

GUACAMOLE

TRIO DE GUACAMOLES 29

TRADICIONAL *MILD* 15

Avocado, tomato, onion, cilantro, serrano

FRUTAS *MEDIUM* 15

Avocado, pomegranate, Vidalia onion, mango, apple, habanero, Thai basil

ROJO *SPICY* 15

Avocado, tomato, red onion, chipotle, queso fresco

SEASONAL MEXICAN CRUDITÉ 7

CEVICHE

CEVICHE TASTING 42

TASTING OF ALL FOUR CEVICHES

TORO TAQUITOS 18

Tuna belly, sweet onion-habanero salsa

TUNA TIRADITO 18

Yellowfin tuna, soy, sesame salsa macha, avocado, cilantro-Thai basil, corn tostada

TOSTADA DE PULPO 18

Octopus & bone marrow, chipotle mayo, sweet onion salad

HAMACHI 18

Yellowtail, meyer lemon, cucumber, red onion, huichol salsa, crispy avocado

SOPAS Y ENSALADAS

SOPA DE TORTILLA 12

Tomato & guajillo soup, crispy tortilla, Chihuahua cheese, crema, avocado

ENSALADA DE JICAMA 13

ADD GRILLED CHICKEN 8 | GRILLED SHRIMP 12
Jicama, radish, mixed greens, avocado, orange, almonds, tamarind vinaigrette

CAESAR TOLOACHE 14

ADD GRILLED CHICKEN 8 | GRILLED SHRIMP 12
Hearts of romaine, cotija cheese, roasted garlic dressing, chile pasilla strips

DEL HORNO

QUESO FUNDIDO 14

SUB CHORIZO 2
Mexican cheese fondue, poblano rajas, tomatillo salsa, flour tortillas

QUESADILLA DE HUITLACOCHÉ & TRUFAS 17

Manchego cheese, corn, black truffle, crema, huitlacoche salsa

QUESADILLA DE POLLO 15

Roasted chicken, Chihuahua cheese, pico de gallo, crema, chile toreado

QUESADILLA DE CAMARÓN 17

Shrimp, chile de arbol salsa, Chihuahua cheese, pineapple-red onion salad

QUESADILLA DE TUÉTANO 18

Beef short rib, bone marrow, Mexican cheeses, salsa verde, red onion-avocado salad

TACOS

MADE WITH HANDPRESSED CORN TORTILLAS

CALABACITA 14

Zucchini, corn, spicy kale, queso fresco

POLLO 15

Grilled chicken breast, guacamole, pico de gallo

PESCADO 17

Baja-style fluke, spicy jícama slaw, guacamole

CAMARÓN 17

Garlic-chipotle shrimp, Chihuahua cheese, hearts of palm slaw, tamarind salsa

LANGOSTA 20

Spicy lobster, morita salsa, avocado

LECHÓN 16

Suckling pig, cactus salad, salsa tatemada, chicharron

CARNE ASADA 17

— CON QUESO 18 —
Carne asada, chipotle salsa, avocado, onions, cilantro

SUADERO 16

Beer-braised brisket, avocado, red onions, cilantro, tomatillo salsa, horseradish crema

COSTILLA & TUÉTANO 19

Beef short ribs, bone marrow, Thai basil, roasted red onion-jalapeño, chiles toreados

BIRRIA Y CONSOME 18

Braised brisket in red chiles, melted Chihuahua cheese, onion, cilantro, salsa verde

PLATOS FUERTES

ENCHILADAS BORRACHAS 24

Pulled chicken, tomatillo-5 chiles salsa borracha, Mexican cheeses, crema, avocado-radish salad

BACALAO TRUFADO 37

Miso-tequila glazed black cod, hon shimeji mushrooms, chipotle-black truffle butter

SALMON 35

Organic salmon, delicata squash, pipian, pistachio salsa macha, pumpkin creamy rice

CAMARONES TOLOACHE 35

Roasted garlic shrimp, crispy tortilla, black beans, chayote salad, cascabel salsa, queso fresco

ARROZ CON MARISCOS 36

Mexican paella, green curry fried rice, shrimp, octopus, clams, salsa macha

LECHÓN PRENSADO 36

Pressed suckling pig, hazelnut-pineapple mole, spicy red cabbage, turnips al pastor

POLLO TOLOACHE 25

Chipotle-marinated chicken breast a la plancha, crispy Mexican cheeses & pinto bean dumpling, sweet corn-pico de gallo

CARNE ASADA 37

Grilled skirt steak, potato gratin, guacamole, mole-cheese enchilada

PAELLA DE QUINOA 24

Quinoa-pico de gallo, corn, carrots, asparagus, cauliflower, roasted hon shimeji mushrooms, black truffle aioli

RIBEYE 50

Hibiscus flower mole, spicy broccolini

ACOMPAÑAMIENTOS

RICE & BEANS 8 / CHIPS & SALSA 4

CORN ON THE COB 7 / SWEET PLANTAINS 10

SAUTEED SPICY KALE 10 / AVOCADO FRIES 14

CRISPY BRUSSELS SPROUTS WITH QUESO FRESCO AND PICKLED ONIONS 10

PUMPKIN-BLACK TRUFFLE CREAMY RICE 10

COCTELES

MARGARITAS

REGULAR | DOUBLE IT UP!

DE LA CASA 15 | 28

Cazadores blanco, Cointreau, lime, agave
Frozen or on the rocks

*CHOICE OF: MANGO - STRAWBERRY - TAMARIND
PASSION FRUIT - POMEGRANATE - COCONUT
PRICKLY PEAR - PEACH (ADD \$1)*

TOLOACHE 16 | 30

Villa One blanco, hibiscus, blueberries, lime

DE LA CALLE 17 | 32

Maestro Dobel Diamante, cucumber, jalapeño, lime

LA SANDIA 17 | 32

Patron silver, watermelon, lime, agave

CHEF'S MARGARITA 18 | 34

Don Diego añejo, agavero, lime, orange

ORO BLANCO 17 | 32

Espolon reposado, Grand Marnier, lime, agave

PALOMA DE PEPINO 17 | 32

Gran Centenario plata, cucumber, grapefruit soda, lime

SKINNY 18 | 34

Maestro Dobel Diamante, Cointreau, lime

MEZCALITAS

REGULAR | DOUBLE IT UP!

MEZCALITA DE PIÑA 16 | 30

Bruxo mezcal, grilled pineapple,
jalapeño, cilantro, lime

MEZCALITA DE TORONJA 16 | 30

San Dimas mezcal, Espolon
Reposado, grapefruit, lime

EL MANGUITO 16 | 30

Creyente mezcal, mango puree, tamarind,
valentina, lime, tajin rim

COCKTAILS

MOJITO 13

CHOICE OF: TRADITIONAL / MANGO / COCONUT (ADD \$1)
Bacardi, mint, muddled lime, soda

SANGRIA 12

CHOICE OF: RED / WHITE
Apples, grapes, oranges and peaches

SPRITZERS

SKINNY MEXICAN SPRITZERS 16

Tequila or mezcal joven, sparkling wine

*CHOICE OF: MANGO - STRAWBERRY
PASSION FRUIT - POMEGRANATE - PEACH*

CERVEZAS 8

PACIFICO - PILSNER-STYLE LAGER, MX

NEGRA MODELO - DUNKEL-STYLE LAGER, MX

DOS XX LAGER - PILSNER-STYLE LAGER, MX

DOS XX AMBAR - VIENNA-STYLE LAGER, MX

CORONA PREMIER - PALE LAGER, MX

CORONA - PALE LAGER, MX

MODELO ESPECIAL - PILSNER, MX

TECATE - PALE LAGER, MX

VICTORIA - VIENNA-STYLE LAGER, MX

BOHEMIA - PILSNER, MX

BROOKLYN EAST - IPA, USA

MICHELADA 10

Choice of beer, fresh lime, Mexican salsas, tajin

VINOS 15

BLANCO

PINOT GRIGIO
ALBARIÑO
SAUVIGNON BLANC
CHARDONNAY

CAVA

ROSÉ

CHAMPAGNE (BY THE BOTTLE)

TINTO

PINOT NOIR
RIOJA TEMPRANILLO
MALBEC
CABERNET SAUVIGNON

TEQUILAS & MEZCALES LIST

Scan for full list & Toloache's tasting selection



Toloache
RESTAURANT