

DEL TORO

MEXICAN CUISINE

APPETIZERS

QUESO FUNDIDO

Melted Monterrey Jack cheese with corn tortillas or chips.

Choose:

Add Garlic Butter Mushrooms \$2.99
Add Mexican Chorizo \$3.99

\$12.99

GUACAMOLE FRESCO

Choose tortillas or chips.

Fresh Guacamole

Rib Eye Chicharrón

\$13.99

\$19.99

TUNA TORO TOSTADA

~Marinated tuna on ponzu sauce with guacamole, chives, serrano and chipotle dressing.

\$17.99

TRIO CHIPS

Our daily chips with guacamole, tatemada salsa and cheese dip.

\$13.99

RIB EYE STRIP AGUACHILE

~Rib eye with avocado, pickled onions, fried chives, drizzled in black sauce, Mazatlán style!

\$22.99

CEVICHE MESTIZO

~Chilled Mahi Mahi ceviche cured in lime juice, with onion, cilantro, cherry tomatoes, cucumber and avocado.

\$18.99

AGUACHILE ESTILO SINALOA ^{NEW}

~Mazatlán style! Raw shrimp with pickled onion, cucumber, avocado on a green sauce.

\$22.99

SOUPS & SALADS

DEL TORO'S HOUSE SALAD

Fresh mixed green topped with blueberries, strawberries, orange segments, crunchy walnuts and our home-made dressing

\$15

SPECIAL GRILLED SALAD

Grilled romaine lettuce with vegetables, Cotija cheese and cilantro dressing

\$14

TORTILLA SOUP

\$14.99

TLALPEÑO SOUP

Chicken, butternut squash, rice, vegetables, queso fresco and garnish

\$16.99

Grilled chicken \$8 Grilled Shrimp \$12 Grilled Mahi Mahi \$14

SEAFOOD

LOBSTER RICE ^{NEW}

Chef's special recipe! Guajillo butter creamy rice, roasted cherry tomatoes and cotija cheese on the top.

\$29.99

SEAFOOD ENCHILADAS

Two corn tortillas rolled and filled with shrimp, crab, bell peppers, onions, drizzled on housemade tomatillo salsa cheese and sour cream on top.

\$27.99

HUACHINANGO DE MARISCOS

Red snapper fillet marinated in garlic butter, topped with sauteed shrimp, scallops and vegetables.

\$33.99

AJILLO GUAJILLO

Garlic butter shrimp mixed with cremini mushrooms, served with poblano rice.

\$29.99

CHEF'S TACO SPECIALS

All tacos are served on organic, gluten-free corn tortillas

\$25 each

(3) RIB EYE TACO

Soft corn tortilla filled with CAB rib eye, cheese crust, avocado and fried chives.

(3) MAHI MAHI TACO*

Grilled or Batter-fried* mahi mahi fish, cabbage, pico with chipotle dressing.

(3) TACOS DE ASADA

Skirt steak, guacamole, cabbage and grilled onions.

(3) TACOS DE POLLO ASADO

Grilled chicken, onion, cilantro and lime.

(3) TACOS DE STEAK & SHRIMP

Grilled shrimp and steak, cheese crust, cabbage, pickled onions and chipotle dressing.

(3) TACOS AL PASTOR

Marinated pork with cilantro, pineapple and onions.

(3) QUESABIRRIA ^{NEW}

Slowly braised over 8 hours birria beef, with melted mozzarella cheese, served with its own consommé on the side.

DINNER MENU

3:30 PM - 9:30 PM

DEL TORO SPECIALTIES

ARRACHERA DE RES 🥜 ~Grilled skirt steak served with fresh nopal salad, chimichurri salsa and black beans.	\$35.99	ENCHILADAS DE CARNE ASADA (3) Skirt steak enchiladas served with rice, black beans, fresh cheese, cilantro, onions and cabbage.	\$29.99
CHICKEN FLAUTAS (3) Chicken flautas drizzled with green tomatillo salsa, garnished with fresh cheese, cabbage, pickled onions, and sour cream on top.	\$23.99	CHICKEN ENCHILADAS 🥜 (3) Chicken enchiladas, choose between Suizas, chipotle or poblano salsa served with rice and black beans.	\$25.99
MOLCAJETE CAMPECHANO OWNERS FAVORITE! Grilled steak, chicken and shrimp with monterrey jack cheese, simmered in our special green sauce, served with poblano rice and black beans, served in a volcano bowl.	\$36.99	GOLDEN PINEAPPLE Half pineapple filled with sautéed bell peppers and white onions, served with a side of rice and warm tortillas. Choose: Chicken \$25.99 Steak \$29.99 Trio: Chicken, Steak & shrimp \$36.99	
POLLO EN MOLE 🥜 Half roasted chicken served over mole salsa with rice, Very good!	\$28.99	COMBINATION PLATE* Crispy or soft Chile relleno, chicken enchilada and steak burrito, served with rice and black beans.	\$32.99
DEL TORO BURRITO!* 🥜  Blue flour tortilla filled with black beans, rice, guacamole, cotija cheese, pickled onions over mole and habanero salsa. Choose between barbacoa, pastor or asada.	\$24.99	SOPES DE BARBACOA*  (2) homemade sopes filled with black beans, savory barbacoa, fresh cheese, sour cream and red onions.	\$23.99

FAJITAS

The best fajitas ever! All fajitas come sautéed with green, red bell peppers and onions, served in a sizzling plate with rice and beans.

Chicken \$24.99	Skirt Steak \$29.99	Shrimp \$26.95	Trio fajitas \$36.99
Add Guacamole \$2		Add Sour cream \$2	

KIDS MENU

All kids' menu items are served with rice and beans, Papa Santa, or French fries.

KIDS QUESADILLA

Choose:

Grilled Chicken \$10 Steak \$12 Cheese \$7

KIDS TACO (1) TACO

Choose:

Chicken \$9 Steak \$11

CHEESE STICKS \$9

DESSERTS

*All desserts are served with love

CHURROS WITH ICE CREAM	\$13
CHOCOFLAN	\$13
HORCHATA TRES LECHES 	\$13
HOMEMADE FLAN	\$9

SIDES

FRENCH FRIES \$7.99	GUACAMOLE \$6.99	TORTILLAS \$1.99	PAPA SANTA* \$4.99
POBLANO RICE \$4.99	SOUR CREAM \$1.99	(2) CHILE TOREADO \$3.99	BLACK BEANS \$4.99
GRILLED ONIONS \$1.99	FRESH CHEESE \$1.99	CHILE RELLENO CRISPY OR SOFT* \$12 / \$14	

🥜 Contains peanut

*NON GLUTEN-FREE items are marked with an asterisk / Our chips and corn tortillas are gluten free

~Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Unintended exposure to food allergens is a serious risk for consumers with food allergies. The following major food allergens are: Milk, Egg, Fish, Crustaceans, Shellfish, Tree Nuts, Peanuts, Wheat, Soy and sesame. Ask your waiter about your food.

No separate checks

5 people or more, 20% tip will be included