


RAW BAR


OYSTERS (1 PIECE) 

Mignonette Sauce

\$110

SUSTAINABLE CATCH 
TIRADITO \$330

Buttermilk Emulsion, Watermelon Relish,
Pickled Cucumber, Avocado

BAJA CALIFORNIA 
SHRIMP (1 PIECE)

Cocktail Sauce and Lime

\$700

CAVIAR 1 OZ

\$5500*

(FROM OUR CURATED SELECTION)
Whipped Cream, Capers, Egg, Pickles,
Chives, Shallots, Brioche, Potato Chips

Not included in ALL IN package

STARTERS

ONION SOUP

Comté Cheese, Croutons

\$290

WEDGE SALAD 

Iceberg Lettuce, Blue Cheese Dressing,
Quail Egg, Homemade Bacon,
Cherry Tomato

\$320

HEIRLOOM SALAD    

Selection of Organic Tomatoes,
Cucumber, Pine Nuts, White Wine Dressing

\$340

CARPACCIO (150 GR)

Black Angus Beef, Olive Dressing,
Pecorino, Mustard, Horseradish

\$480

SMOKED PORK BELLY 

Lion's Mane Mushroom, Maple,
Pickled Mustard Seeds

\$450

CRAB CAKE

Tarragon Mustard Aioli, Lime,
Pickled Shallot

\$350

SAUCE

\$100 EACH

ARGENTINEAN CHIMICHURRI  

Parsley, Garlic, Oregano, Paprika, Chili

BERNAISE 

Tarragon, Sherry Vinegar

GREEN PEPPERCORN

Cognac, Butter, Shallots

TAURO STEAK SAUCE

Coriander, Caramelized Tomato, Cinnamon

HORSERADISH  

Chardonnay Vinegar

HARISSA  

Red Peppers, Arbol Chili, Spices

SIDES

\$300 EACH

ORGANIC VEGETABLES  

Extra Virgin Olive Oil

MAC AND CHEESE 

Swiss Cheese, Emmental Cheese, Cream

ASPARAGUS  


Bearnaise

POTATO MOUSSELINE  

Cream, Nutmeg, Butter

CREAMED SPINACH  

Garlic, Shallots, Thyme

FRENCH FRIES 

Marinated with Vinegar, Garlic, and Thyme



Vegan



Vegetarian



Gluten Free



Nuts

TOPPINGS

GORGONZOLA BUTTER 	\$100
HALF LOBSTER TAIL 	\$580
SAUTÉED MUSHROOMS  	\$140
ONION RINGS 	\$140
FARM EGG  	\$140

PRIME CUTS

FROM A SUPERIOR VARIETY
OF CATTLE PROGRAMS

(Not included in the ALL IN package)
ASK YOUR SERVER


HOUSE DRY-AGED CUT

From a Superior Variety of Cattle Programs

LINZ HERITAGE ANGUS USDA

DRY AGED BONE-IN KANSAS STEAK* (590 GR) Midwest, USA	\$2900	RIB EYE (420 GR) Midwest, USA	\$1800
VACÍO (280 GR) Midwest, USA	\$810	LAMB CHOPS (220 GR) Colorado, USA	\$920
NY STRIPLOIN (280 GR) Midwest, USA	\$900	SMOKED PORK CHOP (340 GR) Southwest, USA Confit Shallots	\$860
TOMAHAWK* (1200 GR) Midwest, USA Suggested for two people	\$5500	BEEF RIB (400 GR) Midwest, USA American Rub	\$800
FILET (220 GR) Northwest, USA	\$960		

MAIN COURSES

TAURO BURGER (200 GR) Aged Angus Beef, English Cheddar Cheese, Homemade Bacon, Special Sauce and Pretzel Bun	\$710
CALABRESE RIGATONI  Eggplant, Sun-Dried Tomato, Basil and Pepperoncini Burrata Cheese \$180	\$690
BLACK COD (220 GR) Saffron Sauce, Roasted Kale and Shrimp	\$720
FRIED CHICKEN (390 GR) Napa Cabbage, Celery Salad and Chicken Jus with Brown Butter	\$690
ROASTED CAULIFLOWER    Vegan Demi Glaze, Black Garlic Gremolata and Toasted Pumpkin Seeds	\$560



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