

## Rums

Bacardi	€ 6.00
Captain Morgan	€ 7.00
Havana 7 years old	€ 7.50
Zacapa Centenario X.O.	€ 24.75
Malibu	€ 6.00

## Cognacs

Armagnac V.S.O.P.	€ 7.50
Armagnac Vaghi Bas 1977	€ 32.50
Calvados Boulard V.S.O.P.	€ 7.50
Calvados Lauriston 1992	€ 19.75
Remy Martin V.S.O.P.	€ 8.50
Hennessy V.S.O.P.	€ 9.75
Remy Martin X.O.	€ 37.75
Hennessy X.O.	€ 39.75
Meukow Extra	€ 42.50
Hennessy Paradis	€ 149.50
Louis XIII	€ 249.50

## Liqueurs

Amaretto Disaronno	€ 6.50
Baileys	€ 6.50
D.O.M. Bénédicte	€ 6.50
Drambuie	€ 6.50
Sambuca	€ 6.50
Frangelico	€ 6.50
Limoncello	€ 6.50
Licor 43	€ 6.50
Ramazotti	€ 6.50
Tia Maria	€ 6.50
Grand Marnier Rouge	€ 6.50
Grand Marnier Cent Cinquantenaire	€ 37.50

## Bitters

Averna	€ 6.50
Fernet - Branca	€ 6.50
Jägermeister	€ 6.00
Campari	€ 6.00
Aperol	€ 6.00

## PSV

Martini Bianco / Rosso / Extra Dry	€ 6.00
Sherry Medium / Dry	€ 6.00
Port Taylor's 10 Years Old Tawny	€ 10.50

## Grappas

Grappa Poli Dry / Oro	€ 7.50
Grappa Acqua di Gori	€ 12.50
Grappa Adagio	€ 29.75

## Grilled Quality Steaks

*Our beef is exclusively imported for you, Toro Dorado's valued guests*

We offer a variety of world-class 100% pure beef from Argentina, Canada, Japan, Scotland and New Zealand.

Toro Dorado steaks are seasoned with exclusive extra virgin olive oil and sea salt. We use carefully selected 100% pure organic ingredients to create your favorite taste.

Choose from our world-class selection:

### Argentinian Premium Black Label

Savor delicious grass-fed, 100% (pure, chilled fresh - not frozen) top quality beef that contains healthy Omega 3 fatty acids and does not contribute to raising cholesterol in humans. This free-range beef is imported from the fertile pastures of the Pampas where it enjoyed living a tranquil and relaxed lifestyle. The beef is wonderfully tender, boasting great health benefits such as being rich in Omega 3 and 6. When you add Toro Dorado's preparation process to the already incredible Argentine beef you know the finish is going to be something special. Try it - you will remember this taste for a long time!

### Canadian Heritage Free Range Angus

With many small ranches residing in Alberta, Heritage Angus Beef pays close attention to making sure that agriculture and nature work together in balance. Their pastures and forests nurture the finest Angus cattle and they pride themselves on raising cattle the 'old fashioned way' - without the use of hormones, antibiotics, and/or any animal by-products.

### Canadian Rangeland Bison

Today, more than ever before, a growing number of people are experiencing the richness of bison meat. The choice of those who want the fabulous taste and superior nutrition in one, incredibly tender, nutrient dense, lean red meat. Full flavored, it has richer, sweeter taste than beef. Treat your body well with rangeland bison steaks that serve up a daily dose of pure lean protein, iron and zinc. Grill your way to a healthy heart and happy taste buds.

### Japanese Certified Kobe Beef

We are proud to serve the most delicious and exclusive beef on earth "The Emperor's Beef". Our exclusive brand, Royal Wagyu BMS 8-9 and Top Royal Wagyu BMS 10-11-12, imported directly from Japan, is an up-market luxurious product that is sold in sets. Each set has a unique passport with its original identity and marbling grade. Toro Dorado takes great pride in serving this exceptional meat, the epitome of excellence.

### Scottish Mathers Black Gold

Mathers Black Gold is a Premium quality beef from cattle raised on the lush pastures of Aberdeenshire and the North East of Scotland. Only the very best cattle from traceable herds of genuine Scottish origin are eligible. All grass-fed beef is dry aged and matured on the bone for 28 days giving it enhanced flavour, consistent tenderness and succulence making it a unique eating experience. Dry aging is the "old method" of aging meat and has become rare due to the expense. Instead of letting meat sit in a vacuum-sealed bag, the meat is hung for a month in a controlled, closely watched, refrigerated environment. The temperature, humidity, and air flow need to be perfect. Mathers Black Gold beef can be found in luxury hotels and restaurants around the world and Toro Dorado is delighted to offer a comprehensive range of Mathers Black Gold beef cuts at the most realistic price levels.

### New Zealand Prime Steer

With its perfect mild climate, abundance of land suitable for pastoral farming, large grassy pastures with lush grass and clear waters, New Zealand Prime Steer beef is raised on a natural diet of freshness. We have chosen Prime Steer raised in the best conditions for premium, full-bodied and finely marbled beef.

ENGLISH



*the fine art of grilling*

## Whiskeys

Bushmills 10 years old	€ 6.50
Connemara	€ 7.75
Jameson	€ 6.50
Four Roses	€ 6.50
Jack Daniel's	€ 6.50
Wild Turkey 8 years old	€ 7.50
Canadian Club 12 years old	€ 9.00
Crown Royal	€ 7.50
Aberlour 10 years old	€ 7.50
Aberlour 16 years old	€ 13.50
Aberlour A'bunadh	€ 16.50
Ballantine's	€ 6.50
Balvenie 14 years old	€ 16.50
Chivas Regal 12 years old	€ 7.50
Chivas Regal 18 years old	€ 14.50
Chivas Regal 21 years old	€ 28.75
Chivas Regal 25 years old	€ 54.75
Dalmore 12 years old	€ 10.50
Dimple	€ 8.00
Royal Lochnagar	€ 9.50
Famous Grouse	€ 6.50
Glenfiddich 12 years old	€ 8.50
Glenfiddich 18 years old	€ 21.00
Glenfiddich 21 years old	€ 41.00
Glenmorangie 18 years old	€ 22.50
Highland Park 18 years old	€ 30.50
Johnnie Walker Green Label	€ 9.75
Johnnie Walker Gold Label	€ 10.50
Johnnie Walker Blue Label	€ 39.50
King George V	€ 94.50
Lagavulin 16 years old	€ 14.50
Macallan Gold	€ 11.50
Macallan Amber	€ 13.50
Macallan Ruby	€ 47.50
Hakushu	€ 22.50
Yamazaki 18 years old	€ 145.00
Yamazaki 12 years old	€ 42.50

## Vodkas

Stolichnaya	€ 6.50
Belvedere	€ 8.75
Grey Goose	€ 9.75
Ciroc	€ 8.50
Kauffman	€ 12.50
Stolichnaya Elit	€ 14.75
Beluga Gold line	€ 19.75

## Internationals

Jonge Jenever	€ 5.00
Oude Jenever	€ 6.00
Bombay Sapphire Gin	€ 7.50
Tanqueray's Gin Ten	€ 8.50
Hendrick's Gin	€ 9.50
Pernod	€ 6.50
Jose Cuervo Silver	€ 6.50
Jose Cuervo Especial Gold	€ 7.50
Patrón Reposado	€ 14.75
Patrón Gran Platinum	€ 39.75

## Aperitivos

<b>Filete Tártaro Shiso</b>	<b>€ 15.00</b>
Filetes variados, rebanados y servidos con chalotes, cornichon, yuzukosho, shiso, cilantro y condimentos <small>scocesa de Oro Negro Mathers, Angus Argentina Premium de Etiqueta Negra, Cabestro Premium de Nueva Zelanda y Angus de Descendencia Canadiense Certificada</small>	
<b>Fillet Mignon Yakitori 3 x 30gr</b>	<b>€ 32.50</b>
Filet mignon asado, soya, mirin, sake, daikon, cebollín y alcaparras, con crema de mostaza y rábano picante <small>Kobe japonés A5 BMS 8+ de pura sangre, bisonite canadiense de Carmen Creek, y escocesa de Oro Negro Mathers</small>	
<b>Pastelitos Crujientes de Cangrejo</b>	<b>€ 16.50</b>
Con mango, jalapeño, cilantro, cebollín, granada, sansho y salda de rábano picante	
<b>Ostras de Media Concha</b>	<b>€ 3.50 / € 4.00</b>
Ostras Creuses / Gillardeau (tamaño 2 / 4)	per pieza
<small>con algas marinas japonesas, Chile, cilantro y limón</small>	
<small>Mínimo de 2 piezas</small>	

<b>Atún Tártaro Otoro</b>	<b>€ 22.50</b>
Atún tártaro de aleta azul con benidade, aguacate, brotes de puerro, tomate, mango, jengibre encurtido, caviar y wantán	

<b>Crostini de Camarón</b>	<b>€ 15.50</b>
Crotones crujientes recubiertos de queso cremoso, sabor a lima, crema de aguacate con wasabi, y camarones <small>Size 13 - 15</small>	

<b>Vieiras Saladas Japonesas</b>	<b>€ 16.00</b>
Vieiras asadas en sartén con aguacate, kiwi, chalotes, cilantro, caviar y aderezo de yuzu rojo	

<b>Ensalada Caprese</b>	<b>€ 13.75</b>
Queso mozzarella de búfala (3x25gr), tomates heirloom, cebollas rojas y albahaca	

<b>Ensalada de langosta</b>	<b>€ 24.50</b>
Cola de langosta, estragón fresco, chalote, cebollín, apio, hanahojiso, rebanadas de aguacate, sal marina, pimienta negra y oshinko	

<b>Salmón Silvestre</b>	<b>€ 19.75</b>
Salmón silvestre fresco, salsa de soya, remolacha, queso de cabra, mandarina, aceite de oliva, sal de lava y pimienta negra, servido con aderezo yuzukosho	

## Sopas

<b>Sopa Pomodori</b>	<b>€ 7.50</b>
Sopa de tomate tipo pomodori con albahaca y ricotta	

<b>Bisqué de Langosta</b>	<b>€ 12.50</b>
Cremosa sopa de langosta con myoga fresco, azafrán de cachemira, pimienta de agua, cebolletas y sabores a lima	

## Guarniciones

<b>Pan del Emperador</b>	<b>€ 3.50</b>
Pan 100% natural con tapenade de oliva y mantequilla de ajo	
<b>Papa Horneada</b>	<b>€ 4.50</b>
Servida con crema agria picante <small>Tocino extra o queso extra (€ 1,50)</small>	
<b>Puré Holandés Orgánico</b>	<b>€ 5.50</b>
Puré de papas orgánicas con cebolla, zanahorias y rebanadas de almendras tostadas	
<b>Papas Fritas Recién Cortadas</b>	<b>€ 5.25</b>
Cubiertas con queso parmesano y perejil	
<b>Champiñones y Chalotes</b>	<b>€ 5.50</b>
Champiñones y chalotes con ajo, salteados en sartén y preparados con vino blanco	
<b>Edamame Picante</b>	<b>€ 5.00</b>
Una mezcla perfecta de granos de soya a la pimienta y ajo aromático que estimulará su paladar, dejándolo con deseos de más	
<b>Espinaca Silvestre Fresca</b>	<b>€ 5.00</b>
Espinaca silvestre cubierta con ajonjolí blanco ahumado, pimienta de ajo, y mostaza Dijon triturada	
<b>Brócoli y Coliflor</b>	<b>€ 5.00</b>
Combo escaldado cremoso de brócoli y coliflor	
<b>Exotic Asparagus</b>	<b>€ 5.75</b>
Espárrago cubierto con queso parmesano y servido con mostaza picante	

## Ensaladas de Guarnición

<b>Ensalada de Tomates Heirloom</b>	<b>€ 7.25</b>
Tomates Heirloom, estragón, cebolletas picadas, albahaca, alcaparras, cebolla roja, queso de cabra, vinagre balsámico, shichimi togarashi y aceite de oliva	
<b>Ensalada Verde de Lechuga</b>	<b>€ 7.75</b>
Lechuga, rúgula, pepino, aguacate, cebolla roja, granada, almendras rebanadas, queso feta, vinagre balsámico, furikake y aceite de oliva	

## Exceptional Tastes

Combine irresistible bites to your taste buds

100gr / 3,53oz Quality Tender Fillets (Minimum of 2 cuts)

<b>New Zealand <sup>*</sup></b>	<b>€ 13.50</b>
Prime Steer	
<small>Grass Fed</small>	
<b>Argentinian</b>	<b>€ 14.50</b>
Premium Black label Angus	
<small>Grass Fed</small>	
<b>Canadian</b>	<b>€ 18.00</b>
Certified Heritage Angus	
<small>Grass Fed, Grain finished</small>	
<b>Scottish</b>	<b>€ 19.25</b>
Mathers Black Gold	
<small>Grass Fed - Matured &amp; full of natural flavour</small>	

<b>Bison</b>	<b>€ 30.50</b>
Rangeland - Free-range roaming environment	
Absolute no use of growth hormones	
<small>Grass Fed</small>	

<b>Royal Wagyu</b>	<b>€ 78.75</b>
Japanese full-blooded Kobe Wagyu A5 BMS 8+	
<small>900 Days Grain Fed</small>	

<b>Top Royal Wagyu <sup>*</sup></b>	<b>€ 101.25</b>
Japanese full-blooded Kobe Wagyu A5 BMS11+	
<small>900 Days Grain Fed</small>	

<b>Top Royal Wagyu <sup>*</sup></b>	<b>Market Price</b>
Japanese full-blooded Kobe Wagyu A5 BMS12+	
<small>Limited availability</small>	



## Suprime Steaks

Steak lovers section

<b>Quality Sirloin Steak</b>	<b>8,82oz / 250gr</b>	<b>12,35oz / 350gr</b>	<b>17,64oz / 500gr</b>	
<b>Argentinian</b>	<b>€ 24.50</b>	<b>€ 32.50</b>	<b>€ 43.00</b>	
Premium black label Angus				
<small>Grass Fed</small>				
<b>Quality Fillets Steak</b>	<b>6,35oz / 180gr</b>	<b>8,82oz / 250gr</b>	<b>12,35oz / 350gr</b>	<b>17,64oz / 500gr</b>
<b>New Zealand <sup>*</sup></b>	<b>€ 25.00</b>	<b>€ 33.00</b>	<b>€ 44.50</b>	<b>€ 62.50</b>
Prime Steer				
<small>Grass Fed</small>				
<b>Argentinian</b>	<b>€ 25.50</b>	<b>€ 35.50</b>	<b>€ 47.75</b>	<b>€ 66.50</b>
Premium black label Angus				
<small>Grass Fed</small>				
<b>Canadian Angus</b>	<b>€ 34.50</b>	<b>€ 44.50</b>	<b>€ 59.00</b>	<b>€ 84.00</b>
Certified Canadian Heritage Angus				
<small>Grass Fed, Grain finished</small>				
<b>Scottish Black Gold</b>	<b>€ 35.00</b>	<b>€ 47.50</b>	<b>€ 64.50</b>	<b>€ 89.00</b>
Tender Scotch Beef from Aberdeenshire				
- full of natural flavour				
<small>Matured minimum 14 days on bone, Grass Fed</small>				
<b>Bison</b>	<b>€ 55.00</b>	<b>€ 75.00</b>	<b>€ 99.00</b>	<b>€ 139.00</b>
Canadian Rangeland				
<small>Grass fed Bison, Free-range roaming environment</small>				
<small>Absolute no use of growth hormones</small>				
<b>Royal Wagyu <sup>*</sup> <sup>*</sup></b>	<b>€ 141.75</b>	<b>€ 191.00</b>		
Japanese full-blooded Kobe Wagyu A5 BMS 8+				
<small>900 days Grain Fed</small>				
<b>Top Royal Wagyu <sup>*</sup> <sup>*</sup></b>	<b>€ 182.25</b>	<b>€ 245.00</b>		
Japanese full-blooded Kobe Wagyu A5 BMS11+				
<small>900 days Grain Fed</small>				
<b>Top Royal Wagyu <sup>*</sup></b>	<b>Market Price</b>			
Japanese full-blooded Kobe Wagyu A5 BMS12+				
<small>Limited availability</small>				

<b>Quality Rib-Eye Steak</b>	<b>8,82oz / 250gr</b>	<b>12,35oz / 350gr</b>	<b>17,64oz / 500gr</b>	
<b>Canadian Angus</b>	<b>€ 33.50</b>	<b>€ 43.50</b>	<b>€ 51.50</b>	
Certified Canadian Heritage Angus				
<small>Grass fed, Grain finished</small>				

\* Please ask staff for availability \* Available in Halal

## TDQ Specials

Served with one side dish of your choice

<b>Surf &amp; Turf 2 x 90gr</b>	<b>€ 47.50</b>
A "perfect marriage" between a centre cut fillet and half a lobster tail	
<small>Argentinian Premium black label Angus, New Zealand Prime Steer</small>	
<b>Toro's try-out 2 x 100gr</b>	<b>€ 94.50</b>
Explore the continental diversity on a single plate	
<small>Bison Carmen Creek &amp; Japanese full blooded Wagyu A5 BMS 8+</small>	
<b>“En Brochette” Fillet Mignon 4 x 50gr</b>	<b>€ 29.00</b>
A tasteful blend of all different quality fillets	
<small>Scottish Mathers black gold, New Zealand prime Steer, Argentinian premium black label &amp; Canadian Heritage Angus</small>	
<b>Rack of Lamb 400gr <sup>*</sup></b>	<b>€ 34.50</b>
With Dijon Mustard crust, olive oil, garlic & rosemary	
<small>Maori Lakes, New Zealand</small>	
<b>Toro's Fillet Burger</b>	<b>€ 22.50</b>
A tasteful blend of all different quality fillets 200gr	
<small>Scottish Mathers Black Gold, Argentinian Premium black label Angus, New Zealand Prime Steer, Bison Carmen Creek &amp; Certified Canadian Heritage Angus</small>	
	<b><sup>*</sup> Available in Halal</b>

## Fresh Fish

Served with one side dish of your choice

<b>Black Cod</b>	<b>€ 35.00</b>
Spicy miso-yuzu marinated sweet-savoury black cod	
<small>Country: Alaska</small>	
<b>Grilled Wild Salmon</b>	<b>€ 29.75</b>
Grilled wild salmon fillet with Chimichurri of mango, ginger & avocado	
<small>Country: Norway</small>	
<b>Grilled Rare Sesame Tuna</b>	<b>€ 33.75</b>
Grilled glazed soya ginger tuna	
<small>Country: Japan</small>	
<b>Grilled Obsiblue Prawns</b>	<b>Market Price</b>
6 pieces size 21-25, Incomparable tasteful 100% natural fed, soft, slightly sweet luxury seafood prawns of crystal clear waters	
<small>Country: New Caledonia</small>	

## Quality Fresh Pastas

Choose your favorite pasta: vegetarian / sea fruit / meat

<b>Arrabbiata</b>	<b>€ 21.50</b>
Tagliatelle homemade, fresh pasta with spicy tomato and garlic sauce	
<b>Vegetarian</b>	<b>€ 21.50</b>
Zucchini, bell pepper, onion, tomatoes, leek and kohlrabi	
<b>Sea fruit 125gr</b>	<b>€ 21.50</b>
Delicious sea fruit, yellowfin tuna, shrimp, craw fish and salmon	
<b>Fillet mignon 125gr <sup>*</sup></b>	<b>€ 21.50</b>
Tender fillet slices, onion, garlic, jalapeno, tomato, oregano and basil	
	<b><sup>*</sup> Available in Halal</b>

## Premium Toppings

An extra adding of you can make your dinner more flavourable

<b>Crab Cake 85gr</b>	<b>€ 6.00</b>
<b>Half a Lobster tail 100gr</b>	<b>€ 12.50</b>
<b>Shrimp Skewer off Shell</b>	<b>€ 7.50</b>
3 pieces / size 13-15 per kg	
<b>Scallops</b>	<b>€ 6.50</b>
3 pieces	
<b>Lamb Rib 100gr</b>	<b>€ 7.25</b>
<b>Home made garlic butter</b>	<b>€ 1.50</b>
<b>Chopped bacon</b>	<b>€ 1.50</b>

## Quality Sauces

<b>Pepper corn / Béarnaise / Truffle / Blue cheese</b>	<b>€ 3.50</b>
<b>Chimichurri / Horseradish / Creamy wasabi-avocado</b>	
<b>BBQ-salsa / Red yuzu kosho / Fresh Wasabi Mayonnaise</b>	

## Soft Drinks

<b>Coca Cola / Coca Cola Zero / Sprite / Fever-Tree Tonic</b>	<b>€ 3.50</b>
<b>Fanta / Apple Juice / Jus d'orange / Ice Tea Green</b>	

## Sweet Stimulations

<b>Creamy Strawberry <sup>*</sup></b>	<b>€ 9.50</b>
Creamed mascarpone, fresh strawberries topped with almond slices	
<b>Montagna d'oro <sup>*</sup></b>	<b>€ 10.50</b>
Xocoline chocolate mousse of Angelaise vanilla cream, cocoa jelly, gold leaf & financier chocolate with nuts	
<b>Crème Brûlée <sup>*</sup></b>	<b>€ 9.25</b>
Crème brûlée served with fresh fruit	
<b>Strawberry Cheesecake</b>	<b>€ 12.50</b>
Creamy cheesecake mousse with fresh strawberries	
<b>Mango Yoghurt <sup>*</sup></b>	<b>€ 9.75</b>
Sweet Mango, Greek yoghurt & Almonds	
<b>Reypenaer Dutch</b>	<b>€ 14.50</b>
Original Reypenaer 1 year / V.S.O.P. / X.O. reserve & goat cheese Plateau	
	<b><sup>*</sup> Gluten free</b>

## Coffees

<b>Coffee</b>	<b>€ 3.50</b>
<b>Espresso / Ristretto</b>	<b>€ 3.25</b>
<b>Cappuccino</b>	<b>€ 4.50</b>
<b>Fresh Mint Tea</b>	<b>€ 4.75</b>
<b>Café Latte</b>	<b>€ 5.00</b>
<b>Flavored coffee with cream</b>	<b>€ 9.50</b>
<small>Jameson whiskey / Amaretto di saronno / Grand marnier / Licor 43 / Baileys / Kahlua</small>	

## Mineral Earth Waters

<b>Aqua Panna</b>	<b>€ 7.50</b>
Still	
<b>Voss small</b>	<b>€ 5.00</b>
Fizzy / Still	
<b>Voss large</b>	<b>€ 9.75</b>
Fizzy / Still	

## Beers

<b>Heineken</b>	<b>€ 5.00 / € 7.00</b>
35cl or 50cl	
<b>Erdinger Weissbier</b>	<b>€ 5.75</b>
Bottle 33cl	
<b>Corona</b>	<b>€ 6.00</b>
Bottle 35,5cl	

## Wines

<b>White Wines</b>	<b>Glass</b>	<b>Bottle</b>
<b>French Montgravet</b>	<b>€ 6.00</b>	<b>€ 29.00</b>
sauvignon blanc		
<b>Chilean Viu Manent</b>	<b>€ 7.50</b>	<b>€ 35.00</b>
chardonnay gran reserva		
<b>French William Fèvre</b>	<b>€ 12.50</b>	<b>€ 52.00</b>
chablis		
<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>
<b>Chilean Viu Manent</b>	<b>€ 6.00</b>	<b>€ 29.00</b>
merlot reserva		
<b>French Nicolas Perrin</b>	<b>€ 8.50</b>	<b>€ 39.75</b>
syrah viognier		
<b>Argentinian Trapiche Broquel</b>	<b>€ 9.75</b>	<b>€ 44.00</b>
malbec		
<b>Spanish Baron de Ley</b>	<b>€ 12.50</b>	<b>€ 52.00</b>
reserva rioja		