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## TO SHARE

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### Tuetanos Asados \_\_19

Roasted bone marrow, charred onions & peppers, grilled bread, chimichurri

### Glazed Pork Ribs \_\_16GF

Guava & chipotle sauce, cashews, cilantro

### Crispy Pork Belly \_\_18

Spicy glaze, green onion, cilantro, charred shishito peppers

### Crispy Brussel Sprouts \_\_14

Aleppo, pumpkin seeds, agave-soy glaze, lime, queso, roasted garlic, mint

### Gambas Negras \_\_18

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

### Empanadas de Carne \_\_14

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

### Empanadas de Setas \_\_14

Wild mushrooms, onions, basil, queso Oaxaca

### Fried Calamari \_\_18

Pickled Fresno peppers, lemon, saffron sauce

### Ceviche Trio \_\_22GF

Served with taro chips

Halibut- Aji amarillo, onions, lime and cilantro

Ahi Tuna- Mango & Pineapple Salsa, Cucumber

Shrimp- Cucumber Salsa

## SALADS

### Tuscan Kale Salad \_\_16

Birote bread crumbs, parmesan cheese, red onion, lemon vinaigrette

### Casa Tequila Salad \_\_24

Tequila flamed prawns, roasted beets, arugula, citrus, piloncillo vinaigrette

## SIDES

### Wild Glazed Mushrooms \_\_8GF

Papas Bravas \_\_8GF

Creamy Polenta \_\_8GF

Cilantro Mashed Potatoes \_\_8GF

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.



# CASA DEL TORO

*Cocina & Tequila*

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## CORTES DEL TORO

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ALL OUR STEAKS ARE  
MIDWESTERN CERTIFIED ANGUS BEEF  
Cuts Below Include One Side

Filet Mignon 8oz \_\_\_52

Skirt Steak 12oz \_\_\_42

35 Day Dry-Aged Ribeye 16oz \_\_\_68

32oz Grilled Tomahawk \_\_\_120

ADD ONS: Jumbo prawns \_16 (4 total)

Steaks accompanied  
Chimichurri & Casa Del Toro Steak Sauce

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## MAIN

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Paella Del Toro \_\_\_38

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

*Pairing: Middle Earth Pinot Gris or  
La Tremenda Monastrell*

Niman Ranch Cider Glazed

Pork Chop 16oz \_\_\_42GF

Creamy polenta and seasonal vegetables

*Pairing: Joaquín Rebolledo Godelló or  
Besoain Cabernet Sauvignon*

Berenjena Criolla \_\_\_28

Fried eggplant, lima bean, tomato & sweet  
pepper sofrito, roasted beets, salsa criolla,  
calabrian chili oil

*Pairing: Dóra Rose or Bueyes Malbec*

Saffron Seafood Pasta \_\_\_34

Bay scallops, shrimp, clams, cured pork cheeks,  
citrus butter sauce

*Pairing: Villa María Sauvignon Blanc*

Parrillada Mixta \_\_\_68GF

Mary's chicken, sausage, hanger steak, chimichurri, salsa  
criolla, papas bravas.

Served with saffron rice

Add Jumbo Prawns (4 total) 16

*Pairing: Clós de LoLo Cab Franc/Carmenere*

Pan Seared Striped Bass \_\_\_38GF

Couliflower puree, greens, pomegranate relish,  
apple brown butter sauce

*Pairing: Monte Pío Albarino or  
Humo Blanco Pinot Noir*

Guisado de Pollo \_\_\_32GF

Braised Mary's half chicken in white wine & butter,  
marble potatoes, castelvetro olives, onions,  
cabbage

*Pairing: Zenato Pinot Grigio*

Duck Two Ways \_\_\_34GF

Duck leg "carnitas", pan roasted duck breast,  
potato puree, greens, pipian rojo

*Pairing: Siete Fincas Malbec*

Guajillo Braised Short Rib \_\_\_38GF

Cilantro mashed potatoes, pearl onions, baby  
carrots, red wine sauce

*Pairing: Malcaracter Tempranillo*

Mezcal Glazed King Salmon \_\_\_36

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

*Pairing: Dóra Rose or Felino Chardonnay*

Seafood Mixta \_\_\_95

Roasted Whole Maine Lobster & crab legs,  
mussels, clams, shrimp, served with citrus  
butter, garlic and grilled bread

*Pairing: Tilia Torrontes or Force & Grace Cab*

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