

# Toca Madera Brunch

## STARTERS

**GUACAMOLE** <sup>ve</sup> • 18  
pomegranate, lime pepitas, onion,  
jalapeño, plantain chips

**CRISPY CALAMARI** • 20  
jalapeño, cilantro, avocado tomatillo  
salsa

**TRUFFLE QUESADILLA** • 24  
exotic mushrooms, truffle manchego  
cheese, white truffle oil, spicy truffle sauce,  
avocado tomatillo salsa  
- add fresh black truffle MP

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

## RAW BAR

**OYSTERS ON  
THE HALF SHELL\*** • MP  
chef's selection, fresno mignonette,  
chipotle cocktail, horseradish, fresh citrus

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

**HAMACHI\*** • 24  
smoked truffle ponzu, truffle oil, shiso,  
aleppo pepper

**CEVICHE BLANCO\*** • 28  
yellowtail, lime, jalapeño, tomato,  
cilantro, red onion, avocado, aji amarillo

## BRUNCH

### SWEET

**TRES LECHE FRENCH TOAST** • 22  
brioche bread, cinnamon toast crunch, fresh  
berries, cinnamon whipped cream, orange zest  
tuile, cajeta

**CHICKEN & WAFFLE** • 26  
breaded jidori chicken, chipotle maple glaze, belgium waffle,  
powdered sugar, fried sage

**ALMOND BUTTER TOAST** • 16  
Multigrain bread, almond butter, banana,  
candied walnuts, blueberries, fresh honeycomb

**CHOCOLATE ACAI BOWL** • 16  
banana slices, oat granola, cocoa nibs,  
candied walnuts

**VANILLA CAST IRON PANCAKE** • 18  
macerated berries, fresh whipped cream,  
powdered sugar

### SAVORY

**BREAKFAST ENCHILADAS\*** • 26  
suiza-style chef's enchiladas w/ short rib  
barbacoa, queso chihuahua, soft corn tortillas,  
topped w/ fried egg  
- scrambled tofu, vegan mozzarella <sup>ve</sup>

**SMOTHERED BREAKFAST BURRITO** • 24  
turkey sausage, poblano chile, red onion, tomato, soft scrambled eggs,  
chihuahua cheese, ranchero salsa, sour cream, papas bravas  
- scrambled tofu, tempeh bacon, vegan mozzarella <sup>ve</sup>

**BREAKFAST SANDWICH\*** • 20  
turkey sausage, fried egg, sharp white cheddar,  
arugula, crispy fried onions, fresno chile aioli

**AVOCADO TOAST\*** • 18  
grilled multigrain, calabrian tomato jam, avocado  
smash, jalapeno, fresno chile, radish, poached eggs,  
toasted sesame seed spice blend

**OMELETTE MEXICANA** • 18  
turkey bacon, caramelized onion, spinach,  
mushroom blend, queso chihuahua, verde or rojo salsa  
- scrambled tofu, vegan mozzarella <sup>ve</sup>

## 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\* 16 jumbo prawn 20 salmon 18

## ESPECIALES

**TRUFFLE BURGER\*** • 48  
santa carota beef, white cheddar,  
mushroom fresh black truffle,  
served with fries

**AMERICAN WAGYU\***  
chef's selection of artisanal sea salts  
8oz 98

**石焼き JAPANESE WAGYU\***  
thinly sliced a5 japanese wagyu served  
w/ chimichurri, chef's selection of  
artisanal sea salts  
- 2oz minimum - 46 per oz

**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 <sup>ve</sup> 6

BLACK BEANS 10

VEGAN TEMPEH BACON <sup>ve</sup> 6

TURKEY SAUSAGE 8

STREET CORN 11

SEASONAL VEGETABLES 11

CILANTRO LIME RICE 10

TURKEY BACON 8

TORTILLAS 4

TOCA MADERA X STRAP PHOTO CAMERA • 45  
#TakenAtToca because the camera doesn't always eat first.

**NOBLE 33**  
COLLECTION

executive chef: THOMAS CASTANEDA [tocamadera.com](http://tocamadera.com) [@tocamadera](https://www.instagram.com/tocamadera)

<sup>ve</sup> = 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

# Brunch Beverages

## MIMOSA KIT

BUILD YOUR OWN MIMOSA 50  
bottle of prosecco, seasonal fruit  
choose three:  
orange, mango, passion fruit, prickly pear, guava

## COCTELES

**BUT FIRST...COFFEE 18**  
sandoval's reposado, mr. black coffee liqueur,  
espresso, tajin & cinnamon coca cola reduction

**NUEVA VIDA 19**  
altos plata, green apple, cucumber, jalapeno,  
chateau, licor 43, firewater

**CHIQUITA BANANA 19**  
altos plata, coconut cordial, giffard banane,  
passionfruit, tropical fruit blend, lemon

**AYE MAMI 19**  
ketel one, watermelon, coconut water, cucumber,  
chamomile cordial, pineapple sorbet

**BLOODY MARY OR MARIA 18**

**MICHELADA 14**  
verde, spicy mango, classic

## MARGARITAS 18

**TOCA MARGARITA**  
altos plata, lime juice, agave,  
lava salt

**OAXACAN MARGARITA**  
la luna mezcal, lime juice, agave,  
sal de gusano

**WATERMELON MARGARITA**  
altos plata, watermelon, earl grey creme syrup,  
thai basil, lime

**GUAVA**  
altos plata, cointreau, guava,  
thyme, lime

**PASSION FRUIT**  
sandoval's reposado, passion fruit,  
lime, agave

**PRICKLY PEAR**  
altos plata, lime, agave, prickly pear

## RESTORATIVE COFFEE

ESPRESSO 5

AMERICANO 5

ESPRESSO & HOUSE TONIC 9

LATTE / MACCHIATO / CAPPUCCINO 7

**PABLO'S COFFEE 12**  
coffee, mct oil  
& grass fed organic butter

**MAYAN MOCHA 12**  
espresso, almond milk, raw cacao, mct  
oil, cacao butter, cinnamon, cayenne,  
sea salt

**OAXACAN MINDSET 12**  
four sigmatic chaga mushroom coffee  
powder, ghee butter, mct oil, honey

**MEXICAN FUEL 12**  
espresso, almond milk, collagen,  
cocoa, coconut oil, cinnamon, cayenne

## ART OF TEA 7

all teas are organic

CHAGA CHAI  
BREATHE TEA

CHAMOMILE CLEMENTINE (decaf)  
ICED PASSION FRUIT JASMINE

HIBISCUS COOLER  
MATCHA

EARL GREY CREME  
LIQUID JADE

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