

T O G O M E N U



COCKTAILS & WOOD GRILL
CALI • ESPAÑA

RAW

- TRIO OF PINTXOS ~ \$18
jamon wrapped dates,
peach & herbed goat cheese,
porkybelly & pickled cherry
- HOUSE MADE HEARTH BREAD ~ \$12
romesco, harissa, herbed butter

VEG

- EGGPLANT CHIPS ~ \$16
chili honey, smoked maldon salt
- PATATAS BRAVAS ~ \$15
romesco, sherry aioli, chili oil
- BLISTERD SHISHITOS~ \$13
fennel pollen, espelette, smoked maldon, EVOO
- GRILLED PEACH & TOMATO SALAD~ \$22
cucumber, chorizo crumble, burrata
daikon sprouts, sherry gastrique, tarragon oil
- **GRILLED SPANISH CAESAR ~ \$18
anchovy vinaigrette, bocarones,
breakfast radish, Manchego, grilled crutons
- MARKET SALAD ~ \$17
arugula, apricot, feta, shaved fennel,
almonds, XO sherry vinaigrette

SEA

- **SEARED SCALLOPS (3) ~ \$22
iberico lardo, corn puree,
olive crumble, chorizo oil
- WOOD GRILLED OCTOPUS ~ \$20
potatoes, romanesco, mojo rojo,
charred leek oil, watercress
- FRIED GREEN TOMATO TOSTADA~ \$23
octopus & halibut ceviche, poblano pepper
red onion, celery, cilantro, chipotle aioli

MEAT

- CROQUETTE DE JAMON ~ \$17
potato, manchego, truffle, jamon Iberico,
black garlic aioli, mojo picon
- **LAMB LOLLIPOPS ~ \$11.5 PER PIECE
roasted summer squash, confit cherry tomatoes,
smoked chimichurri, anchovy aioli
- SHORT RIB STUFFED PIQUILLO PEPPERS ~ \$25
black garlic jus, rice, Manchego,
bread crumbs

LARGE PLATES

- FLATBREAD OF THE DAY ~ \$21
chef's rotating flatbread
- ROTISSARIE POLLO AL AJILLO ~ \$32
half chicken, piparras peppers, lemon, bell peppers,
onions, fresh herbs
- PESCADO AL HORNO ~ \$38
whole branzino, grilled zucchini, lemon,
guajillo vinaigrette, thyme & tarragon
- **DOUBLE CUT TOMAHAWK PORKCHOP~ \$68
gigante beans, purple snap peas, chorizo
rainbow chard, green apple fennel salad
sherry gastrique
- MIJO SEASONAL TAGINE ~ \$28
seasonal veg, cous cous, saffron
almonds, mojo verde

¡ SALUD !

CORTE MADERA, CALIFORNIA

*Served raw or undercooked or contain raw or undercooked ingredients.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.