

SUVICHE BAR

*HAMACHI TIRADITO 16
aguachile sauce / apple / onion / sriracha

*RAINBOW ROLL 19
tuna / hamachi / salmon /
avocado / crab / cucumber /
mango-papaya salsa

*SEARED SALMON ROLL 16
avocado / crab / cucumber /
bonito flake / eel sauce / chipotle aioli

*CRUNCHY SHRIMP ROLL 16
shrimp tempura / avocado /
eel sauce / chipotle mayo /
cucumber / masago

*ANGRY TUNA ROLL 17
spicy tuna / avocado / cucumber / sesame /
yuzu / yuzu-negi / thai chile sauce

*TUNA NIKKEI CEVICHE 16
white soy / avocado / nori / sesame

*SEA BASS CEVICHE 16 GF
aji amarillo / corn / sweet potato

SASHIMI AND NIGIRI

all are gluten friendly

SASHIMI
5 pieces

*tuna 16
*yellow tail 16
*salmon 16

NIGIRI
2 pieces

*tuna nigiri 9
*yellowtail nigiri 9
*salmon nigiri 9
*shrimp nigiri 8

REFRESHMENTS

SPANISH MIMOSA 12
cava / orange juice

STRAWBERRY LEMONADE 12
vodka / fresh strawberry purée

APPETIZERS

*PARMESAN CRUSTED SEA SCALLOPS 22
mojo butter / toasted panko / parmesan

CRISPY CALAMARI 14
chipotle aioli / ginger scallion sauce / pickled fresno

CORN EMPANADA 14
aji Amarillo / Oaxaca cheese / cilantro / guacamole

CRUNCHY SHRIMP 20
chipotle aioli / teriyaki / sesame / tobikko / scallion

*LAMB ANTICUCHO SKEWERS 16
ground lamb / tzatziki

LOCAL TOMATO 16 V
watermelon / avocado / hearts of palm /
burrata / chipotle-balsamic dressing

ANCIENT GRAIN SALAD 16
farro / crispy quinoa / mixed greens / queso fresco /
pepitas / cucumber / aji amarillo lime dressing

GRILLED AVOCADO 16 VG / GF / V
sweet corn pico de gallo

CAESAR SALAD 14
creamy garlic dressing / crispy quinoa /
parmesan cheese / chipotle tomatoes

SANDWICHES

*TORO BURGER 20
house ground chuck / oaxaca cheese /
crispy bacon / chipotle mayo

CUBANO SANDWICH 18
Bolillo / pork carnitas / black forest ham /
swiss cheese / chinese mustard

CLUB SANDWICH 16
roasted turkey breast / smoked bacon / sliced tomato /
avocado / rye toast / chipotle aioli

OPEN FACE SALTADO 18
stir fry beef tenderloin / soy jus / tomato / onion / crispy
fries / aji Amarillo / bolillo bread

BRUNCH SPECIALTIES

*STEAK & EGGS 23
skirt steak / fried eggs / potatoes / guacamole

*TORO BENEDICT 18
pan de bono / black forest ham / poached eggs /
cilantro hollandaise / pico de gallo

CHIFA STYLE FRIED RICE 18
chorizo / chicken / shrimp / carnitas / asian vegetables

LEMON BUTTERMILK PANCAKES 14
berries / vanilla mascarpone

BRAZILIAN FRENCH TOAST 14
deep fried brioche / sweet plantains / berries /
maple syrup / whipped cream

CARNITAS OMELETTE 17
pork carnitas / aji verde / caramelized onion /
Oaxaca cheese / black bean

BREAKFAST BURRITO 16
scrambled egg / Argentinian chorizo /
bacon / onions / poblano peppers

FISH AND CHIPS 20
Citrus beer batter / house slaw / pickled tartar sauce

VEGETABLES & SIDES

TRUFFLE FRIES 12
parmesan / chives / chipotle ketchup

SEASONAL FRESH FRUIT 6 V / GF / V

BREAKFAST POTATOES 5 VG / GF
chimichurri / parmesan

SMOKED BACON 5

ARGENTINIAN GRILLED PROVOLETA 12 GF
grilled provolone / chimichurri / rocoto / baguette

VG = Vegetarian V = Vegan GF = Gluten Friendly

*THESE MENU ITEMS MAY BE SERVED RAW OR UNDER COOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOOD – BORNE ILLNESS.