

LA TORRADA

LEÑA HORNOCAVA

APPETIZERS

FRIED CAULIFLOWER	\$350
With house dressing and Tajin sauce.	
ESCAMOLES FIREWOOD BEEF TUETANO	\$650
Served with beet tortillas, escamoles stewed with butter, epazote and white wine; accompanied with morita chili sauce and lemon.	
FIREWOOD BEEF TUETANO (2)	\$250
Slowly grilled and served with majestic sauce and edged tortillas	
MAMUCAS GUACAMOLE	\$230
Avocado squares with red onion, fresh coriander, lemon and olive oil.	
HOUSE EMPANADA 50g.	\$160
Fried, stuffed with traditional stew.	
ASIAGA EMPANADA 50g.	\$210
Asiago cheese and serrano ham served with chimichurri sauce.	
FILLET CARPACCIO	\$550
Served with truffle slices, Grana Padano, capers, lemon, truffle dressing and fresh arugula.	
ARTICHOKE CARPACCIO	\$290
Artichoke leaves with lemon and olive oil. Served with Olives, Chopped Capers, and creamyArtichoke Dressing	
YELLOW BEETROOT CARPACCIO	\$390
Served with lemon-soy sauce, corn maize and artichoke dressing.	
MELTED CHEESE WITH PORK RIND SAUSAGE	\$290
GRILLED PANELA CHEESE	\$280
Artisan served with corn tortillas.	
FILLET VOLCANOS 150g. (2)	\$420
Over char broiled tortilla chip, served with guacamole, cheese crust and avocado sauce.	
SHAVED RIB EYE 200g.	\$450
Rib Eye sheets over shaved sauce and cooked peppers.	
RIB EYE RIND 300g.	\$490
Crunchy and served with guacamole and corn tortillas.	
SPECIAL RIND WITH PEPPERED TUETANO BEEF	\$570
Crunchy and served with guacamole and corn tortillas.	
GRILLED ARTICHOKE	\$260
Served with creamy artichoke dressing.	
BEET TOWER	\$395
Sliced beet, grilled panela cheese and avocado sheets, served with artichoke dressing and a touch of olive oil.	
PREPARED CORN GRAINS	\$210
Tender corn grains seasoned with butter, garlic, cream and paremsan cheese.	

TACOS

GAONERAS WITH PRESSED PORK RIND	\$570
ESCAMOLES (4)	In a blue corn tortilla, stewed with butter, epazote, garlic, lemon and a touch of alioli \$550
BLACK DRY NOODLE WITH PORK BELLY RIND 100g. (4)	in beet and blue corn tortilla, sour cream and creamy avocado with piquín \$440
MAMUCAS 200g. (4)	RibEye gaoneras, oaxaca cheese crust, mamucas guacamole and green citrus sauce. \$520
TUETANO FILLET 200g. (4)	\$520
GUILLO'S RIB 200g. (4)	\$510
FROM THE BOSS 250g. (4)	Rib Eye Gaoneras \$510
FIREWOOD RIB EYE 200g. (4)	With Manchego cheese crust \$510
SPECIAL GAONERAS 200g. (4)	With dry noodles and chorizo \$510
LECHON (SUCKING PIG) 320g. (4)	Slowly cooked and served with tomatillo salsa. \$495
GREEKS 250g. (4)	Greek spiced pork, oaxaca cheese crust over a crispy flour tortilla. \$495

SALADS

CITRIC SALAD	\$350
Organic garden lettuce mix with avocado and cheese parmesan, lemon dressing and shaved sauce.	
GRILLED SALAD	\$350
Artichoke hearts, portobello, asparagus, served with tomatoes, avocado with truffle dressing and olive oil.	
TORRADA SALAD	\$310
With avocado, olives, tomatoes, grated Manchego cheese and house dressing	

FROM THE SEA

APPETIZERS

SALMON IN POBLANO SAUCE	\$520
Cubes of fresh canadian salmon marinated with citrus oil, on poblano pepper sauce, pistachio and dried chili peppers	
JAPANESE HAMACHI SASHIMI	\$650
Slices of hamachi over serrano pepper rind, worm salt and pea sprouts on soy sauce.	
RED SHRIMP AGUACHILE	\$540
sauce based on dried pepper, lemon and green pepper, accompanied by cucumber and red onion.	
FLAMING & FIREWOOD OYSTERS	\$530
From Ensenada, with hot pepper sauce and lemon.	
FIREWOOD OYSTERS	\$530
From Ensenada, smoked and roasted with butter, garlic, white wine and lemon	
RIBEREÑO SHRIMPS 250g.	\$450
Lemon Pepper Breaded Shrimp served with relish fresh cucumber, purple cabbage and carrot. Creamy aioli to accompany	
TOASTED TORTILLA TUNA 100g. (1)	\$210
Served with avocado, artichoke dressing, fresh cucumber, Composite soy sauce and seasonal sprouts.	
TOASTED TORTILLA SCALLOPS 250g. (2)	\$450
Served over Ali-Oli, arugula, avocado, creamy, piquin and lemon	
SMOKED SALMON CARPACCIO 150g.	\$420
Canadian smoked salmon served cold with fresh arugula, ali-oli dressing and shaved sauce truffle dressing, lemon, .	
BLACK SCALLOP AGUACHILE	\$580
served over a habanera ash and lemon sauce, with avocado, cucumber, red onion and coriander	
TOTOABA AGUACHILE 200g.	\$490
Served with avocado, tanned red onion and artichoke dressing.	
CRUNCHY OCTOPUS 250g.	\$495
Grilled on a creamy sauce of dry peppers; served with guacamole and corn tortillas	

TACOS

TUNA CARNITAS 250g. (4)	\$410
BLUE TACOS 200g. (4)	\$495
High sea shrimp over blue corn on a cheese crust, with ali-oil, avocado cream and lime dressing.	
TOTOABA AL PASTOR 200g. (4)	\$495
With cheese crust, grilled pineapple, avocado sauce and ali-oil.	
NAKED JAIBA 100g. (1)	\$230
Capped and fried on a flour tortilla with a side of sliced avocado and tartar dressing.	

SEAFOOD AND FISH

GRILLED MAHI MAHI FILLET	\$590
Served over fresh salad, avocado, cherry tomato and roasted baby vegetables.	
LOBSTER TAILS (2) 500g.	\$1,900
Marinated with herb oil and roasted over a firewood. Served with clarified butter and lemon sriracha sauce.	
GRILLED CANADIAN SALMON 250g.	\$490
Served over mixed vegetables and citrus salad.	
LIMED CANADIAN SALMON ON CEDAR BOARD 250g.	\$570
OCTOPUS IN PEANUT MACHA SAUCE 250g.	\$510
Served with chips, roasted peanuts and piquín mayonnaise.	
TUNA ON THE GRILL 250g.	\$490
In a mixed sesame crust and served over roasted asparagus and creamy carrot, agave honey and chili pepper.	
TUNA ON PISTACHIO CRUST 250g.	\$510
Sealed on the grill, with sweet or savory pistachio sauce, served with salty vegetables and cilantro rice.	
CHAR GRILLED SHRIMP 250g.	\$510
Grilled with special sauce, served with ali-oli dressing and salty vegetables.	
GRILLED TOTOABA 250g.	\$620
Bumped and grilled on firewood, served over asparagus risotto and toasted peanuts, creamy parsley and dry Serrano pepper.	

STEAKS

All of our steak are Black Angus





FILLET IN DRIED PEPPER SAUCE	\$850	PORTERHOUSE PRIME 1.2kg.	\$2,100
FILLET IN WHITE TRUFFLE SAUCE	\$870	CHORIZO STEAK 800g.	\$1,350
KANSAS PRIME 400g.	\$920	PIQUIN PEPPER RIBEYE WITH BEEF MARROW 800g.	\$1,690
Served with french fries, Grana Padano and pepper sauce			
IMPORTED BEEF FILLET	300g. -- \$750 600g. -- \$1,450	TOMAHAWK PRIME 1 Kg.	\$1,920
RIB EYE ROLL	300g. --- \$690 900g. --- \$1,900	SALTY COWBOY 1 Kg.	\$1,750
RIB EYE CAP	300g. ----- \$ 1,290 900g. ----- \$ 3,420	UNCLE GUILLO RIBS	
		Short Rib, cooked for 12 hours in a firewood oven.	
		SMALL 1.650 kg.	\$1,790
		LARGE 3.3 kg.	\$2,950

WAGYU

SAUCES

WHITE TRUFFLE SAUCE	\$190
DRIED PEPPER SAUCE, MEAT JUICE AND SPICES	\$140
BLACK PEPPER SAUCE	\$140

AUSTRALIAN WAGYU PICAÑA MB 8-9 1Kg.		\$2,590
AUSTRALIAN WAGYU RIBEYE MB 6-7 500g.		\$1,950
24 K GOLDEN TOMAHAWK 1Kg.		\$3,950
WAGYU BURGER 250g.		\$490
Double RibEye meat on artisan brioche bread, double American cheddar cheese and pickles. Served with French fries.		

CHICKEN

CHICKEN BREAST WITH MEZQUITE VEGETABLES 300g.	\$390
Served with firewood grilled vegetables and guacamole.	
FIREWOOD MARINATED CHICKEN 300g.	\$410
Served with small potatoes and tortillas.	

PASTAS

TRUFFLED PASTA	\$495	HOUSE LASAGNA 150g.	\$370
Fusilli Jumbo on a creamy parmesan cheese sauce, black truffle sheets pinions and grilled portobello.		3 CHEESE PENNE with toasted almond	\$290
BRAVA MAMMA ROSA PASTA	\$290	FETTUCCHINE ALFREDO	\$275
With dried pepper powder and basil.		EXTRA CHICKEN150 g.	\$295
		EXTRA JUMPO CHRIMP150 g.	\$510

SIDES

GRILLED GREEN BEANS	\$290	GRILLED ASPARAGUS	Served with olive oil and grain salt.	\$195
With cashew nuts, roasted sesame seeds and asian dressing.		GRILLED BEET	Served with olive oil and artichoke dressing.	\$245
STEAK BROCCOLI	\$280	CREAMY SPINACH	Served with parmesan cheese and garlic.	\$190
Grilled with house dressing and Grana Padano		BAKED POTATO	With sour cream, bacon and parmesan cheese.	\$190
ROMERO BAKED POTATOES	\$195	TRUFFLED MASHED POTATOES	With olive oil parmesan cheese	\$220
With olive oil and piquín mayonnaise.		TRUFFLED FRENCH FRIES		\$220
VEGETABLE PLATTER	\$375			
Variety of wood-roasted vegetables with a touch of olive oil and accompanied by an artichoke dressing.				