



Latin GastroBar

by Chef Richard Sandoval

SIX SENSES KOCATAŞ MANSIONS

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits.

Join us in this ritual.

Our small plates are made for sharing. Fill your table and delight in the flavors of Pan-Latin & Asian cuisines.

Our cocktails are hand-crafted.
Our wine selections are expertly chosen by our wine sommelier.
Our seafood is harvested sustainably.

We welcome you to Toro.

CHEF DE CUISINE ENES OZDEMIR

Toro prepares its food from scratch. Some items may contain dairy, gluten, tree nuts and seeds. Please let us know how we can accommodate you as needed.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

DINNER MENU

FOR THE TABLE

SMOKED SWORDFISH DIP ^d 130
coriander / lemon / corn tortilla chips

CEVICHE & TIRADITO

TUNA NIKKEI ^g 135
sesame oil / pepper chimichurri / daikon salad / soya sauce

BEEF TIRADITO ^g 140
*dry-aged striploin / truffle tartare / truffle chips
shimeji mushroom / chipotle ponzu sauce*

SUVICHE ROLL

ACEVICHADO ^{g-d-s} 145
*seabass / leche de tigre / togarashi / prawn
avocado / sweet potato / kabayaki sauce*

FLAMED SALMON ^{g-d} 190
avocado / asparagus / tobiko chipotle sauce

DYNAMITE PRAWN ^{g-d-s} 255
asparagus / avocado / prawn tartar / paprika sauce

FRIED VEGATARIAN ^{g-v-d} 140
seasonal fried veggies / mayo sauce

SALAD

CRISPY DUCK ⁿ 175
green apple / radish / beetroot / pomegranate-chipotle sauce

MIX GREEN SALAD ^{v-n-vg} 70
*red onion, avocado / candied walnut / spiced pumpkin seeds
chipotle sauce*

STARTER

CRISPY PRAWNS ^{g-d-s} 220
mango cream / rocket salad / melcocha sauce

OCTOPUS ^d 195
*Peruvian style grilled octopus / aji panca pepper
potato salad, coriander sauce*

GRILLED CAULIFLOWER ^{v-d} 110
yogurt / chimichurri / anticuchera sauce

SOFT SHELL CRAB TACO ^d 225
avocado / grilled pepper tartare / smoked paprika aioli

CHICKEN WINGS ^{g-d-s} 135
crispy ginger / coriander-jalepeno sauce

CHEF'S SPECIALTIES

BEEF TENDERLOIN & TRIGOTTO ^{g-d} 150
*aji amarillo / creamy barley / pineapple chimichurri
tomato sauce*

LAMB SHANK ^d 230
*aji amarillo / potato cream / pepper chimichurri
adobo sauce*

SEA BASS ^{g-d-n} 235
pecan nut / Japanese rice / dashi / shitake / yuzu

BEEF HIBACHI ^{g-d-n} 210
*dry aged beef tenderloin / sautéed bok choy / wasabi soy
ginger soy*

SIMPLY CHAR GRILLED

All steaks are served with Argentinian chimichurri, chipotle BBQ,

DRY AGED PRIME CUTS

200 GR BEEF TENDERLOIN 210

300 GR STRIPLOIN 195

350 GR RIB EYE 330

250 GR MARINATED TRAKYA LAMB CHOPS 270

SIDES

SWEET POTATO FRIES ^{v-d} 55
chipotle sauce

STEAMED ASPARAGUS ^{v-d} 65
truffle oil / hollandaise sauce

SAUTÉED BOK CHOY ^{g-v-n-vg} 55
garlic / daikon / carrot / soy sauce / sesame

ENSALADA MIXTA ^{v-n-vg} 55
*red onion, avocado / candied walnut / spiced pumpkin seeds
chipotle sauce*

DESSERT- TO SHARE

RED VELVET TRES LECHES ^{g-d-n} 125
3 leches milk / yuzu raspberry sauce / candied cashew nuts

LA BOMBA ^{g-d-n} 190
*chocolate corn flakes, forest berries / fresh strawberry sauce
dulce de leche sauce*

ICE CREAM & SORBET 55
fresh churned / seasonal flavors

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan
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