DELTORO

MEXICAN CUISINE

APPETIZERS

QUESO FUNDIDO Melted Monterrey Jack cheese with corn		\$9.99	~RIB EYE STRIP AGUACHILE Rib eye with avocado, pickled onions, fried chives, drizzled in black sauce,	\$17.99
tortillas. Choose:	Add Garlin Butter Mushrooms Add Mexican Chorizo	\$1.99 \$3.99	Mazatlán style!	
			~TUNA TORO TOSTADA	\$14.99
GUACAMOLE FRESCO			Marinated tuna on ponzu sauce with	
Fresh Guacamole with chips Rib Eye Chicharrón with chips		\$8.99 \$14.99	guacamole and chipotle dressing.	
ESQUITES CON TUÉTANO Beef Bone marrow with corn and cotija cheese mexican style.		\$13.99	TRIO CHIPS	\$12.99
			Our daily chips with guacamole, tatemada salsa and cheese dip.	

SOUPS & SALADS

TORTILLA SOUP	\$12.99	DEL TORO'S HOUSE SALAD \$12		
TLALPEÑO SOUP Chicken, butternut squash, rice,	\$15.99	Mixed baby field green, cherry tomatoes, pickled onions, avocado and house lemon vinaigrette.		
vegetables, queso fresco and garnish		SPECIAL GRILLED SALAD \$14		
7 SEAFOOD SOUP	\$28.99	Grilled romaine lettuce with vegetables,		
Mazatlán style! Shrimp, octopus,		Cotija cheese and cilantro dressing		
mussels, mahi mahi fish, scallops, crab		Add to any salad:		
meat, fresh cilantro, onions and lime.		Grilled chicken \$6 Grilled Shrimp \$12 Grilled Mahi Mahi \$14		

SEAFOOD

PULPO ZARANDEADO Octopus marinated in special sauce and mexican spices with poblano rice	\$34.99	CAMARÓN CUCHUPETA Grilled marinated shrimp with heads On with special lime salsa served with rice.	\$25.99
and salad. ~AGUACHILES ESTILO SINALOA Mazatlán style! Raw shrimp with pickled	\$26.99	HUACHINANGO DE MARISCOS Red snapper fillet marinated in garlic butter, topped with sauteed shrimp, octopus, scallops and vegetables.	\$28.99
onion, cucumber and avocado. Choose: Red, Green or Black sauce. Add Beef jerky Add Octopus DEL TORO MAHI MAHI	\$4.99 \$6.99 \$29.99	AJILLO GUAJILLO Garlic butter shrimp mixed with portobello mushrooms, served with poblano rice.	\$26.99
Pan seared Mahi Mahi fish marinated on chef's special salsa with bell peppers, white onions, and poblano rice.		SEAFOOD ENCHILADAS Two corn tortillas rolled and filled with shrimp, crab, bell peppers, onions, drizzled on housemade tomatillo salsa cheese and sour cream on top.	\$22.99

DEL TORO SPECIALTIES

~RIB EYE CON TUÉTANO 12 onz CAB Rib eye with beef bone marrow and papa santa.	\$54.99	ENCHILADAS DE CARNE ASADA (3) Skirt steak enchiladas served with rice, black beans, fresh cheese, cilantro, onions and cabbage.	\$26.99
~ARRACHERA DE RES	\$35.99	CHICKEN ENCHILADAS (3) Choose: Suizas, chipotle or poblano salsa served with rice and black beans.	\$21.99
COMBINATION PLATE* Cheese chile relleno, chicken enchilada and steak burrito served with rice and black beans.	\$28.99	TORTA DE MILANESA* Pan-fried breaded beef, avocado, onions, tomato, black beans and papa santa.	\$21.99
MOLCAJETE CAMPECHANO OWNERS FAVORITE! Grilled steak, grilled chicken, grilled	\$32.99 For two: \$44.99	LAMB CHAMORRO Lamb shank slowly braised over 8 hours plated on black beans.	\$38.99
shrimp, fresh cheese, grilled onions with our special green sauce, served with poblano rice and black beans.	りせせ・ ブブ	PORK CHAMORRO Savory Pork shank slowly braised over 8 hours plated on black beans.	\$32.99
POLLO EN MOLE Half roasted chicken served over mole	\$24.99	•	

FAJITAS

The best fajitas ever! All fajitas come sautéed with green, red bell peppers and onions, served in a sizzling plate with rice and beans.

Chicken \$21.99 Skirt Steak \$29.99 Shrimp \$24.95 Trio fajitas \$36.99

CHEF'S TACO SPECIALS

(3) RIB EYE TACO

salsa with rice.

Soft corn tortilla filled with rib eye, cheese crust, avocado and fried chives.

\$21

(3) CAMARÓN CAPEADO*

Batter-fried shrimp, cabbage, pico, pickled onion and chipotle dressing.

\$18

(3) TACOS DE ASADA

Skirt steak, cilantro and onions.

\$18

(3) PULPO AL PASTOR

Grilled octopus marinated in our special pastor salsa.

\$21

(3) MAHI MAHI TACO*

Grilled or Batter-fried* mahi mahi fish, cabbage, pico and chipotle dressing.

\$19

(3) TACOS AL PASTOR

Pork marinated with cilantro and onions.

\$16

SIDES

ASPARAGUS	\$6.99	GUACAMOLE	\$3.99	TORTILLAS	\$1.99	SIDE SALAD	\$6.99
POBLANO RICE	\$5.99	SOUR CREAM	\$2.99	CHILE TOREADO	\$1.99	PAPA SANTA*	\$5.99
NOPAL SALAD	\$5.99	BLACK BEANS	\$4.99	GRILLED ONION	\$2.99		