

TORO

STEAK TACOS CANTINA



LIMITED GROUP DINING MENU

111 WOLF ROAD ALBANY, NY 12205

TOROCANTINA.COM | INFO@TOROCANTINA.COM | (518) 949-2211 | @TOROCANTINA

VG | VEGETARIAN
V | VEGAN
PLEASE SPEAK WITH YOUR SERVER ABOUT ALLERGIES
HEAT LEVEL

1-MILD | 2-MEDIUM | 3-HOT

APPETIZERS

HOST TO CHOOSE 1 OR MORE • SERVED FAMILY STYLE

QUESADILLA 15.95 | 50/50 tortilla, oaxaca, chihuahua and asadero cheeses, red chile aioli
add: braised beef, bistec carne asada, shrimp, chicken tinga, pork carnitas, or chorizo +5 | rajas +3

CLASSIC GUACAMOLE 19.95 | tomato, onion, cilantro, jalapeño, garlic, lime V
top your guac | grilled pineapple pico de gallo +4 | bacon & cotija +5 | pickled habanero & spiced pepitas +5

QUESO FUNDIDO 14.95 | oaxaca, chihuahua and asadero cheeses; add shrimp or chorizo +5 | lobster +8

TAQUITOS DE CARNITAS 13.95 | guacamole, pico de gallo, avocado salsa, mexican crema, cotija cheese

EMPANADAS DE POLLO 14.95 | chicken tinga, sweet corn, oaxaca, chihuahua and asadero cheeses, chipotle aioli

SOUP & SALAD

CHICKEN TORTILLA SOUP 10.95 | rice, tomato, cilantro, mexican crema, crispy tortilla strips

ENSALADA MIXTA 14.95 | mixed greens, pickled onion, cherry tomato, cucumber, cilantro cumin vinaigrette

GREEN CHICKEN POZOLE 14.95 | green chile, chicken broth, hominy, red onion, cilantro

HOST TO CHOOSE 3 FROM THE ENTRÉE SECTIONS BELOW

TACOS, ENTRÉES, AND MORE

PORK CARNITAS TACOS 19.95 | chicharrón crumble, salsa verde, grilled pineapple pico de gallo
| blue corn tortilla

SKIRT STEAK CHIMICHURRI CARNE ASADA TACOS 23.95 | avocado salsa, onion, cilantro | blue corn tortilla

SWEET POTATO TACOS 16.95 | goat cheese, corn, huitlacoche (mexican truffle), salsa negra* | blue corn tortilla

CHICKEN TINGA TACOS 16.95 | chihuahua cheese, salsa taquera, onion, cilantro | flour tortilla

CAMARONES TACOS 19.95 | crispy shrimp, mango pico de gallo, spicy lime aioli | 50/50 tortilla

ENTRÉES

MEXICAN FLAG CHICKEN ENCHILADAS 25.95 | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema, served with cilantro rice & black beans (

TACO SALAD 17.95 | romaine lettuce, black bean, pico de gallo, corn pico de gallo, guacamole, oaxaca, chihuahua and asadero cheeses, cilantro cumin vinaigrette VG
add: chicken +5 | shrimp +7 | carne asada skirt steak +12 | grilled salmon +11

CAMARONES ENCHILADAS SUIZAS 28.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheeses, poblano rajas, salsa verde, mexican crema, pepitas, served with cilantro rice & black beans (

CHILE RELLENOS 28.95 | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas, served with cilantro rice & black beans ((

SURF AND TURF BURROTE 28.95 | bistec carne asada, shrimp, yellow rice, black beans, chipotle aioli, cotija, oaxaca, chihuahua and asadero cheeses

PLANCHA FIRED FAJITAS

warm flour tortillas, peppers, onions, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde

CHICKEN 25.95 | SHRIMP 28.95 | SKIRT STEAK CARNE ASADA 32.95
ANY 2 FOR 33.95 | ALL 3 FOR 37.95

SIDES

HOST TO CHOOSE 1 OR MORE • SERVED FAMILY STYLE

FRIED SWEET PLANTAINS 6.95 V
cojita

ROASTED ZUCCHINI 5.95 V

YELLOW RICE 5.95 V

GARIC YUCCA SMASH 5.95 V

CILANTRO RICE 5.95 V

CHARRED SWEET POTATO 8.25
chorizo, goat cheese,
crema, scallion

BLACK BEANS 5.95 V
onion, cilantro

REFRIED PINTO BEANS 5.95
pinto beans, epazote, cojita
(contains pork)

DESSERTS

HOST TO CHOOSE 1 OR MORE • SERVED FAMILY STYLE

CHURROS 12.95 | fried-dough pastry dusted with cinnamon sugar
dipping sauces: chocolate | dulce de leche | mixed berry salsa

COCONUT TRES LECHES 12.95 | delicate coconut sponge cake, soaked in vanilla creams and milks,
topped with whipped cream & fresh berries

DESSERT NACHOS 14.95 | cinnamon sugar tortillas, cheesecake crumble, mexican chocolate ganache,
marshmallow topping, mixed berry salsa

CHEESECAKE FLAN 12.95 | creamy new york style cheesecake custard, sugar glaze

*This item contains nuts

*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance

PRIVATE DINING & EVENT CONTRACTS

CONTRACTS AND BEOS

Without a signed/dated contract, credit card on file and/or paid deposit (see below), the event space is not reserved, and no accommodations can be made for the event. In conjunction with the contract, you will receive a food and beverage banquet event order (BEO) outlining your food and beverage arrangements. The final BEO must be signed and returned to the Private Dining Coordinator no less than ten (10) days prior to your event.

DEPOSITS & EVENT PAYMENTS

Payment of the deposit (listed on the contract), by the date stated, is required to confirm your event. All deposits are non-transferable and non-refundable. The Private Dining Coordinator will estimate your function's total cost (less any consumption tabs) based on the guaranteed final guest count, seven (7) business days prior to your event. This estimated total is due three (3) business days prior to your event, or as otherwise instructed. Acceptable forms of payments include: credit card, certified check, certified personal check or cash. If paying by cash, the Private Dining Coordinator must be informed of the intended date and time of payment as a member of our accounting team must be present. For any events with consumption tabs (gratuity and tax is additional), the card on file will be used at the end of the event for final payment.

GUARANTEES

Attendance and preselected meal counts for your event must be received five (5) days in advance of the event. At 72 hours prior to your event, the count is automatically considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater the night of the event. At 72 hours, there is no further reduction able to be accommodated.

GRATUITY AND SALES TAX

All food and beverage is subject to a 20% gratuity and 8% sales tax.

EVENT PRODUCTION FEE

If the event necessitates additional support staff to produce, execute or clean up, the Private Dining Coordinator will list Event Production Fees on the BEO. These may not be listed on the contract as during the planning process (i.e. after the contract was signed), the clients vision for their event may have manifested into a more complex event than originally stated. A signed final version of the BEO is required (as mentioned above) and the additional fee is then acknowledged and accepted by the client.

ROOM FEE AND FOOD AND BEVERAGE MINIMUMS

Each private dining and event space at Toro has a food and beverage minimum (before consumption tabs, gratuity, event production fee and tax) as well room fee. The Private Dining Coordinator will discuss with each client what these amounts are and the terms and conditions that apply. Generally speaking, should you meet a minimum (less the items listed above), the room fee will be waived.

MENU SELECTIONS AND SUBSTITUTIONS

Using Toro's menus as a guideline, the client agrees to complete menu selections no less than ten (10) calendar days prior to the event date. Toro reserves the right to make minor menu substitutions caused by the unavailability or poor quality of specific food items at the time of the event. Client will be notified of changes or substitutions as soon as our Executive Chef is notified by purveyors. ***Due to COVID-19, major issues have arisen with our country's food supply. Toro's Private Dining Coordinator will keep all clients up to date on issues we may be experiencing with obtaining menu items, and will discuss acceptable substitutions***

CANCELLATION

In the event of cancellation less than five (5) days prior to your event, a \$250 cancellation fee will be assessed. This cancellation fee, less any deposits received, is due upon receipt of the invoice. If canceling within 72 hours of the event, the full invoice amount is due and the card on file will be charged unless other payment arrangements are made with the Private Dining Coordinator.

ALCOHOL

Toro reserves the right to make decisions on continued service of alcoholic beverages. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID.