



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
- **DE LA BAJA OYSTERS** \$400  
Chipotle mignonette / spicy cucumber mignonette / fresh oysters
- IBERIC HAM** \$1,850  
Tomato-garlic / grilled rustic bread / Iberic Ham / olive oil
- FIREWORK SHRIMP & AVOCADO MOUSSE** \$390  
Tempura shrimp/ chifa alioli / avocado mousse & sour cream
- ST. LOUIS STYLE BBQ PORK RIBS** \$550  
Slow cooked / Peruvian bbq / fried yucca / black garlic alioli / peanuts / corn

### SALADS

- **CAESAR SALAD** \$300  
Creamy garlic dressing / crispy quinoa / parmesan cheese / cherry tomatoes in balsamic vinaigrette
- **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 / miso powder
- CHOCOLATA CLAM & TUNA CEVICHE TOSTADA** \$350  
Chipotle nixtamal tostada / avocado mousse / macha mexican sause with peanuts
- **YELLOW CEVICHE** \$480  
Fresh tuna / clam scallops / cooked shripm / yellow aguachile sauce / fresh orange & mango
- **JAMAICA-KAMPACHI TIRADITO** \$470  
Local mangoes / citric vinaigrette / hibiscus salt / olive oil / kampachi fish
- BLACK KAMPACHI CEVICHE** \$455  
Tatemado aguachile / roasted pineapple / habanero ashes alioli / sweet potato puree / activated charcoal chips
- **ACEVICHADO NIKKEI ROLL** \$430  
Fish tiradito / leche de tigre / togarashi alioli / tempura shrimp / kabayaki / avocado
- LOBSTER ROLL** \$450  
Mamenori / dinamyte sauce / citric butter / asparragus / baby cucumber / avocado
- 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
- A LA HUANCAINA YUCA & POTATOES FRIES** \$245
- **WOOD GRILLED CAULIFLOWER** \$215

### HOT APPETIZERS

- OCTOPUS IN BLACK RECADO** \$450  
Octopus from the Gulf of Mexico / anticucho sauce / home potatoes / bell peper emulsion / spicy aji tartara sauce
- **LOMO SALTADO EMPANADA** \$240  
Tenderloin with oriental oyster sauce / menonita cheese / creole sauce with wallnuts
- **HUMITA EMPANADA** \$215  
Peruvian yellow aji / creamy corn / menonita cheese / chimichurri / avocado emulsion
- SHORT RIB TACOS** \$750  
Wood-fired ribs / grapes glaze / peanut and chili sauce / potatoes chips
- **SOFT CRAB TACOS** \$450  
Handmade yucca tortilla / tempura / pickles / tatemada habanero sauce / spicy aji tartara / avocado
- KIMCHI FISH TACOS** \$380  
Gluten free / soft tempura / jicama tortilla / pickled red onion / chipotle alioli / kimchi-achiote sauce
- POBLANA SOUP** \$260  
Sour cream / tempura corn / tempura shishito / spicy coriander oil

### GRILLED VEGETABLES

- **WOOD GRILLED CAULIFLOWER** \$300  
Palta sauce / grilled baby corn / cheese / peruvian chalaca
- **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
- **PORTOBELLO WITH "STREET" ESQUITES** \$215  
Alioli chipotle / chili powder / fresh oaxaca cheese / sour cream / epazote

### CHEF SPECIALTIES

- **SHRIMP & CRAB ENCHILADAS** \$650  
Oaxaca-menonita cheese / nixtamal tortilla / sour cream / chile de arbol / plantain in dried chili sauce / lettuce
- LOMO SALTADO** \$700  
Beef fillet / White creamy rice / parmesan cheese / potato chips / oriental sauce / alioli rocoto
- **MISO-CHIPOTLE ESCOLAR** \$650  
Grilled asparagus & daikon / kabayaki / togarashi aioli/ mirin-dashi
- **ZARANDEADO FISH** \$800  
White rice / fresh vegetables salad / flour tortilla / zarandeado adobo / avocado emulsion
- 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
- 10.5oz. ARGENTINIAN FLAP STEAK** \$685
  - 10.5oz. FILLET STEAK** \$1,160
  - 14oz. BONELESS RIBEYE** \$945
  - 14oz. NEW YORK** \$945
  - 7oz. CATCH OF THE DAY FISH** \$700

ALL PRICES ARE IN MEXICAN PESOS AND TAXES ARE INCLUDED

THE CONSUMPTION OF RAW MEAT, FISH OR SEA FOOD WILL BE UNDER YOUR RESPONSABILITY

PLATILLOS INSIGNIA TORO



\*Ask your waiter for homemade aged meat option



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## DESSERT MENU

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

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## COCKTAILS

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

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## DESSERT WINES & PORTS

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

# BEVERAGES MENU

## TORO MIXOLOGY

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

## BEERS

<b>DRAFT BEER</b> 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	<b>\$ 120.00</b>      <b>\$ 275.00</b>
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## BOTTLED BEER

Bichoyera Blonde	<b>\$ 160.00</b>
Churida Belgian	
Zalate Stout	
Bitache Ipa	

## NON ALCOHOLIC BEER

Heineken CERO.	<b>\$ 80.00</b>
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## LATIN SPIRITS

### TASTING FLIGHTS

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

Patron Silver	<b>\$ 275.00</b>
Don Julio Silver	<b>\$ 250.00</b>
Clase Azul Silver	<b>\$ 350.00</b>
White Herradura	<b>\$ 250.00</b>
Casa Amigos	<b>\$ 275.00</b>
Maestro Tequilero Silver	<b>\$ 275.00</b>
Tres Generaciones Cristalino	<b>\$ 295.00</b>
Codigo 1530	<b>\$ 415.00</b>
Herradura Silver	<b>\$ 275.00</b>
Cuervo Reserva de la Familia	<b>\$ 295.00</b>
Hornitos Silver	<b>\$ 290.00</b>
Casa Dragones Joven	<b>\$ 950.00</b>
Centenario Silver	<b>\$ 275.00</b>

## TEQUILAS REPOSADOS

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

## AGED TEQUILAS

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

## EXTRA AGED TEQUILAS

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

## MEZCAL

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

## CACHAZA

Pitu Silver, Brasil	<b>\$ 220.00</b>
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## PISCO

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

## RUM

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

## SAKE

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

## NON ALCOHOLIC

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

**PRICES IN MEXICAN PESOS, TAX INCLUDED**