



TAPAS

Pan y Jamon Serrano ___ 14
Grilled bread, arugula, tomato jam, truffle oil,
burrata cheese

Tostada Trio ___ 22
Halibut Aji amarillo, onions, lime & cilantro
Ahi Tuna Mango & pineapple salsa, avocado
Shrimp Cucumber salsa, cilantro, chipotle
crema

Glazed Pork Ribs ___ 16
Guava & chipotle sauce, cashews, cilantro

Pulpo ala Parrilla ___ 24
Grilled Octopus, marinated in spices & 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

Elote Asado ___ 12 GF
Grilled Brentwood Farm corn, queso, chipotle
crema, cilantro, sea salt

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 ___ 42

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 ___ 32
Corn puree, greens, heirloom tomato & olives salsa verde

Niman Ranch Cider Glazed Pork Chop 16oz ___ 38GF
Creamy polenta and seasonal vegetables

GF - Gluten Free

Menu items may include nuts and/or shellfish. Please advise your server about any food allergies. Gratuity will be added to parties of 6 or more or tabs greater than \$500. No split checks for parties bigger than 6.