Toca Brunch

STARTERS

GUACAMOLE (Vg) • 16
pomegranate, lime pepitas, onion, jalapeño, plantain chips

CRISPY CALAMARI • 20
jalapeno, cilantro, citrus-avocado salsa

TRUFFLE QUESADILLA • 34
exotic mushrooms, truffle manchego cheese, white truffle oil, fresh black truffle, spicy truffle sauce, avocado tomatillo salsa

QUESO FUNDIDO • 18
queso chihuahua, soyrizo, mushrooms, onions, flour tortillas

RAW BAR

OYSTERS ON THE HALF SHELL* • MP
chef's oyster selection by the half dozen, fresno chile, pepper & cilantro mignonette

OYSTER SHOOTERS* • MP
chef's oyster selection, tequila blanco, chipotle tomato & lime, micro cilantro, roasted habanero salt

CEVICHE BLANCO* • 26
wild-caught chilean sea bass, lime, jalapeño, roma tomato, cilantro, red onion, avocado

SASHIMI MEXICANO* • 26
ahi tuna, cucumber, radish, avocado, pomegranate, chile de árbol, leche de tigre

ATÚN PEQUEÑO* • 16
ahi tuna, pickled kohlrabi, sambal aioli, daikon sprouts, crispy garlic, chile tepin

BAJA STYLE POKE* • 24
ahi tuna, baja soy, cucumber, avocado, mango, onion, tajin cashews, fresno chile, plantain chips
vegan option available (Vg)

SALADS

TOCA CAESAR • 20
romaine hearts, lime pepitas, garlic herb crumble, truffle manchego, chipotle tomato caesar

KALE & QUINOA • 20
hearts of palm, sugar snap peas, baby heirloom tomatoes, red onion, pine-nut, chia, dijon vinaigrette

MEXICAN FATTOUSH • 20
romaine hearts, cherry tomato, tajin-dusted corn chips, queso fresco, red onion, cilantro, roasted ancho chile sea salt vinaigrette

add protein to any salad: *free-range chicken 12 cilantro-jalapeño carne asada 18 jumbo prawn 22 salmon 18*
all salads can be made vegan (Vg)

BRUNCH

OMELETTE MEXICANA • 18
chihuahua cheese, onion, jalapeño, tomato, verde & roja salsa
scrambled tofu, vegan mozzarella (Vg)

AVOCADO TOAST • 18
organic poached egg, avocado, baby heirloom tomato, grilled multigrain bread
scrambled tofu (Vg)

BREAKFAST ENCHILADAS • 26
short rib barbacoa, queso chihuahua, fried egg, suiza salsa, with black beans & papas bravas
scrambled tofu, vegan mozzarella (Vg)

CARNE ASADA & EGGS • 36
wagyu flat iron, chimichurri, organic fried eggs, cherry tomato confit

HUEVOS RANCHEROS • 22
organic fried egg, corn tortilla, black beans, wagyu chorizo, red & green ranchero salsa, queso fresco
scrambled tofu, vegan mozzarella (Vg)

SMOTHERED BREAKFAST BURRITO • 24
free-range turkey bacon, organic scrambled egg, pasilla chile, red ranchero, chihuahua cheese, black beans, papas bravas
scrambled tofu, tempeh bacon, vegan mozzarella (Vg

CAMARONES Y SÉMOLA • 32
spicy jumbo shrimp, roasted tomato, chili & white cheddar grits

TRES LECHES FRENCH TOAST • 22
brioche bread, cinnamon toast crunch, fresh berries, cinnamon whipped cream & cajeta

TRUFFLE FRITTATA • 20
organic eggs, exotic mushrooms, manchego cheese, arugula, white truffle oil
add fresh black truffle MP

CHICKEN & WAFFLE • 26
crispy free-range chicken, maple syrup, buffalo sauce & fresh berries
gardein chick'n (Vg)

ESPECIALES

TRUFFLE BURGER • 48
santa carota beef, braised short rib, truffle manchego, mushroom, fresh black truffle, fries

AMERICAN WAGYU*
chef's selection of artisanal sea salts
5oz 58 10oz 110

石焼き JAPANESE WAGYU*
thinly sliced a5 japanese wagyu served w/ chimichurri, chef's selection of artisanal sea salts
4oz 110 8oz 200

A LA ROCA
our signature entrées over warm lava stones
8oz jidori chicken 37
u10 shrimp 46
8oz carne asada 50

ADDITIONS

fresh truffle MP / truffle butter 15 / toreados butter 12

SIDES

PAPAS BRAVAS 8
ORGANIC BERRY BOWL (Vg) 6
BLACK BEANS 10
VEGAN TEMPEH BACON (Vg) 6
TURKEY SAUSAGE 8
STREET CORN 11
SEASONAL VEGETABLES 11
CILANTRO LIME RICE 10
TURKEY BACON 8
TORTILLAS 4

NOBLE 33 COLLECTION

executive chef: THOMAS CASTANEDA tocamadera.com @tocamadera

*Vg = vegan * consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness ** for parties of 8 or more a gratuity of 20% may be added to your final bill 221128AZ-CF*