



# CASA DEL TORO

*Cocina & Tequila*

## TAPAS

### **Pan y Jamon Serrano** \_\_ 14

Grilled bread, arugula, tomato jam, truffle oil, burrata cheese

### **Coliflor Frita** \_\_ 12

Fried cauliflower, almendrado sauce

### **Saffron Rice Croquetas** \_\_ 12

Filled with queso Oaxaca, seasonal vegetables, Romesco sauce

### **Pulpo ala Parrilla** \_\_ 24

Grilled Octopus, marinated in spice & garlic, citrus butter, cucumber tomato salad

### **Empanadas de Setas** \_\_ 14

Wild mushrooms, onions, basil, queso Oaxaca

### **Empanadas de Carne** \_\_ 14

Ground beef, olives, eggs, raisins, onion, bell peppers

### **Gambas Negras** \_\_ 18

Jumbo prawns poached in olive oil and spices, black garlic, citrus butter, grilled bread

### **Crispy Pork Belly** \_\_ 18

Spicy glaze, green onion, cilantro, charred Spicy glaze, green onion, cilantro, charred shishito peppers

### **Two Mini Tortas de Pollo Bravo** \_\_ 16

Grilled chicken thigh, chimichurri, arugula, tomatoes, spicy mayo

### **Oysters ala Diabla** \_\_ 14GF

Three Oysters, salsa brava, citrus butter

## MAIN

### **Paella Del Toro** \_\_ 36

Deconstructed Paella served with shrimp, halibut, clams, mussels, bay scallops, pancetta, tomato sofrito

### **Mezcal Glazed King Salmon** \_\_ 32

Cashew relish, purple potato puree, shaved brussels sprouts, chipotle butter sauce

### **Pan Seared Black Cod** \_\_ 38

Corn puree, greens, heirloom tomato & olives salsa verde

### **Niman Ranch Cider Glazed Pork Chop 16oz** \_\_ 38GF

Creamy polenta and seasonal vegetables

## CORTES DEL TORO

Includes one side

Cilantro Mashed Potatoes,

Papas Bravas,

Wild Mushrooms, Creamy Polenta

**ALL OF OUR STEAKS ARE  
MIDWESTERN CERTIFIED  
ANGUS BEEF**

### **Filet Mignon 8oz** \_\_ 46

### **35 Day Dry-Aged Ribeye 16oz** \_\_ 62

### **Skirt Steak 12oz** \_\_ 38



## BEER

### DRAFT

Modelo Especial \_\_ 8

Negra Modelo \_\_ 8

Pilsner, Temescal "Pils" \_\_ 9

Pale Ale, Del Cielo Brewing

"Mental Haze" \_\_ 9

**\*Ask about other draft beer\***

### CANS/BOTTLES

Pacifico \_\_ 7

Corona Premier  
"Light Lager" \_\_ 7

Solid Ground Brewing  
Apple Rose' Cider \_\_ 10

Kettle Sour, Del Cielo Brewing  
"Guava Dreams" \_\_ 10

Half Acre Brewing  
Daisy Cutter Pale Ale \_\_ 9

Del Cielo Brewing  
Foreign Extra Stout \_\_ 9

Barrelhouse Brewing , Juicy Hazy IPA \_\_ 7

Barrelhouse Brewing , Mango IPA \_\_ 7

Temescal Brewing  
Blueberry Passionfruit Sour \_\_ 10

## NON-ALCOHOLIC

Coffee 5

Hot Tea 5 (Black, Green)

Topo Chico 6

San Pellegrino 9

Mexican Coca-Cola 6

Mexican Sprite 6

Squirt 6

Jarritos (Pina, Lime, Mandarin) 5

Lemonade 5

Ice Tea 5

## COCKTAILS

**Margarita \_\_ 12**

Tequila, lime, agave

**Isla Encantada \_\_ 13**

Copalli Rum, Giffard Banane Du Bresil,  
lemon, orgeat

**Tu Sonrisa \_\_ 13**

Vodka, guava, lemon, grapefruit,  
Amaro Angeleno

**Un Verano Sin Ti \_\_ 13**

Tequila, Mezcal, Campari, pineapple,  
agave & lime

**Maracuya \_\_ 14**

Mezcal, passion fruit, almond, lime, bubbles

**Pasion Medianoche \_\_ 13**

Dark rum, hibiscus, pineapple, lime, bitters

**Firing Squad Special \_\_ 13**

Tequila, pomegranate, lime, bitters

**Sangria \_\_ 12**

Garnacha, French peach liqueur, fresh fruit,  
Lime, Cava bubbles

## FLIGHTS

**Flight Del Toro 28**

Siete Leguas Blanco | Herradura Double Reposado | Don  
Fulano Anejo

**Reposado Flight 28**

Don Fulano | El Tesoro | Herradura Double Reposado

**Jefe de Jefe Flight 60**

Centenario Leyenda | Herradura Legend | Siete Leguas  
"Siete Decadas"

**Mezcal Flight 25**

Xicaru Silver 102 | Illegal Joven | Los Vecinos Espadin