

CASA^{DEL}TORO

Cocina & Tequila

Starters

Croquetas de Papa
Lightly Breaded potato croquettes filled with smoked mozzarella
piquillo pepper sauce 12

Crispy Pork Belly
Spicy glaze, green onion, cilantro 18 GF

Glazed Pork Ribs
Guava & chipotle sauce, cashews, cilantro 18 GF

Brussel Sprouts
Aleppo, pumpkin seeds, agave-soy glaze, lime, queso, roasted garlic, mint 16

Gambas Negras
Jumbo prawns poached in olive oil and spices, black garlic,
citrus butter, grilled bread 20

Empanadas de Carne
Ground beef, olives, eggs, raisins, onions, bell peppers 18

Empanadas de Setas
Wild mushrooms, onions, basil, queso Oaxaca 16

Fried Calamari
Pickled peppers, lemon, saffron sauce 20

Ceviche Trio
Served with taro chips
Halibut- Aji amarillo, onions, lime & cilantro GF
Ahi Tuna- Pineapple & cucumber salsa
Shrimp- Cucumber & mango salsa 22 GF

Salads

SALAD ADD ONS:

- Jumbo Prawns 16 (4 total)
- 5oz Grilled Chicken 12
- 4oz Steak 16
- 4oz Mezcal Glazed Salmon 12

Roasted Beet & Arugula Salad
Wild arugula, Heirloom beet, citrus, balsamic vinaigrette 14 GF

Kale Salad
Tuscan kale, parmesan croutons, red onion, lemon vinaigrette 14

Casa del Toro Salad
Organic mixed greens, lemon vinaigrette, red onions, pickled daikon, watermelon
radish, shaved carrots 12 GF

GF - Gluten Free

Menu items may include nuts and/or shellfish. Please advise your server about any food allergies.

Gratuuity will be added to parties of 6 or more or tabs greater than \$500.

No split checks for parties bigger than 6.



Dinner

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Pastas & Ravioli

Basil Pesto Ravioli
Saffron cream sauce, black garlic tomato relish 26
Wine Pairing: The Calling, Pinot Noir 16

Rock Shrimp Pasta
Linguine pasta, Spanish chorizo sofrito, black garlic & citrus butter sauce 32
Wine Pairing: The Calling, Pinot Noir 16

Bolognese del Toro Pasta
Linguine pasta, tomato-braised veal & ground beef, parmesan cheese 28
Wine Pairing: Burgess, Contadina, Cabernet Sauvignon 18

Main

Australian Raised Grilled Lamb Chops GF
Confit potatoes, broccolini, lemon mint chimichurri 48
Wine Pairing: Uno Platinum, Malbec, 16

Paella Del Toro
Deconstructed Paella served with shrimp, halibut, clams, mussels, bay scallops, pancetta, tomato sofrito 38
Wine Pairing: Max Chardonnay 14

Pan Roasted Mary's Chicken Breast
Mashed potatoes, broccolini, lemon & rosemary butter sauce 32 GF
Wine Pairing: Bernardus, Sauvignon Blanc 14

Mezcal Glazed King Salmon
Cashew relish, purple potato puree, seasonal vegetables, chipotle butter sauce 36
Wine Pairing: The Calling, Pinot Noir 16

Duck Two Ways
Duck leg confit, pan roasted duck breast, fregola, caulilini, pipian rojo 34
Wine Pairing: Uno Platinum, Malbec 16

Guajillo Braised Short Rib
Cilantro mashed potatoes, pearl onions, baby carrots, red wine sauce 38 GF
Wine Pairing: Burgess, Contadina, Cabernet Sauvignon 18

Cartes del Toro

Cuts include one side: Papas bravas, mashed potatoes, glazed mushrooms, creamy polenta, or broccolini
ADD Jumbo Prawns 16 (4 total)

16oz Midwestern Angus Ribeye 58
Wine Pairing: Burgess, Contadina, Cabernet Sauvignon 18

12oz Argentinian Skirt Steak 48
Wine Pairing: Burgess, Contadina, Cabernet Sauvignon 18

Parrillada Mixta
Half Mary's grilled chicken, Italian sausage, steak, chimichurri, papas bravas, roasted peppers and onions, confit garlic 68
Wine Pairing: Uno Platinum, Malbec 16



Dinner