

TORITO



MEXICAN RESTAURANT

www.toritomex.com



Before placing your order, please inform your server if a person in your party has a food allergy.

BAR MENU

COCKTAILS

TITO'S BLOODY MARY

Vodka, tomato juice, our signature spices and flavorings garnished with a fresh celery stick.

PATRON JALISCO MULE

Patron silver tequila, fresh lime juice, agave nectar and ginger beer.

MICHELADA

This icy cold Mexican drink is a combination of spicy clamato juice and Mexican beer served on the rocks.

PALOMA

Altos Plata tequila, grapefruit juice, club soda, lime and agave nectar.

CUBA LIBRE

Bacardi superior rum, lime juice and Coca-Cola.

CANTARITO

Altos plata tequila, fresh lime juice, orange juice, agave nectar and grapefruit soda. Served in a traditional cantarito clay cup!

MOJITOS

BLACKBERRY MOJITO

Bacardi superior rum, triple sec, fresh mint, Giffard blackberry liqueur and a splash of club soda.

MANGO MOJITO

Bacardi superior rum, triple sec, fresh mint, mango puree and a splash of club soda.

TEQUILA MOJITO

Jose Cuervo traditional tequila, Cointreau liqueur, house made infused syrup with muddled lime, mint and a splash of club soda. Garnished with a fresh slice of lime.

DRAGON BERRY MOJITO

Bacardi strawberry rum, fresh lemon, crushed mint, house made infused syrup and a splash of club soda. Garnished with a fresh slice of lime.

TRADITIONAL MOJITOS

Bacardi superior rum, fresh lime, mint, house made infused syrup and a splash of club soda. Garnished with a fresh slice of lime.

MARGARITAS

BLUE AGAVE MARGARITA

A distinctive margarita made with Sauza Hornitos tequila, Blue Curacao, and fresh juice.

SKINNY MARGARITA

Guilt free, low carb margarita made with Altos blanco tequila, fresh squeezed lime and agave nectar.

SMOKE & FIRE MANGO MARGARITA

Legal Mezcal, mango puree and agave nectar.

MEZCAL ULTIMA MARGARITA

Mezcal llegal, Cointreau, triple sec and fresh citrus juices.

TRES GENERACIONES MARGARITA

The ultimate delicious! Made with Tres Generaciones tequila, Patrón Citronge and fresh citrus juices.

PAMARITA MARGARITA

A hand-shaken blend of Herradura silver tequila, pomegranate liqueur and fresh juice.

MELON MARGARITA

A distinctive margarita made with Sauza Hornitos tequila, Cointreau liqueur and fresh juice.

ULTIMA MARGARITA

A hand-shaken blend of top shelf tequila silver, Cointreau, lime juice, grand Marnier and triple sec.

PASSION FRUIT MARGARITA

Distinctive margarita made with Cazadores reposado tequila, passion fruit liqueur and fresh citrus juices.

PINK CADILLAC MARGARITA

Hand-shaken fruity and fresh! Patron silver tequila, pineapple and cranberry juice.

COCONUT MARGARITA

Coconut and more coconut!! Our new coconut margarita made with 1800 Coconut Tequila and pure coconut. Garnished with coconut flakes making it the perfect summer drink.

MARTINIS

POMEGRANATE MARTINI

A combination of Cincoro tequila, pomegranate juice, lime juice, Grand Marnier and a splash of grenadine.

FIRECRACKER RED MARTINI

Herradura reposado tequila, Presidente brandy, cream of cacao, pomegranate and Bittermens hellfire shrub.

BEERITA MARGARITA



BEERITA MARGARITA

Ultra – premium Cazadores blanco tequila, Grand Marnier, Cointreau liqueur, fresh juice. Served with an upside-down with Coronita beer on the rocks.

PRESIDENTE MARGARITA

A combination of 1800 Cuervo tequila, fresh lime juice, Cointreau, hand-shaken with a floater of brandy Presidente.

JALAPEÑO GRAPEFRUIT MARGARITA

A sweet & spicy margarita with casa noble Cristal tequila, infused with jalapeño and grapefruit juice.

MANGONEADA MARGARITA

An explosion of flavors: salty, sour, spicy, sweet and bittersweet flavor from a tamarin candy made with Suaza blanco tequila, shamoy and tajin.

GRAND MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. With a mini bottle of Grand Marnier.

HOUSE MARGARITAS

Blended with select tequila, triple sec, and fresh lime. *Glass or Pitcher*

CADILLAC MARGARITAS

Blended with a double shot of José Cuervo Gold tequila, Grand Marnier and fresh juice. *Glass or Pitcher*

FRUIT MARGARITAS

Add a little flavor! Peach, strawberry, raspberry, mango, blackberry, blueberry, kiwi, banana, and piña colada. *Glass or Pitcher.*



GRAND MARGARITA

BAR MENU

DRAFT BEERS

IMPORT

XX Amber, Modelo Especial, Pacifico, Corona Light
16oz 32oz PITCHER.

DOMESTIC

Blue Moon, Bud Light
16oz 32oz PITCHER

BOTTLED BEERS

IMPORT

Dos XX Amber, Dos XX Lager, Tecate, Negra Modelo, Pacifico, Sol, Modelo Especial, Corona Extra, Corona Light, Corona Premier, Stella Artois, Heineken

DOMESTIC

Budweiser, Bud Light, Miller Light, Michelob Ultra, Blue Moon, O'doul's, Sam Adams

SANGRIA FRESCA

RED OR WHITE SANGRIA

Our house made blend of fresh fruit, tequila, brandy and Grand Marnier served chilled on the rocks.
Glass or Pitcher.

WINES By the Glass

WHITE

Woodbridge Chardonnay
Woodbridge Moscato
Woodbridge Pinot Grigio
Woodbridge White Zinfandel

RED

Woodbridge Pinot Noir
Woodbridge Merlot
Woodbridge Cabernet

TEQUILA BRANDS 1oz Shot

1800 - Coconut, Silver, Reposado, Anejo
AVION - Silver, Reposado, Anejo
CABO WABO - Silver
CASA NOBLE - Blanco, Anejo
CASAMIGOS - Silver, Reposado, Anejo
CAZADORES - Silver, Reposado, Anejo
CORRALEJO - Silver, Reposado, Anejo
DON JULIO - Blanco, Reposado, Anejo
GRAN CENTENARIO - Plata, Reposado, Anejo
HERRADURA - Silver, Reposado
HORNITOS - Silver, Reposado
HOTEL CALIFORNIA - Blanco, Reposado, Anejo
JIMADOR - Silver, Reposado, Anejo
JOSÉ CUERVO TRAD - Silver, Reposado
MILAGO - Blanco, Reposado, Anejo
OLMECA ALTOS - Plata, Reposado
PATRON - Blanco, Reposado, Anejo
PUEBLO VIEJO - Silver, Reposado, Anejo
SAN MATIAS - Tahona Blanco, Gran Res. Anejo
TRES GENERACIONES - Silver, Reposado
VOLCAN - Blanco
YAVE - Silver, Mango, Jalapeño

MEZCAL 1oz Shot

Rosaluna Illegal
Del Maguey Montelobos
Casamigos

LUXURY 1oz Shot

MAESTRO DOBEL 50
Cristalino Extra Anejo
1800
Cristalino Anejo
CUERVA RESERVA DE LA FAMILIA
Platino
Reposado
Extra Anejo
DON JULIO
1942
70th Cristalino
CINCORO
Blanco
Reposado
Anejo
CLASE AZUL
Blanco
Reposado
AVION 44
Extra Anejo
VOLCAN
Cristalino Extra Anejo
TEARS DE LLORONA
Extra Anejo



POSTRES

DECADENT MEXICAN DESSERTS!



SOPAPILLAS

Mexican pastry tossed in honey and cinnamon topped with vanilla ice cream and whipped cream. 9.00

RASPBERRY CHEESECAKE CHIMICHANGA

Crispy chimichanga filled with raspberry cream cheese, whipped cream and drizzled with chocolate sauce. 9.00

FLAN

Enjoy this authentic taste of Mexico! A rich creamy caramel custard. 9.00

FRIED ICE CREAM

Everyone's favorite! Vanilla ice cream rolled in a crispy coating, deep-fried and topped with hot fudge, whipped cream and a cherry. 9.00

BROWNIE SUNDAE

The perfect size of warm dark chocolate brownie with nuts. Served with vanilla ice cream and drizzled with hot fudge. 9.00



TRES LECHES CAKE

White cake soaked in a sweet milk mixture and topped with lightly sweetened whipped cream. 9.00

CHURROS

A traditional Mexican crispy pastry coated with cinnamon, sugar and drizzled with chocolate sauce. 9.00

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CHIPS & DIPS

Crunch into crispy homemade tortilla chips. Served with your choice of our specialty dips.

GUACAMOLE DIP

Fresh hand smashed avocado combined with our blend of spices, cilantro, tomatoes, onions and lime juice. 9.00

QUESO DIP

Special blend of melted, creamy cheese with a kick of jalapeños. 10.00

FAJITAS NACHOS

Your choice of fajita-style chicken or steak. Atop crisp tortilla chips, cheese sauce and lettuce. Served with sour cream, pico de gallo and guacamole. 18.00

SUPREMOS NACHOS

Choice of chicken, ground beef or shredded beef atop crisp tortilla chips, cheese sauce, beans, shredded lettuce, diced tomatoes, sliced jalapeños and sour cream. 16.00



GUACAMOLE FRESCO CLASICO

Guacamole fresco hand smashed at the bar! Try our fresh made guacamole made right in front of your eyes! Hand smashed avocado blended with diced jalapeño peppers, onions, tomatoes, cilantro and lime juice. 14.00

BACON GUACAMOLE FRESCO

It's guacamole loaded with lots of other great ingredients. The crunch of the salty bacon really adds a great flavor to the guacamole. 15.00

QUESO FRESCO GUACAMOLE

This Spicy Queso Fresco Guacamole is a combination of perfectly ripe avocados, fresh lime juice, red jalapeños, queso fresco and then some salt and pepper. 15.00

FIESTA PLATTER



APPETIZERS

FIESTA PLATTER

A sample of our House Nachos, Wings, Crispy Taquitos, Cheese Quesadilla and Shredded Beef Flautas. Served with sour cream, guacamole and buffalo wings. 22.00

QUESO FUNDIDO

Choice of grilled steak, chicken, shrimp or chorizo on top of an assortment of cheese. Served with warm tortillas. 14.00

TORITO PLATTER

Sautéed shrimp and mushrooms in butter garlic, pork carnitas mixed with a House red sauce and crispy Chicken Wings. Served with sliced avocados and buffalo wings. 40.00

FLAUTAS

Crispy flour tortilla roll stuffed with chicken or shredded beef topped with our mild tomato sauce and queso fresco. Served with lettuce, sour cream, tomatoes and guacamole. 14.00

POTATO SKINS

Lightly fried potato skins topped with your choice of chicken, ground beef or Mexican chorizo layered with shredded cheddar and jack cheese, pico de gallo, sour cream and guacamole. 16.00

CHICHARRONES DE CALAMAR

A half pound of our crispy golden calamari served with jalapeños and calamari over lettuce. 17.00

ALAS CALIENTES!!

Tender chicken wings glazed with our house made special sauce. Served with ranch dressing. 15.00

CRISPY TAQUITOS

Rolled crispy corn tortillas filled with chicken or shredded beef topped with our mild tomato sauce and queso fresco. Served over lettuce, tomatoes, sour cream and guacamole. 14.00

CRISPY TAQUITOS



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QUESADILLA CHICKEN ENSALADA

ENSALADAS SALADS

SANTA FE CHICKEN SALAD

Marinated grilled chicken, romaine lettuce, cilantro, avocado, pico de gallo, tortilla strips, ranch dressing and a drizzle of spicy Santa Fe sauce. 18.00

FAJITA TACO SALAD

A choice of fajita-style chicken, steak or shrimp, onions, peppers and iceberg lettuce served on a crispy flour shell with sour cream, guacamole and pico de gallo. Topped with shredded jack and cheddar cheese. 19.00

CAESAR CAMARONES SALAD

Grilled shrimp, black beans, romaine lettuce, croutons, queso fresco, tomatoes and sliced avocado. 20.00

TRADITIONAL "TACO SALAD"

Crispy flour shell stuffed with choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, diced tomatoes, shredded cheddar cheese and sour cream. 15.00

TOSTADA SALAD

A crispy flat corn tortilla with refried beans and choice of shredded chicken, ground beef, shredded beef, or tender chile verde pork. Topped with lettuce, tomatoes, sour cream and guacamole. 14.00

QUESADILLA CHICKEN SALAD

Grilled chicken, romaine lettuce, cheese, tomatoes, black beans, salsa, tortilla strips, with chipotle honey vinaigrette and guacamole. 18.00



FAJITA QUESADILLA



SOUPS

TORTILLA SOUP

Chicken Broth with grilled chicken topped with fresh avocado, pico de gallo, tortilla strips and fresh queso fresco. 9.00

SOPA DE FRIJOLES

Black bean soup, topped with fresh diced tomatoes, onions, cilantro and queso fresco. 9.00

FRIJOLES CHARROS

Mexican soup of pinto beans simmered in a broth of chorizo and bacon. Topped with pico de gallo and queso fresco. 10.00

QUESADILLAS

ASADA QUESADILLA

Large flour tortilla stuffed with a blend of cheddar and jack cheese and your choice of flame-broiled chicken or steak. Served with guacamole, sour cream, tomatoes and lettuce. 19.00

QUESADILLA RELLENA

Our house quesadilla, a large flour tortilla stuffed with a blend of cheddar and jack cheese. Your choice of shredded chicken, shredded beef or ground beef. Served with guacamole, sour cream, tomatoes and lettuce. 17.00

FAJITA QUESADILLA

Large flour tortilla stuffed with blend of cheddar and jack cheese. Your choice of fajita steak or chicken with onions and bell peppers. Served with guacamole, sour cream, tomatoes, green onions and lettuce. 20.00

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BURRITOS

COCHINITA PIBILL BURRITO

A large flour tortilla stuffed with slow roasted achiote marinated pulled pork, rice and refried beans topped with mole sauce. Garnished with lettuce, plantains, queso fresco and pickled red onion. 20.00

**Mole sauce contains a hint of peanut butter*

WET BURRITO

A large flour tortilla stuffed with grilled shrimp, grilled chicken, rice, refried beans and queso dip then drizzled with more queso dip, lettuce and pico de gallo. 22.00

DEL RIO BURRITO

A large flour tortilla stuffed with your choice of shredded chicken, ground beef, shredded beef or chile verde pork, rice and refried beans then drizzled with red mild burrito sauce, shredded cheddar and Monterey cheese topped with lettuce, tomatoes, guacamole and sour cream. 20.00

BURRITO CALIENTE

Hot and spicy burrito! Filled with chicken, beef, refried beans and rice covered with spicy tomatillo sauce and chile verde pork. Garnished with lettuce and pico de gallo. 21.00

LOCO BURRITO

Filled with chicken, beef, chorizo, tomatoes, beans, rice and lettuce. Smothered with chili con queso. Served with lettuce, pico de gallo and guacamole. 21.00

SOUR CREAM BURRITO

A large flour tortilla stuffed with your choice of grilled chicken or steak, beans, rice, cheese sauce and sour cream. Served with lettuce, pico de gallo and sour cream. 22.00

ASADO BURRITO

A large flour tortilla stuffed with flame-broiled skirt steak or chicken, rice and refried beans wrapped in a large flour tortilla. Drizzled with red mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 22.00

CHILE COLORADO BURRITO



CHILE COLORADO BURRITO

A large flour tortilla stuffed with grilled steak simmered in Colorado sauce and beans. Covered with more Colorado sauce and green scallions. Served with rice, lettuce, pico de gallo and avocado. 22.00

BURRITO FAJITA

A large flour tortilla stuffed with steak or chicken, sautéed onions, peppers, rice and refried beans. Drizzled with mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 22.00

BURRITO CHILE VERDE

A large flour tortilla stuffed with tender pork simmered in a tomatillo sauce, chile verde, rice and refried beans then drizzled with green tomatillo sauce. Garnished with guacamole, sour cream, tomatoes, queso fresco and green scallions. 20.00

MOLE BURRITO

A large flour tortilla stuffed with shredded chicken, rice and refried beans then drizzled with our mole sauce. Garnished with lettuce, tomatoes, sesame seeds and sour cream. 20.00

**Mole sauce contains a hint of peanut butter*

BURRITOS BOWL

Served on a bed of fresh romaine lettuce, rice, black beans, sliced avocado, roasted corn, tomatoes, cilantro, peppers, onion, queso fresco and drizzle of chipotle honey sauce.

Choice of one 22.00

Chicken, steak, shrimp, vegetable

Choice of two toppings + 4.00

FIESTA COMBOS

PARTY ON A PLATE!

So BIG you'll be amazed.
Mix and match as you please!

Your choice of Beef, Chicken, Shredded Beef, Beans or Cheese.
All fiesta combos are served with rice and refried beans
Add guacamole and sour cream for only 4.00

Choose from the following:

ENCHILADA TOSTADA BURRITO
TACO TOMALE CHILE RELLENO

COMBO 1 (Choice of 1) 16.00 COMBO 2 (Choice of 2) 19.00

COMBO 3 (Choice of 3) 21.00

BURRITOS BOWL



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CHIMICHANGAS

VEGETARIAN

BAJA CHIMICHANGA

A large flour tortilla stuffed with sautéed shrimp, bell peppers, onions and fried to a golden crisp then drizzled with queso dip and green tomatillo sauce. Served with beans, rice, lettuce, sour cream, tomatoes and guacamole. 22.00

CHIMICHANGA EL PASO

Choice of chicken, ground beef, shredded beef or pork stuffed in a large flour tortilla, fried to a golden crisp and topped with our creamy cheese sauce. Served with beans and rice garnished with lettuce, sour cream, tomatoes and guacamole. 19.00

CHIMICHANGA FAJITA

Fajita style chicken or steak grilled with onions, peppers and jack cheese stuffed in a large flour tortilla, fried to a golden crisp and topped with red enchilada sauce and queso dip. Served with beans and rice garnished with lettuce, sour cream, tomatoes and guacamole. 20.00

WHITE CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with cheese sauce and served with sour cream on the side. 19.00

TORITO CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. 19.00

**TORITO
CHIMICHANGA**



SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and pico de gallo then drizzled with green tomatillo sauce. Served with rice, black beans, lettuce, tomatoes and sour cream. 19.00

EXPRESSO BURRITO

Flour tortilla filled with black beans, rice, cheese and lettuce. Topped with sour cream, tomatoes, green onions and sprinkled with queso fresco. Smothered in our special red enchilada sauce. 19.00

VEGGIE FAJITAS

Sautéed zucchini, carrots, broccoli, cauliflower, mushrooms, onions, red and green peppers sautéed in a special fajita sauce. Served with fresh guacamole, sour cream and your choice of corn or flour tortillas. 21.00

SPINACH QUESADILLA

Grilled flour tortilla filled with spinach, pico de gallo and melted Monterrey jack cheese. Garnished with lettuce, tomatoes, guacamole and sour cream. 19.00

VEGGIE CHIMICHANGA

Grilled flour tortilla filled with spinach, pico de gallo and melted Monterrey jack cheese. Garnished with lettuce, tomatoes, guacamole and sour cream. 19.00

VEGGIE PLATTER

One cheese enchilada one spinach enchilada and one chile relleno. Served with rice, black beans, sour cream and avocado. 23.00

ENCHILADAS

TORITO ENCHILADAS

Three enchiladas served with rice, refried or charro beans. Garnished with lettuce, tomatoes, guacamole and sour cream. Includes one each of chicken with mole sauce, cheese and onions with green chili sauce, ground beef with green tomatillo sauce. 22.00 **Mole sauce contains a hint of peanut butter*

ENCHILADAS SUIZAS

Two soft corn tortillas with your choice of shredded chicken, ground beef, shredded beef or chile verde pork. Served with fresh green tomatillo sauce, rice and beans. Garnished with lettuce, sour cream and tomatoes. 19.00

SOUR CREAM ENCHILADAS

Three rolled flour tortillas filled with shredded chicken then glazed with a creamy sauce. Served with your choice of charro beans or refried beans and rice. Garnished with lettuce and pico de gallo. 22.00

GREEN CHILE ENCHILADAS

Three green chile and pork enchiladas topped with tomatillo sauce, sour cream, onions, cilantro, lettuce, tomatoes, served with rice. 22.00

ENCHILADAS SUPREMAS

Five enchiladas one each of beef, chicken, cheese, shredded beef and beans topped with enchilada sauce, lettuce, cheese, tomatoes and sour cream. 20.00

CANTINA DEL RIO ENCHILADAS

Five fresh corn tortillas filled with marinated grilled chicken. Topped with a blend of creamy cheese, green tomatillo sauce, sour cream, green onions and tomatoes. 22.00

MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole sauce and sesame seeds. 20.00 **Mole sauce contains a hint of peanut butter*

**MOLE
ENCHILADAS**



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HOUSE SPECIALS

House special dishes are served with rice, refried beans or charro beans and your choice of soft flour or corn tortillas, Garnished with lettuce and tomato.

NEW YORK STEAK

Flame-broiled new York steak. Served with French fries. 33.00

STEAK MATADOR

Flame-broiled new York steak served with one of our famous chile rellenos. Garnished with lettuce, guacamole and pico de gallo. 35.00

CHILE COLORADO

Tender chunks of skirt steak simmered in Colorado sauce. Served with rice, beans, lettuce, pico de gallo, avocado and warm tortillas. 22.00



PUERCO ADOVADO



COCHINITA PIBILL

CHILE VERDE

Tender pork blended slow roasted in a mild green tomatillo sauce. Served with rice, beans, lettuce, pico de gallo and warm tortillas. 22.00

COCHINITA PIBILL

Achiote marinated pork slow roasted in banana leaves with sweet plantains queso fresco and pickled red onion. 22.00

CARNITAS DE PUERCO

Slow roasted boneless pork, fresh garlic and oranges served with guacamole and our special red tomato sauce. 22.00

CHILE RELLENOS

Poblano pepper stuffed with a cheesy blend fried to a golden crisp, topped with mild salsa suprema. Served with rice and beans. Garnished with lettuce, avocado and pico de gallo. 24.00

PUERCO ADOVADO

Marinated tender pork loin grilled in a blend of spices. Served over grilled jalapeños, onions and guacamole. 24.00

FAJITAS

Served sizzling in a hot skillet with rice, beans, lettuce, sour cream, tomatoes, shredded cheese, guacamole and warm tortillas on the side.

VEGETABLE
21.00

CHICKEN
23.00

STEAK
23.00

SHRIMP
23.00

STEAK & CHICKEN
24.00

STEAK & SHRIMP
24.00

CHICKEN & SHRIMP
24.00

TORITO FAJITA

Grilled steak, chicken and shrimp over sautéed bell peppers, onions and warm tortillas on the side.
26.00

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CARNES

BEEF/STEAKS

Served with rice and beans (refried, black or charro beans) garnished with lettuce, tomato and your choice of flour or corn tortilla.

PANCHO VILLA'S FAVORITE

12 oz flame-broiled New York steak, topped with sautéed bell peppers, guacamole, mushrooms and onions. 33.00

STEAK PICADO

Lean strips of skirt steak with tomatoes, onions and bell peppers in our special tomato sauce. 25.00

STEAK MATADOR

New York flame-broiled steak served with one of our famous chile rellenos and guacamole. 35.00

NEW YORK STEAK

New York steak flame-broiled to your liking. Served with French fries and green salad. 33.00

CARNE ASADA

Flame-broiled, butterflied skirt steak served with two broiled whole green onions, guacamole and pico de gallo. 25.00

LOMO ASADO

New York flame-broiled steak topped with garlic shrimp, tomatoes, onions, guacamole and mushrooms in our special sauce. 35.00

TAMPIQUEÑA

Char-broiled skirt steak and one cheese enchilada mole sauce. Served with guacamole and tomatoes. 28.00

**Mole sauce contains a hint of peanut butter*

MOLCAJETE SPECIAL

SEAFOOD MOLCAJETE

Tilapia, shrimp, octopus and scallops sautéed in house made red sauce. Topped with fresh cilantro and onions. Served with rice, lettuce, tomatoes and avocado slices on the side. 48.00

For 2 people.

HOUSE MOLCAJETE

Skirt steak, grilled chicken, shrimp, Mexican chorizo and mushrooms sautéed in house made red sauce. Topped with grilled jalapeños peppers and green onions. Served with rice and refried beans on the side. 52.00 *For 2 people.*

HOUSE
MOLCAJETE



POLLO CHICKEN

POLLO EMPANIZADO

Breaded Chicken Breast. Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla. 24.00

ARROZ CON POLLO

Tender sliced chicken breast with fresh mushrooms, onions, bell peppers sautéed in a red mild sauce. Served over rice, jack cheese, tomatoes, sour cream and avocado slices. 24.00

POLLO A LA CREMA

Strips of chicken breast sautéed with fresh mushrooms, onions, green and red bell peppers, simmered in a creamy sauce. Served with rice, beans, lettuce, sour cream and pico de gallo. 24.00

POLLO FUNDIDO

Sautéed chicken breast strips with mushrooms prepared in a delicious red mild sauce with melted jack cheese. Served with rice, beans, lettuce and tomatoes. 24.00

POLLO ASADO

Grilled chicken breast served with rice, beans, lettuce, sour cream and pico de gallo. 24.00

OLE CHICKEN MOLE

Grilled chicken breast cooked in a sweet dark mole sauce garnished with sesame seeds. Served with rice, beans, lettuce, sour cream and pico de gallo. 24.00

**Mole sauce contains a hint of peanut butter.*



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CEVICHE



CAMARONES ZARANDEADO

Butterflied Jumbo shrimp coated and grilled in tangy adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 25.00

ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special mild red sauce, served over a bed of rice and topped sour cream and jack cheese. 25.00

CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter, garlic and spices. Served with charro beans and white rice. 25.00

CAMARONES A LA CREMA

Sautéed shrimp and mushrooms prepared in delicious sour cream sauce and parmesan cheese. Served with white rice and beans, choice of one: refried, black or charro beans. Garnished with lettuce tomato and your choice of flour or corn tortilla. 25.00

CAMARONES A LA CHIPOTLE

Black tiger shrimp sautéed in house made chipotle sauce with bell peppers. Served with charro beans and white rice. Garnished with lettuce tomatoes and avocado. 25.00

FISH TACOS

Three soft corn tortillas stuffed with golden breaded fish, onion, cilantro and cabbage. Served with lettuce, tomatoes and special dipping sauce. 23.00

PULPO ZARANDEADO

Pizas of octopus coated and grilled in tango adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 27.00



SEAFOOD

AGUACHILE DE CAMARON



AGUACHILE DE CAMARON

A flavorful Mexican appetizer where the shrimp is marinated in lime juice, but with the addition of sauce of cilantro, onion, chile serrano, spices and cucumber—simple and delicious. 25.00

CEVICHE

A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato and lime juice. Served with hard corn tortillas, avocado and lime (Does not come with rice and beans). 23.00

BACON SHRIMP TACOS

Marinated grilled shrimp served on soft corn tortillas topped with pico de gallo, cabbage and crispy crumbled bacon. Served with lettuce, tomatoes, monterey cheese and roasted chipotle sauce on the side. 25.00

CAMARONES A LA DIABLA

Shrimp sautéed in garlic butter with mushrooms, tossed in a spicy diablo sauce. Served with lettuce, tomatoes, rice and charro beans. 25.00

CAMARONES ZARANDEADO



Choice Shrimp or octopus cooked in a clam juice. Served with chopped tomatoes, avocado, onions tostadas and crackers. (Coctel does not come with rice and beans).

COCTEL CAMPECHANO

Shrimp and Octopus. Served Warm, 26.00

COCTEL SHRIMP

Shrimp. Served Warm. 25.00

COCTEL OCTOPUS

Octopus. Served Warm. 26.00

PULPO ZARANDEADO

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

TORITO



MEXICAN RESTAURANT

SPECIALS

BIRRIA DE BORREGO



BIRRIA DE BORREGO

Lamb shank marinated in red wine and guajillo pepper sauce baked to perfection. Garnished with lettuce, pico de gallo, avocado and charro beans. 31.00

DOS ABUELOS

Flame-broiled butterfly skirt steak and breaded chicken breast. Served with rice and charro beans. Garnished with lettuce, pico de gallo and avocado. 34.00



DOS ABUELOS

HAUCHINANGO

A crispy fried whole red snapper marinated in a butter garlic sauce. Served with rice, pico de gallo and green salad. Garnished with avocado slices and fresh lime. 30.00

CAZUELA

A seafood mix with crab, cod fish mussels and clams sautéed in a butter garlic sauce. Served over a bed of rice with melted jack cheese and avocado. 44.00

SALMON ZARANDEADO



SALMON ZARANDEADO

Zesty Salmon fillet coated and grilled in tangy adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 29.00

MOJARRA FRITA



MOJARRA FRITA

Tilapia fried topped with sautéed onions and mushrooms. Served with refried beans and white rice. Garnished with lettuce, tomatoes and avocado. 28.00

TRES AMIGOS

Grilled steak, grilled chicken breast and sautéed shrimp with green peppers and onions. Served with rice, and charro beans. Garnished with lettuce, tomatoes and guacamole on the side. 36.00

TRES AMIGOS



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SPECIALS

TRES MARES



TRES MARES

Grilled tilapia with seafood (crab, octopus, scallops, mussels, clams, shrimp and garlic butter). Served with rice, garnished with avocado and lime. 44.00

HOUSE SPECIAL

Tilapia fillet and tender shrimp with mushrooms sautéed in garlic butter and spices. Served with charro beans, white rice, pico de gallo, avocado and lime. 35.00

HOUSE SPECIAL



DOS AMIGOS

Flame-broiled butterfly skirt steak and tilapia fillet. Served with charro beans and white rice. Garnished with lettuce, tomatoes, lemon and avocado. 35.00

DOS AMIGOS



CAMARONES CANCUN



CAMARONES CANCÚN

Tender shrimp and mushrooms prepared two ways, half sautéed in garlic butter with spices and the other half marinated in red spicy sauce. Served with white rice and garnished with lettuce, tomatoes, lime and avocado. 34.00

PARRILLADA DE MARISCOS



PARRILLADA DE MARISCOS

A very popular seafood dish made with fish, crab meat, mussels and clams, octopus and shrimp cooked in special sauce. Served over a bed of white rice and avocado. 45.00

TORITO ESPECIAL

Grilled chicken breast and shrimp in hot spicy red sauce Served with rice and charro beans. Garnished with lettuce, tomatoes and avocado. 34.00

DOS COMPADRES

Flame-broiled butterfly skirt steak and marinated tender extra lean pork loin. Served with rice and charro beans. Garnished with lettuce, tomatoes and guacamole on the side. 34.00

7 MARES

Mexican soup with shrimp, octopus, clams, scallops cod fish, mussels and crab cook in special seafood broth with mix vegetables. Served with fresh cilantro, onions and lime. 40.00

7 MARES



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TRADITIONAL TACOS

All entrees served with 3 soft corn tortillas, your choice of 2 sides: charros beans, rice or refried beans.

PASTOR

Smoky, tangy, chili marinated pork with grilled pineapple. Served with cilantro, onions, lime and green tomatillo sauce. 23.00

PORK CARNITAS

Slow roasted pork carnitas topped with pico de gallo and queso fresco. Served with a special red mild sauce, monterey cheese, lettuce and tomatoes. 23.00

FISH TACOS

Three soft corn tortillas stuffed with golden breaded fish, onion, cilantro and cabbage. Served with lettuce, tomatoes and special dipping sauce. 23.00

TACOS AL CARBON

Three soft corn tortillas dipped in a red mild sauce folded then stuffed with chicken or steak, pico de gallo, queso fresco and cilantro. Garnished with lettuce and guacamole. 23.00

COCHINITA PIBILL TACOS

Three soft corn tortillas stuffed with slow roasted achiote pork, pico de gallo, sweet plantains, queso fresco and pickled red onion. 23.00

BACON SHRIMP TACOS

Marinated grilled shrimp served on soft corn tortillas topped with pico de gallo, cabbage and crispy crumbled bacon. Served with lettuce, tomatoes and roasted chipotle sauce on the side. 25.00



TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consume de birria, lime, grilled onion and cilantro. 22.00

TACOS GOBERNADOR

Gobernador tacos are one of those modern classics of Mexican cuisine, the second such seafood from Sinaloa. It is one the many Mexican dishes that combines shrimp, grilled onions, tomatoes and jack cheese. Served with tomatillo sauce and pickled red onion. 24.00

MEXICAN STREET TACOS

TORTILLAS, STEAK, GRILLED CHICKEN, CHORIZO, AL PASTOR (MARINATED PORK) OR LENGUA (BEEF TONGUE).
THE MOST POPULAR MEAL IN MEXICO!

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of one meat. Served with cilantro, onions and tomatillo sauce. 22.00



ALL AMERICAN FAVORITES

BEVERAGES



All served with French fries.

GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce and avocado slices served with french fries. 16.00

CLASICA BURGER

Lettuce, tomato, red onion, mustard and cheddar cheese. 15.00

BACON AVOCADO CHICKEN SANDWICH

Grilled chicken breast, bacon, avocado, sautéed onions, lettuce, tomatoes, cheddar cheese, mustard and mayo. 16.00

JARRITOS

Flavors: Lime, Mandarin, Grapefruit, Tamarind, Guava.

SOFT DRINKS

Complimentary refills

Coca-Cola, Diet Coke, Sprite, Fanta Orange, Fuze Raspberry Iced Tea, MM Lemonade, Canada Dry Ginger Ale and Barq's Root Beer.

Proudly serving



ICED TEA

Complimentary refills

Freshly Brewed Lipton Iced Tea. Available in Sweetened or Unsweetened.

AGUA FRESCA

Authentic Mexican refreshment—Horchata Rice water punch and Jamaica. Non-alcoholic.

JUICES

Orange, Apple, Pineapple or Cranberry.

COFFEE

Complimentary Refills

Freshly Brewed Available in regular or decaf.

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TORITO

MEXICAN RESTAURANT

291 Turnpike Rd.
Westborough, MA 01581
508-329-1017

537 Lincoln St.
Worcester, MA 01605
508-304-8665

621 N Main St.
East Longmeadow, MA 01028
413-271-1142

Take-out and Catering
www.toritomex.com

LUNCH SPECIALS

Served 11am to 3pm Monday through Friday.
Excluding holidays.

TORITO

MEXICAN RESTAURANT

SALADS

CHICKEN AVOCADO SALAD

Sliced grilled chicken in a taco bowl over a bed of fresh lettuce, topped with tomatoes, cheese, sour cream and avocado slices. \$15

CAESAR SALAD

Romaine lettuce, tomatoes, ranchero cheese and croutons. Choice of sliced grilled chicken or shrimp. Chicken \$15 Shrimp \$17

SANDWICHES

GRILLED CHICKEN TORTA

Savory grilled chicken with melted jack cheese, lettuce, tomato and avocado served on a toasted bun with french fries. \$15

TORTA UNION

Filled with shredded beef and refried beans, topped with lettuce tomato and avocado slices served on a toasted bun with french fries. \$15

ENCHILADAS

ENCHILADAS TAPATIAS

Three enchiladas, (1) chicken, (1) cheese, (1) shredded beef, served in a corn tortilla, each wrapped with their own signature sauce. \$16

DOS ENCHILADAS

Two enchiladas with your choice of chicken, ground beef, shredded beef or pork. \$15

SPINACH ENCHILADAS

Two enchiladas filled with sautéed spinach served with white rice and black beans. Topped with tomatillo sauce, melted cheese and sour cream on the side. \$14

QUESADILLAS

GRILLED QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$15

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$16

MAZATLÁN QUESADILLA

Sautéed shrimp with garlic, peppers and onions, served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$17

BAJA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$14

QUESA-BIRRIA

Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor. Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, frilled onions and cilantro. \$18

TACO SALAD

Taco Bowl with your choice of chicken, ground beef, shredded beef or pork over a bed of fresh lettuce topped with tomatoes, American cheese and sour cream. \$14

FAJITA SALAD

A choice of fajita style chicken, steak or shrimp, in a taco bowl served over a bed of fresh lettuce, topped with tomatoes, marinated peppers and onions. Chicken or Steak \$15 Shrimp \$17

BIG BURGER

Two quarter pound patties customizable with your choice. Served with French Fries. \$13 (Toppings \$.50 each)

FAJITA MELT

Your choice of marinated chicken or steak with melted jack cheese and peppers and onions. Served on a toasted bun with french fries. \$13 With steak \$15



Combo 3

COMBINATIONS

Choose your filling: cheese, chicken, ground beef, shredded beef or pork.

COMBO 1 (Pick 1)

Taco, tamale, enchilada, burrito, tostada, or chile relleno. \$14

COMBO 2 (Pick 2)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga. \$16

COMBO 3 (Pick 3)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga. \$18

BURRITOS & CHIMICHANGAS

MAZATLÁN BURRITO

Your choice of chicken, ground beef, shredded beef or pork with rice and refried beans wrapped together in a large flour tortilla. Topped with our savory salsa roja, shredded cheese, lettuce, tomatoes, guacamole and sour cream. \$15

OCEANO BURRITO

A seafood medley of crab meat, scallops, shrimp and white fish wrapped in a flour tortilla, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream and avocado slices. \$15

TEXANA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork wrapped in a flour tortilla and fried to perfection. Topped with melted cheese and salsa roja. Served with lettuce, tomatoes, sour cream, refried beans and rice. \$15

MAZATLÁN CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork wrapped in a flour tortilla and fried to perfection. Topped with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans. \$15

CHICKEN PARRILLA BURRITO

Grilled Chicken, black beans, white rice and mixed vegetables wrapped in a flour tortilla. Topped with our salsa verde, pico de gallo, cheese and sour cream. \$16



Chicken Parrilla Burrito

VEGGIE GREEN BURRITO

Onions, peppers, mushrooms, rice and lettuce wrapped in a flour tortilla, topped with pico de gallo, ranchero cheese and salsa verde. \$15

PACIFICO CHIMICHANGA

A seafood medley of crab meat, scallops, shrimp and white fish wrapped in a flour tortilla and fried to perfection, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream and avocado slices. \$16



Ceviche

HOUSE SPECIALS

CAMARONES DE AJO

Grilled shrimp and mushrooms served in a flavorful garlic sauce with a side salad and avocado. Served with rice and beans. \$17

ARROZ CON CAMARONES

Grilled shrimp and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice with avocado slices and sour cream. \$17

STEAK PICADO

Marinated steak tips served in a savory red homemade red sauce with peppers and onions and accompanied by rice and beans. \$17

CHILE VERDE

Slow Cooked pork braised in our homemade salsa tomatillo served with rice, beans and guacamole. \$16

POLLO A LA CREMA

Tender pieces of chicken served in a creamy sauce with mushrooms. Served with rice and beans. \$17

HUEVOS

HUEVOS CON CHORIZO

A traditional Mexican breakfast of scrambled eggs with spicy Mexican sausage and served with rice and beans. \$15

HUEVOS RANCHEROS

Fried eggs smothered in ranchero cheese and salsa roja served with rice and beans. \$15

CEVICHE

A refreshing seafood dish made with shrimp, onions, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado slices. \$18

CHILE COLORADO

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices and accompanied by rice and beans. \$17

POLLO MOLE

Tender pieces of chicken smothered in our special mole sauce* made with Tia Maria, and served with rice and beans. \$17

*Mole sauce contains a hint of peanut butter.

ARROZ CON POLLO

Chicken sautéed along with a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and melted cheese. Served with avocado slices and sour cream. \$17

HUEVOS A LA MEXICANA

A traditional Mexican breakfast of scrambled eggs with onions, peppers, and fresh sliced jalapeño for an added kick. Served with rice, beans, and fresh avocado slices. \$15

HUEVOS A LA MACHACA

A traditional Mexican breakfast of scrambled eggs with seasoned shredded beef, served with rice, beans, and avocado slices. \$15