$380**
Guacamole / sauteed pico de gallo / roasted tomato molcajete sauce / Chipotle nixtamal handmade tortilla / avocado-yuzu emulsion
- IBERIAN HAM** **\$1,850**
Tomato-garlic / grilled rustic bread / Iberian Ham / olive oil
- FIREWORK SHRIMP & AVOCADO MOUSSE** **\$390**
Tempura shrimp/ chifa alioli / avocado mousse & sour cream

SALADS

- **CAESAR SALAD** **\$300**
● Creamy garlic dressing / crispy quinoa / parmesan cheese / cherry tomatoes in balsamic vinaigrette **CHICKEN +\$280**
SHRIMP +\$510
-  ■ **ROASTED BEET SALAD** **\$280**
● Goat cheese / caramelized walnuts / sherry vinaigrette / green apple / mix green
- **HEALTHY SALAD** **\$280**
● Lettuce mix / feta cheese / berries vinaigrette / dehydrated fruit / fresh vegetables / nuts / pistaccios

CEVICHE / SUSHI BAR

-  **JAPANESE BURI HAMACHI TIRADITO** **\$450**
Leche de tigre yuzu-dill / green apple / tobiko / nori seaweed / red miso powder / coriander oil
-  ■ **YELLOW CEVICHE** **\$480**
Fresh tuna / clam scallops / cooked shrimp / yellow aguachile sauce / leche de tigre / fresh orange & mango
-  **ACEVICHADO NIKKEI ROLL** **\$430**
Fish tiradito / leche de tigre / togarashi alioli / tempura shrimp / kabayaki / avocado / masago
- ANGRY SCORPION ROLL** **\$375**
Tuna / tempura shrimp / baby cucumber/ spicy sesame oil / kabayaki sauce / rocoto
-  ■ **FLAMED SALMON ROLL** **\$400**
Australian salmon / miso chipotle / yuzu kosho / nori seaweed / cucumber / avocado

SIDES

- **TRUFFLE FRENCH FRIES** **\$200**
- **GRILLED AVOCADO** **\$250**
- WOOD GRILLED CAULIFLOWER & MUSHROOMS FOAM** **\$180**

HOT APPETIZERS

- OCTOPUS IN BLACK RECADO** **\$450**
Octopus from the Gulf of Mexico / anticucho sauce / home potatoes / bell pepper emulsion / spicy aji tartara sauce
-  **LOMO SALTADO EMPANADA** **\$240**
Tenderloin with oriental oyster sauce / menonita cheese / creole sauce with pecan nuts / avocado-yuzu emulsion
- **HUMITA EMPANADA** **\$215**
Peruvian yellow aji / creamy corn / menonita cheese / chimichurri / avocado-yuzu emulsion
- SHORT RIB TACOS** **\$750**
Wood-fired ribs / grapes glaze / peanut and chili sauce / potatoes chips
- KIMCHI FISH TACOS** **\$380**
Gluten free / soft tempura / jicama tortilla / pickled red onion / chipotle alioli / kimchi-achiote sauce

GRILLED VEGETABLES

- **WOOD GRILLED CAULIFLOWER & MUSHROOMS FOAM** **\$250**
Pomegranate & red wine reduction / gremolata / crispy quinoa / pore ashes
- **PONZU GLAZED MUSHROOMS** **\$250**
Mushroom mix / horseradish mayonnaise / fried pore / togarashi
- **BABY CARROTS WITH CREAMY TOFFU** **\$260**
Cashew nut / yellow aji - passion fruit honey / chimichurri pistou

CHEF SPECIALTIES

-  **SHRIMP & CRAB ENCHILADAS** **\$650**
Oaxaca-mendonita cheese / nixtamal tortilla / sour cream / creamy guajillo sauce / plantain / fresh lettuce salad
- LOMO SALTADO** **\$770**
Beef fillet / White creamy rice / parmesan cheese / potato chips / oriental sauce / alioli rocoto
-  **MISO-CHIPOTLE ESCOLAR** **\$780**
Grilled asparagus & daikon / kabayaki / togarashi alioli/ mirin-dashi
-  **ZARANDEADO FISH** **\$800**
White rice / fresh vegetables salad / flour tortilla / zarandado adobo / avocado-yuzu emulsion / grilled avocado with corn "pico de gallo " sauce
- CUSCO STYLE CHICKEN** **\$550**
Chicken thighs / chifa marinated / huancaína style mashed potato / creole sauce / grill vegetables / lemon-ginger vinaigrette
- TORO BURGUER** **\$600**
Homemade Blend Rib eye-New york / bacon jam / artisan american style mustard / Provenzano Cheese from Querétaro / lettuce / pickles

WOOD BURNING GRILL

- STEAKS**
All steaks are served with Argentinian chimichurri & "toreado" shishito pepper
- 10.5oz. FILLET STEAK** **\$1,160**
- 14oz. BONELESS RIBEYE** **\$945**
- 14oz. NEW YORK** **\$945**
- 7oz. CATCH OF THE DAY FISH** **\$700**



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DESSERT MENU

TEXTURE'S CHOCOLATE CAKE	\$330
Amaretto ganache / chocolate sponge / Amarena cherry's / stout beer sauce / Oaxaca chocolate icecream	
TRES LECHES RED VELVET	\$300
Whip cream / coconut icecream / macerated strawberries / caramelized cocoa / berries	
SWEET CORN PIE	\$205
Creamy sweet corn / almonds / homemade vanilla icecream / hibiscus and mezcal sauce / caramel popcorn	
CHURROS	\$195
Dulce de leche / vanilla mousseline / buñuelos / Chiapas hot chocolate	
SORBET & ICE CREAM CONES ASSORTED	\$195
3 diferents flavors of icecream and sherbets	

COCKTAILS

MEXICAN COFFEE	\$ 290.00
Tequila / kahlua / espresso / cinnamon whip cream	
EXPRESSO MARTINI	\$ 290.00
Vodka absolut vanilla / kahlua / espresso	
CARAJILLO	\$ 250.00
Liquor 43 / espresso	
KEY LIME PIE MARTINI	\$ 250.00
Infused vodka with vanilla / coconut cream / lemon	
CHOCOLATE MARTINI	\$ 290.00
Orange vodka / kahlua / stouth beer	

DESSERT WINES & PORTS

Casa Madero, Late Harvest 2015, Valle de Parras, México	\$ 180.00
Tokaj Oremus, Late Harvest 2013, Tokaj Hegyalja, Hungria	\$ 365.00
Graham's, Six Grapes, Douro D.O.C., Portugal	\$ 180.00
Warre's, Otima 20 Year Old, Douro D.O.C., Portugal	\$ 420.00