

SUMMER 2020 MENU

CHILLED & RAW

Guacamole, cilantro, tomato, onion, lime GF V

Crab

Peruvian Ceviche, corvina, leche de tigre, sweet potato puree, crispy cancha corn, pickled red onion

SOUP & SALAD

Roasted Corn Soup, yellow corn ragout, charred corn oil, cilantro V
Summer Peach Arugula Salad, local peaches, organic arugula, yellow bell peppers, walnuts, dried cranberries, lemon vinaigrette, goat cheese N V
Burrata Melon Salad, local melons, endives, crispy prosciutto, almonds, mint, olive oil, aged balsamic

APPETIZERS

Charcuterie & Cheese, chef's selection of charcuterie & cheese, spanish olives, grain mustard, fig jam, house-made focaccia

Lobster Tacos, flour tortilla chipotle mayonnaise, avocado, black habanero, cilantro
Pulpo al Olivo, grilled Spanish wild caught octopus, ají panca marinade, olive caramel sauce, marble
potatoes, spicy pesto

Humita Empanada, yellow corn, ají Amarillo, cheese, chimichurri purée V

Menu items and pricing may change.
Please contact the restaurant or see the host/hostess for current offerings.



STEAKS & CHOPS

Served with shishito peppers, green peppercorn butter & herb chimichurri

8oz Filet, gold canyon natural prime beef GF
10oz Flat Iron Steak, haris ranch prime beef GF
12oz NY Strip, gold canyon natural prime beef GF
18oz Bone-In Rib Eye, gold canyon black angus prime beef GF
18oz Lamb Chops, Colorado farmed grass fed GF

Steak Supplements

Grilled avocado & crab Oscar GF Caramelized onion & creamy blue cheese GF

SPECIALTIES

Short Rib al Carbón, hole bone-in prime short rib, chipotle salsa, peanut chili sauce, salsa verde cruda, corn tortillas, lettuce, pickled onions

Whole Colorado Fried Striped Bass, achiote marinade, avocado, tostones, grilled lemon
Chipotle Miso Salmon, quinoa solterito salad, sweet potato purée, adobo ponzu
Achiote Marinated Chicken Breast, roasted corn, spicy pesto, warm pico de gallo
Toro Burger, local beef, asadero, bacon, avocado, chipotle aioli
Toro Vegan Bowl, rainbow organic quinoa, sweet plantains, roasted corn, roasted beets, marinated tofu, mixed greens, blistered tomato, ginger-soy vinaigrette V GF

SIDES

Grilled Brocolini, garlic oil GF V
Tostones, fried green plantains, chipotle aioli V
French Fries, add truffle oil, truffle salt, parmegiano reggiano
Roasted Seasonal Mushrooms, spanish sherry GF V
Creamy Potato Purée GF V

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DESSERTS

Matcha Green Tea-Rum Tres Leches

coconut sorbet

Banana Foster & Caramel Mousse

Dark Chocolate Cake Mousse with Orange Marmalade

vanilla bean ice cream

Caramel Churros

salted caramel ice cream, chocolate sauce, berry compote