



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

### IBERIAN HAM

100% Acorn / tomato sauce with garlic /  
grilled rustic bread

\$1,850

## SALADS

### CAESAR SALAD

Homemade Caesar dressing /crispy quinoa / grana padano cheese /  
marinated in balsamic-chipotle cherries tomatoes

CHICKEN \$300  
+ \$280  
SHRIMP + \$510

### ROASTED BEET SALAD

Goat cheese emulsion /caramelized walnut / apple vinegar powder / beet vinaigrette / morita chilli oil / green apple

\$280

### HEALTHY GREEN SALAD

Green leaves / feta cheese / tree nuts mix / berries vinaigrette / baby cucumber / zucchini / carrot /dried fruits

\$280

## CEVICHE / SUSHI & TIRADITOS



### HAMACHI TIRADITO

Japanese hamachi buri / yuzu-dill sauce /  
nori / tobiko / green apple gel / takuan

\$450



### CEVICHE AMARILLO

Yellow fin tuna / clam scallops / shrimp / yellow aguachile / orange / mango / morita pepper oil /  
red onion / chips

\$480



### ACEVICHADO ROLL

White fish tiradito / Peruvian "Leche de tigre"/  
togarashi alioli / tempura shrimp / kabayaki /  
serrano pepper / masago

\$430

### TUNA SPICY ROLL

Yellow fin tuna / baby cucumber / nori seaweed /  
bubu arare / avocado / panko / rayu / tempura /  
yuzu kosho mayonnaise

\$400



### FLAMED SALMON ROLL

Bakkafrost salmon / chipotle miso / yuzu kosho /  
nori seaweed / baby cucumber / avocado

\$400

## WOOD-FIRED VEGETABLES

### BROILED CAULIFLOWER

Mushroom foam / pomegranate reduction /  
gremolata / fresh cheese / Peruvian "Chalaca" /  
roasted corn / leek ash

\$300

### GRILLED AVOCADO

Pico de gallo / grilled corn / chimichurri /  
yuzu avocado / chili peppers powder

\$250

### ASIAN VEGETABLES SMOKED WITH "CHAUFA" RICE

Edamames / shishitos peppers / asian honey /  
gohan rice / miso emulsion / hoisin sauce

\$300

## STARTERS

### SOFT SHELL CRAB SOPES

"Chile de arbol" mayonnaise /roasted habanero sauce /  
onion pickle / nixtamalized chipotle dough / tempura soft shell crab /  
teriyaki avocado

\$380



### "LOMO SALTADO" EMPANADA

Beef tenderloin / menonita cheese / creole Argentinian chimichurri /  
oyster sauce / avocado and chive emulsion

\$290

### SHORT RIB TACOS

Wood-fired rib / grape demi-glace / flour tortilla /  
"tomatillo" sauce / peanut and tree chili sauce /  
potatoes and sweet potatoes chips

\$750

### "A LA TALLA" FISH TACOS

Nixtamalized chipotle dough / guajillo mayonnaise /  
fresh salad with "pico de gallo" / freeze lettuce /  
chili powder / avocado

\$430

### TUNA CHICHARRON

Guacamole / sauteed "pico de gallo" roasted tomato /  
"molcajete" sauce / yuzu avocado / handmade tortillas

\$450

## SIMPLY GRILLED

### STEAKS

\*\*All cuts are accompanied with Argentinian style chimichurri and shishitos with Nikkei marinade

### BEEF TENDERLOIN 10.5oz

\$1,200

### RIBEYE 14oz

\$1,050

### NEW YORK STRIP 14oz

\$945

### CATCH OF THE DAY 7oz

\$700

\*Ask your waiter for homemade aged meat option

## CHEF'S SPECIALTIES



### SHRIMP & CRAB ENCHILADAS

Creamy guajillo sauce / Oaxaca cheese / corn tortilla /  
sour cream / "Poblano" chili pepper / plantain /  
lettuce salad with lemon-green chilly vinaigrette

\$650

### LOMO SALTADO

Beef fillet / creamy rice / asian sauce / crispy potato and sweet potato /  
poached cherry tomatoes / rocoto alioli / oyster suce

\$770



### "ZARANDEADO" DAY CATCH

Marinade in zarandeado catch of the day / Mexican white rice /  
chayote salad / flour tortillas / grilled stuffed avocado

\$800

### JUMBO SHRIMP ON WOOD FIRED

Thousand potato leaves / jumbo shrimp from "La Baja" /  
guajillo lactonese / Peruvian "Anticuchera" sauce /  
Peruvian rocoto vinaigrette

\$890

### CUSCO STYLE CHICKEN

Chicken thighs / "Achiote" and Peruvian pepper marinated /  
grilled asparagus / mashed potato and "Huancaína" /  
creole salad / Peruvian tomato sauce

\$550

### TORO BURGER

New York-Ribeye blend / homemade american style mustard /  
fries / provolone cheese / bacon jam / Argentinian chimichurri

\$600

## SIDES

### CREAMY POTATO PUREE

Panko gratin / butter and parmesan / chives

\$250

### TRUFFLE POTATOES

Truffle oil / parmesan

\$230

ALL PRICES ARE IN MEXICAN PESOS AND TAXES ARE INCLUDED

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



TORO SIGNATURE