



TORO LATINO
STEAKHOUSE

MAIN MENU

PARA PICAR / WHILE YOU WAIT

PAN RUSTICO (V)

Rustic bread selection for two with homemade chimichurri.

£3.25

ACEITUNAS VERDES MARINADAS (V)

Olives marinated in herbs, garlic & extra virgin olive oil.

£2.65

ENTRANTES / STARTERS

NACHOS (V)

Crispy, seasoned corn chips, topped with jalapeños, melted cheddar cheese and served with pico de gallo, guacamole and sour cream.

£5.45

CHORIPÁN

Homemade artisan sausage, wild rocket, chimichurri and rustic bread.

£6.65

EMPANADAS CASERAS (CHOICE OF TWO)

- Argentine beef, hard-boiled egg, olives & onion
- Tomato, mozzarella & basil (V) - Served with a salad garnish

£5.95

BERENJENAS VINAGRETA (V)

Aubergine cured in garlic, parsley, oregano, aji molido, olive oil & white wine vinegar, served with rustic bread.

£4.95

GAMBAS A LA PLANCHA

King prawns pan-fried with white wine, garlic and parsley, served with garlic bread, roasted garlic aioli, lemon slice and salad garnish.

£7.75

SHARING STARTERS FOR TWO



NACHOS TO SHARE (V)

Crispy, seasoned corn chips, topped with jalapeños, melted cheddar cheese, and served with pico de gallo, guacamole and sour cream.

£9.45

DRY AGED PROVOLETA (V)

Baked premium provolone cheese with cherry vine tomatoes, marinated with aji molido, oregano and honey, in a sizzling cast iron pan. Served with crostino.

£6.50

HOUSE SPECIALITIES

CHICKEN ESPETADA

House-marinated cubed chicken, onions, peppers, skewer served with dauphinoise potato, dressed mixed leaves and chimichurri.

£17.95

WILD MUSHROOM & TRUFFLE RISOTTO

Served with parmesan cheese and topped with rocket leaves.

£11.95

PAN-FRIED SCOTTISH SALMON FILLET

Topped with baby spinach & dill cream sauce, served with dauphinoise potatoes and asparagus spears.

£17.50

TWEED VALLEY LAMB STEAK

Delicious square-cut lamb rump with rosemary roasted baby potatoes, market vegetables & salsa verde.

£22.95

RUCUCU SALAD (V)

Wild rocket, blue cheese, black olives, red onions, toasted walnuts and sun-dried tomatoes, drizzled with reduced vinaigrette dressing.

£10.50

ARGENTINE BEEF CHEEKS

Slow-cooked in red wine jus, served with creamy mash, glazed carrot, asparagus and reduced red wine jus.

£19.50

Add 4oz rump steak for an extra £8.95 or chicken for £4.95

(V) - Vegetarian Option (VG) - Vegan Option (VEG) - Vegetable Option (GF) - Gluten Free Option

Those with dietary requirements or food allergies, please ask for the manager before ordering.

BIFE / STEAKS

OUR MEAT STORY

At Toro Latino, we choose premium-range organic beef. The cattle are grass fed and picked from farms that have high welfare standards.

Our beef is dry aged in a dedicated maturing condition for a minimum of 35+ days, concentrating the flavour and maximising the tenderness. Beef cannot get better than ours. Choice of premium beef, chargrilled to your taste, served with roasted Portobello mushroom, cherry vine tomatoes and dressed, mixed leaves. Cooking time may vary depending on the size being ordered and cooking preferences.

PICANHA

Top of the Cuadril. A very popular cut in South America, lean but immensely satisfying steak.

225g/8oz £19.50

CHURRASCO DE CUADRIL / RUMP

Typically dense and rich to taste. Rump steaks are an exquisite treat. Perfect as an introduction to our steaks.

300g/10oz £20.95

BIFE DE CHORIZO / SIRLOIN

Outstanding steaks with deep flavour, dark flesh, and generous marbling that caramelizes and tenderises the meat upon cooking.

255g/9oz £21.95 340g/12oz £26.95

OJO DE BIFE / RIBEYE

Enriched considerably from a nugget of natural fat, the 'eye,' to keep the meat succulent, while it promises a full-flavoured treat as the fat caramelizes and tenderises the meat when cooked.

225g/8oz £21.65 300g/10oz £25.65 340g/14oz £30.95

BIFE DE LOMO / FILLET

Lean, tender, with a delicate flavour. Thick, juicy disc of lean and utterly tender beef. (Ask for either medallions or whole.)

225g/8oz £27.95

T-BONE STEAK

Combining the tenderness of the fillet with the flavour and succulence of the sirloin and given a taste boost by being cooked on the bone.

453g/16oz £30.95

WHY NOT PERSONALIZE YOUR STEAKS WITH GARNISHES?

GARLIC GAMBAS SKEWERS	£5.25
PREMIUM HAGGIS	£4.25
MELTED STILTON	£2.50
HOMEMADE BEEF, WHISKY & HAGGIS SAUSAGE	£4.95

SALSAS / SAUCES

PEPPERCORN	£2.50
CHIMICHURRI (V)	£2.50
SAUCE DIANE	£2.50
BLUE CHEESE HOLLANDAISE (V)	£2.50
WHISKY	£2.50
HERB GARLIC BUTTER	£1.95
SALSA VERDE (VEG)	£2.50

SURF 'N' TURF

£30.95

8oz **FILLET GAMBAS** with dressed side salad, tomato & Portobello mushroom. (Ask for either medallions or whole.)

HOUSE SPECIAL STEAK ESPETADA

£24.95

Chimichurri marinated 35+ dry-aged steak skewers, peppers, and onions. Chargrilled to your taste, served with dauphinoise potatoes, dressed mixed leaves and peppercorn sauce.



SHARING STEAKS



LONG BONE TOMOHAWK (£7.25 per 100g/3.5oz)

Highly marbled, cut from the loin and left on the bones, full length and then French pressed. This is a true showstopper and is normally served for two people. Accompanied with large steak chips, cherry vine tomatoes, Portobello mushroom, dressed mixed leaves and choice of any two sauces.

1kg £69.50 1.1kg £76.45 1.2kg £83.40 1.3kg £90.35

LIMITED AVAILABILITY. Please check with your server.

Average weight approximately 1-1.4 KG.

SHARING STEAK SAMPLER (FOR TWO)

Dry aged 8oz Fillet, 9oz Sirloin & 10oz Rump, chargrilled to your choice, served with homemade sausage, choice of two sauces and large chips.

£74.95

GUARNICIONES / SIDE ORDERS

SKINNY FRIES	£3.25
SKINNY FRIES WITH HERB AND PIRI PIRI SEASONING	£3.65
DAUPHINOISE POTATOES	£3.65
PARMESAN MASH	£3.65
CORN ON THE COB	£3.25
ROASTED BABY POTATOES	£3.65
SAUTÉED BABY SPINACH	£3.65
TENDERSTEM CHILLI BROCCOLI	£4.65
GRILLED ASPARAGUS WITH HOLLANDAISE	£4.65
GARLIC BREAD	£3.65
ONION RINGS	£3.25

HAMBURGUESA / HAMBURGERS

All our beef is 100% Scottish and sourced locally. Our burgers are served in a brioche bun (Gluten free options available on request), gem lettuce and house fries.

AGED WAGYU BEEF BURGER £13.50

Unmistakable buttery sweetness of tender Wagyu beef patty with Malbec caramelized onions, mature cheddar & herb mayo.

PIRI PIRI FREE-RANGE CHICKEN BREAST BURGER £11.50

Tomatoes, grilled caramelized onions, cucumber & guacamole mayo.

THE PLANT TRUFFLER (VEG) £10.50

A vegan burger with vegan smoked gouda, Rubies In The Rubble Chipotle Truffle Mayo, red onions and mustard. Served with house fries or salad.

WHY NOT ADD EXTRAS?

HAGGIS £2.50

CHEESE £1.00
Mozzarella | Mature Cheddar | Monterey Jack

GRILLED ONIONS £1.00

FRIED ONIONS £1.50

POSTRES / DESSERTS

HOMEMADE ARGENTINE RICE PUDDING £4.95

Served with cinnamon and raisins served with blueberries, walnut & garnished with roasted coconut. Served cold.

CHOCOLATE & CARAMEL BROWNIE (VG/GF) £5.25

With orange sorbet and fresh fruits.

DULCE DE LECHE CHEESECAKE (OLD CLASSIC) £5.50

Creamy soft cheesecake drizzled with Argentine dulce de leche, a milk toffee spread, served with Chantilly cream and berries.

WARM STICKY TOFFEE PUDDING £5.25

Toffee sauce and vanilla ice cream.

SELECTION OF SEASONAL DAIRY ICE CREAM £1.60 per scoop

Please ask about flavours.

EXOTIC BOMBA (GF) £5.95

Passion fruit, ripe mango and raspberry set on mascarpone cream, topped with white chocolate sauce.

HOT DRINK CAFE

ESPRESSO £1.70

CORTADO ESPRESSO WITH HOT MILK £1.95

AMERICANO £2.45

FLAT WHITE £2.65

CAPPUCCINO £2.70

LATTE £2.70

HOT CHOCOLATE £3.15

LIQUOR COFFEE £5.95

Please ask for choices. Decaffeinated options available.

TEAS

SCOTTISH BREAKFAST BLEND TEA £2.10

CHE MATE £2.25
Famous Argentine tea.

DECAFFEINATED £2.25

DARJEELING £2.25

EARL GREY £2.25

GREEN TEA £2.25

PEPPERMINT / CAMOMILE £2.25



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