TOCA MADERA

executive chef: **PABLO IBARRA**

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STARTERS

guacamole *(Vg)* 13
organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, cilantro w/ warm plantain chips

calamari frito 18
chipotle seasoned wild-caught calamari, spicy jalapeno-cilantro, citrus avocado sauce

flautas 16
free-range shredded chicken tinga w/ queso fresco, pickled onion, tres chile salsa, vegan habanero crema, dusted w/ tajin

queso fundido 14
chihuahua cheese, roasted pasilla chile, mushroom, onion, soyrizo, served w/ house-made flour tortillas

BRUNCH

omelette mexicana 18
sautéed fresh vegetable omelette, verde & roja salsas, chihuahua cheese
-scrambled tofu, vegan mozzarella (Vg)

avocado toast 18
organic cage-free poached eggs over avocado, baby heirloom tomatoes, haricot verts & radishes on sourdough baguette
(vegan by request)

cont'd.

breakfast enchiladas 24
suiza-style enchiladas w/ shortrib barbacoa, queso oaxaca, soft corn tortillas, topped w/ a fried egg & served w/ black beans & papas bravas
-scrambled tofu, vegan mozzarella (Vg)

huevos rancheros 22
organic cage-free fried eggs, corn tortillas, black beans, house-made beef chorizo, red & green ranchero salsa, fresh chilies, queso fresco & cilantro
-scrambled tofu, vegan mozzarella (Vg)

carne asada & eggs 34
marinated wagyu flat iron steak w/ chimichurri, fried cage-free organic eggs, & cherry tomato confit

mushroom truffle frittata 20
organic cage-free eggs, wild mushrooms, brie cheese topped w/ arugula & artisanal white truffle oil
add fresh black truffle 15

tres leches french toast 24
brioche bread, cinnamon toast crunch, macerated berries, cinnamon, powdered sugar, vanilla whipped cream & cajeta

chicken & waffle 26
house-made waffle, crispy free-range chicken, served w/ cajeta, strawberry, buffalo sauce & fresh berries
-gardein chick'n (Vg)

camarones y sémola 32
toca's shrimp & grits. 5 spicy jumbo shrimp sautéed w/ garlic & thyme served w/ roasted tomato & chili cheddar grits

cont'd.

cont'd.

smothered breakfast burrito 24
free-range turkey sausage, organic cage-free egg, yukon gold potatoes, jalapeno jack, tres chile salsa, smothered in red ranchero & chihuahua cheese
-scrambled tofu, tempeh bacon, vegan mozzarella (Vg)

RAW BAR

ceviche blanco* 20
wild-caught chilean sea bass, lime, jalapeño, roma tomato, cilantro, red onion, avocado, served w/ house-made plantain chips

sashimi mexicano* 22
wild-caught sashimi-grade ahi tuna, sliced cucumber, radish, avocado, pomegranate seeds, chile de arbol, leche de tigre

baja style poke* 20
wild-caught sashimi-grade ahi tuna, house-made baja soy dressing, cucumber, jicama, tomato, avocado, mango, red & green onion, crushed tajin cashews, sliced fresno chile, served w/ house-made plantain chips
-vegan option available (Vg)

SALADS **all salads can be made vegan (Vg)*

toca salad *(Vg)* 18
organic red kale, haricot verts, hearts of palm, baby heirloom tomatoes, red onion, toasted pine nuts, chia seeds, quinoa, dried plum, spicy dijon vinaigrette

mexican fattoush 18
organic hearts of romaine lettuce, cherry tomato, radish, tajin-dusted blue corn tortilla strips, queso fresco, red onion, cilantro, roasted ancho, cortez sea salt vinaigrette

cont'd.

SALADS *cont'd.*

toca caesar 18
organic red leaf romaine lettuce, pepita seeds, garlic herb bread crumble, truffle manchego cheese, house-made dressing

add protein to any salad (choose from):

free-range chicken 8
cilantro-jalapeño marinated carne asada 12
wild-caught grilled shrimp 18

ROCKS *our signature entrées served over hot lava stones*

w/ onion & poblano peppers
served w/ pico de gallo, tortillas, rice & beans

free-range chicken 32
8oz jidori chicken

white prawn 38
5 u10 jumbo shrimp

carne asada 42
8oz cilantro-jalapeño marinated skirt steak

SPECIALTY ROCKS

american wagyu
american wagyu beef served w/ chimichurri, diablo salsa, chef's selection of artisanal sea salts
5oz 48 **10oz 90**

石焼き **japanese wagyu***
thinly sliced a5 japanese wagyu served w/ chimichurri, diablo salsa & chef's selection of artisanal sea salts
4oz 95 **8oz 180**

TAQUERIA

2 tacos per order, served in house-made corn tortillas (butter lettuce wraps by request)

chicken tinga 13
slow cooked chicken tinga, grilled pineapple habanero salsa, pickled onion

pollo vegano *(Vg)* 13
cilantro-jalapeño vegan chick'n, lime, avocado-tomatillo salsa, cilantro, vegan cotija cheese

sea bass ensenada 15
crispy beer-battered wild-caught chilean sea bass, cucumber & radish slaw, vegan habanero crema

carne asada 15
cilantro-jalapeño marinated skirt steak, sweet pepper, smoked guajillo sauce, cotija cheese

exotic mushroom *(Vg)* 12
chef's assortment of sautéed mushrooms, onion, cilantro, jalapeño, micro citrus mix, avocado-tomatillo salsa, vegan cotija cheese

white prawn 15
sautéed u10 shrimp marinated in garlic, lime & white wine, jalapeño cabbage, avocado-tomatillo salsa, cilantro

cilantro chicken 13
free-range jidori chicken, roasted onion, jalapeño, cilantro, lime, avocado-tomatillo salsa, queso fresco

SIDES

papas bravas 8

cont'd.

SIDES *cont'd.*

organic fruit salad *(Vg)* 8

street corn 9

organic berry bowl *(Vg)* 6

turkey bacon 5

vegan tempeh bacon *(Vg)* 6

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*