



FIESTA HOUR

TUESDAY - FRIDAY

6-8 PM

\$5 SNACKS

5 OYSTERS_{5 PCS} | CHIPS & SALSA |
GRADE MAC EMPANADA

\$5 ESTRELLA DAMM DRAUGHT

\$5 GLASSES

SANTA CAROLINA | RED & WHITE WINE

FRENCH 75

STAR OF BOMBAY

GIN, LEMON, SIMPLE SYRUP

PROSECCO

\$9

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SNACKS

CGS	13
house-made corn tortilla chips + guacamole + salsa	
YUCA FRITA	7
fried yuca + chipotle mayo	
OYSTERS 1/2 DOZEN	19
watermelon mignonette + Valentina's + fresh lemon + horseradish	
SMOKED CAMPECHANO CEVICHE	25
octopus + albacore tuna + shrimp + clamato + citrus + radish + cilantro + avocado + chips	
GRANDE MAC EMPANADA	7
beef + onion + American cheese + pickle + lettuce + special sauce + sesame seeds	

SHARABLES

BUILD YOUR OWN TACOS	28
Pacific snapper + L5S + lime + sweet chili mayo + cabbage slaw + 6 fresh corn tortillas	
PORK TACOS ALAMBRE	22
marinated pork + citrus + spice + avocado crema + onion + cilantro + 6 fresh corn tortillas	
CHICKEN FAJITA	28
pollo + peppers + onions + tomato + sour cream + cheddar cheese + Valentina + 8 tortillas veggie available	
OG DUCK CHAUFA	35
duck confit + rice + edamame + egg + corn + papi kung fu + chili + tobiko veg and vegan available 25	
BIG ASS STEAK (32OZ)	120
roasted bone-in ribeye + chimichurri + potato salad + sauteed peppers & onions	

DESSERT

CHURROS 3 PCS	7
fried dough + cinnamon + dulce de leche	
ALFAJORES 3 PCS	6
shortbread cookies + dulce de leche + toasted coconut	

BUY THE KITCHEN A BEER \$5

CURATED BY CHEF STEVE GONZALEZ | @LATINO5SPICE
CDC JUSTIN JONGHO LEE @CDCJUSTINLEE