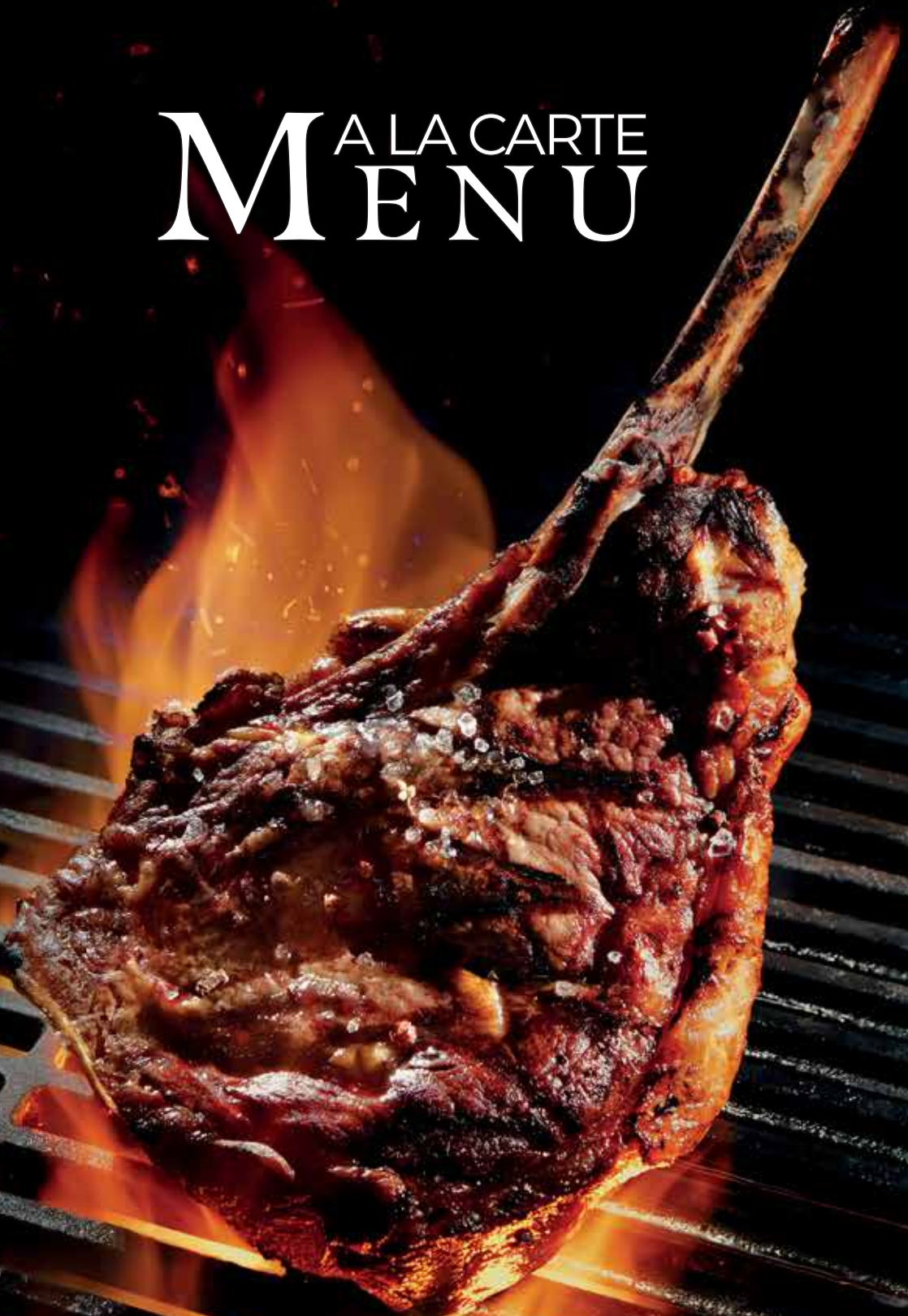




# A LA CARTE MENU



## AUSTRALIAN BEEF

SALAD BAR  
INCLUDED



### 1. Ribeye 'grain-fed' 250g

1,230++

### 1B. Ribeye 'grain-fed' 300g

1,590++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 2. Fillet 'grass A' 250g

1,630++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 3. Ribeye 'grass A' 250g

1,329++

### 3B. Ribeye 'grass A' 400g

1,885++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



### 4. Tenderloin 'grass A' 250g

1,399++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 5. Striploin grain-fed 250g

1,280++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 6. Picanha Steak 250g

1,480++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



### 7. Tenderloin 'grain-fed 150 days' 250g

1,665++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 8. Ribeye 'grain-fed 240 days' 250g

1,399++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



All prices are subjected to 10% service and 7% VAT fees.

**AUS BLACK ANGUS BEEF**SALAD BAR  
INCLUDED**9. Ribeye 250g****1,395++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**10. Tenderloin 250g****1,750++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**11. Striploin 250g****1,250++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**13****12. Ribeye 'MS 4-6' 300g****2,700++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**13. Picanha Steak 'MS 6-7' 250g****1,820++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**AUS WAGYU BEEF****NEW ZEALAND BEEF****14. Filet Mignon with bacon 250g****1,800++**

Steak wrapped in bacon slices served with baked potato, baked garlic, broccoli, carrot and sauce.

**15. Tenderloin 250g****1,600++****15B. Tenderloin 300g****2,080++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**16. Striploin 250g****1,220++****16B. Striploin 300g****1,560++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**9****14****16**

All prices are subjected to 10% service and 7% VAT fees.

## THAI BLACK ANGUS BEEF

SALAD BAR  
INCLUDED

17



### 17. NY Steak bone-in 300g

1,450++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 18. Ribeye 250g

1,360++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 19. Tenderloin 250g

1,630++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

20



### 20. Porterhouse 650g

2,720++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 21. T-Bone 500g

2,530++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

## US PRIME BEEF



### 22. Prime Tenderloin 250g

2,100++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 23. Prime Ribeye 300g

1,829++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 24. Prime T-Bone 500g

2,760++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

22



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**25. Bife de Chorizo 400g**

2,390++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



25

**26. Bife Ancho 500g**

3,129++

**27. Bife Ancho 300g**

2,490++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



26

**28. Bistecca alla Fiorentina 1kg**

4,340++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



28

**29. Bife de Lomo 300g**

3,690++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.



29

## BUTCHERY SELECTION BEEF

SALAD BAR  
INCLUDED

30



**30. El Toro Steak 1kg**

**5,320++**

**31. El Toro Steak 600g**

**2,990++**

Australian Prime Rib steak MS 5-6.  
Served with baked potato, garlic, veggies and sauce.

**32. Wagyu T-Bone 500g**

**3,130++**

Australian Wagyu beef MS 6-7.  
Served with baked potato, garlic, veggies and sauce.

33



**33. Tomahawk Steak 1,2kg**

**6,729++**

**34. Half Tomahawk Steak 700g**

**3,169++**

Australian thick Ribeye on the rib bone, MS5-6.  
Served with baked potato, garlic, veggies and sauce.

## DRY AGED BEEF

**35. Ribeye 300g**

**2,960++**

Steak served fries, grilled tomato, baked garlic and sauce.

**36. Tenderloin 250g**

**3,800++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**37. T-Bone Steak 500g**

**3,920++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**38. NY Steak 400g**

**2,890++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

**39. Striploin 300g**

**2,200++**

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

35



38



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**40. Cowboy Steak 600g****2,720++**

US Rib Eye on the bone. Rich, juicy and very flavourful with a generous marbling throughout.

**41. Entrecote 200g****1,420++**

Thinly cut of prime Rib Eye grilled to perfection, sliced and served with a rich and aromatic wine sauce and fries.

**42. Manhattan Fillet 200g****1,390++**

Heart of Prime Striploin well marbled, served with mashed potato and peppercorn sauce.

**43. Fillet Tenderloin 250g****1,700++**

Elegant and refined cut of tenderloin, well seasoned served with tasty peppercorn sauce and crispy fries.

## NZ LAMB

**44. Lamb Chops 250g****1,690++**

Chops served with baked potato, baked garlic, broccoli, carrot and sauce.

**45. Lamb chops '8 chops'****2,520++**

Chops served with baked potato, baked garlic, broccoli, carrot and sauce.



## FISH

### 46. Salmon Fillet 250g

Fillet served with sauteed vegetables, broccoli, carrot and sauce.

690++



### 47. Barramundi Fillet

Served with mashed potato, sauteed vegetables, broccoli carrot and sauce.

690++

## PORK



### 48. Pork Tomahawk

Served with baked potato, baked garlic, broccoli, carrot and sauce.

870++



### 49. Sausages '4 pieces'

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

620++



### 50. Pork Chop 300g

Served with baked potato, baked garlic, broccoli, carrot and sauce.

729++





## BURGER

51



### 51. Bacon Cheeseburger

600++

Beef burger, cheese, bacon strips and salad. Fries included.

### 52. Cheeseburger

490++

Beef burger, cheese and salad. Fries included.

53



### 53. Chef Burger

790++

Beef burger, cheese, chicken fillet, bacon strips, fried egg and salad. Fries included.

### 54. Super Hot Burger

690++

Beef burger with chopped fresh chilli, cheese and salad. Fries included.

## CHICKEN

### 55. Chicken Steak

630++

Steak served with baked potato, baked garlic, broccoli, carrot and sauce.

### 56. Chicken wings BBQ '8 pieces'

520++

Grilled wings served with baked potato, baked garlic, broccoli, carrot and sauce.

55





### 57. Linguine Carbonara

Bacon flavored linguine smothered in a cheesy egg sauce and a sprinkle of black pepper.

489++

### 58. Fettuccine mushroom

Fettuccine tossed with sauted mushroom and parsley.

430++

### 59. Linguine Striploin

Linguine tossed with garlic, olives, parsley, basil and served with grilled beef striploin slices.

920++

### 60. Spaghetti Pomodoro

Pomodoro sauce made of finely diced and crushed tomatoes giving it a very thick and creamy texture.

460++

### 61. Spaghetti seafood

Spaghetti tossed in a creamy tomato sauce, shrimp, squid and mussels.

660++

### 62. Fettuccine meat sauce

Fettuccine tossed in a meltingly tender and rich meat sauce made of pork and beef.

490++

## EXTRA SIDES

### 63. Cheese bread 'pão de queijo'

Portion with 5 pieces.

320++



63

### 64. Fejoada

Brazilian style stew made of black beans and pork.

580++

### 65. Chef Salad

Lettuce, tomato, cucumber, red onion, grilled chicken fillet, boiled egg, ham and dressing.

520++

### 66. Fries

French fries.

160++



66

### 67. Salad Bar

Self-service salad bar.

1,100++

### 68. Baked potato

White potato with butter and sour cream.

80++



68

### 69. Mashed potato

Mashed potatoes with butter and cream.

120++

### 70. Bread

Small white bread baguette.

80++

### 71. Rice

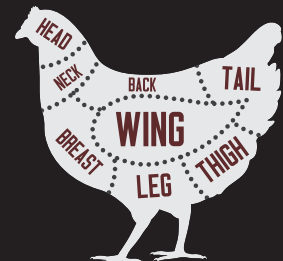
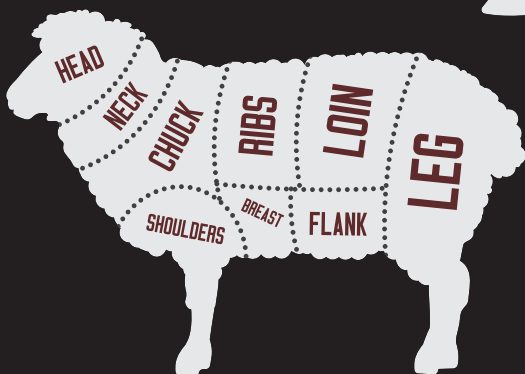
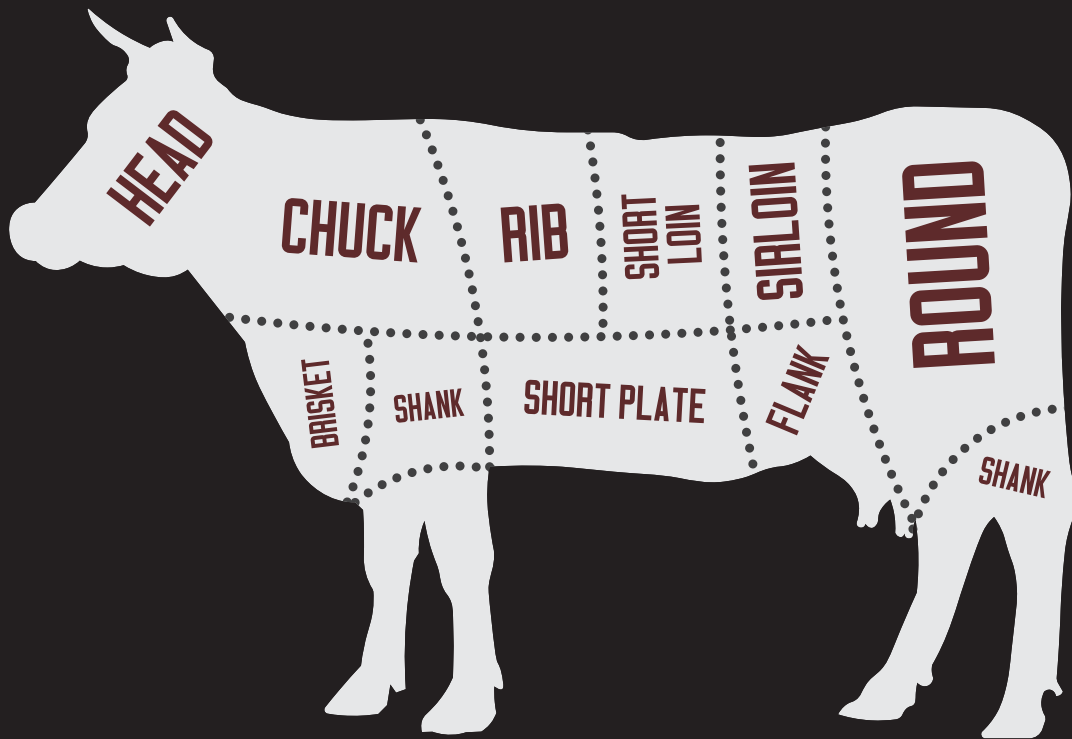
Steamed white rice.

50++



69

All prices are subjected to 10% service and 7% VAT fees.





Churrasco BBQ is an unique type of grilling created by the “Gauchos”.

At El Toro Steakhouse, customers are going to have perfect seasoned meats prepared by our chefs and continuously served table-side as per the “Rodízio” concept.

Cuts of beef, lamb, pork and chicken are included in an all-you-can-eat buffet.

## Our Menu



Scan to check menu



Authentic Brazilian Churrascaria

eltoroasia.com



## LAMB

### Leg of lamb

Fresh young NZ lamb well-seasoned sliced off the bone.



## CHICKEN

### Chicken bacon

Tender chicken fillets marinated and wrapped in bacon.



### Chicken wings

Marinated wings slowly roasted to the right point.



### Chicken hearts

Marinated chicken hearts perfectly seasoned.



### Abacaxi

Grilled sweet pineapple coated with cinnamon and brown sugar.



## BEEF

### Picanha

The prime part of the sirloin, seasoned with sea salt and served thin-sliced.



### Alcatra

Top sirloin cut with deep meaty flavor. Seasoned with sea salt and served thin-sliced.



### Bife ao alho

*Garlic Steak*

Sirloin beef marinated in a garlic blended sauce.



### Pão de alho

*Garlic Bread*

Soft white bread grilled with a cheesy-garlic paste.



## PORK

### Honey ham

Pork ham marinated in spices with a sweet clove flavor.



### Pork belly

Marinated and served thin-sliced.



### Linguiça

House-made Brazilian style pork sausage with several spices.



### Pork loin

Tender and lean pork loin marinated and slowly roasted.



### Pork ribs

Pork ribs marinated and slowly roasted.



## CHURRASCO PRICES

- Churrasco Rodizio Adult ... 1,980++
- Children below 12 yrs ..... 1,260++
- Children below 7yrs ... free of charge

Prices subject to 10% service and 7% VAT fees.



# MENU DESSERTS





## Affogato

320++

One scoop of vanilla ice cream, espresso coffee and top with dark chocolate. (optional 1 spoon of liqueur)

## Chocolate lava cake

195++

Hot chocolate cake served with vanilla ice cream.



## Banana flambe

210++

Banana fried on butter and brown sugar flambéed on bourbon and a dash of ground cinnamon.

## Panna Cotta

120++

Dessert of sweetened cream thickened with orange flavoured gelatin and molded.







## House Dessert

220++

Flamed banana served with vanilla ice cream and a dash of cinnamon powder.

## Papaya cream

185++

Sweet papaya fruit, vanilla ice cream and liqueur creme de cassis.



## Banana split

195++

Ice cream, banana, whipped cream and toppings.

## Ice cream

90++/per scoop

Vanilla / Chocolate /  
Strawberry / Coconut





# MENU BEVERAGES





## DRAUGHT BEER

Singha 330ml	210++
Singha 500ml	340++
Asahi 330ml	210++
Asahi 500ml	325++
Heineken 250ml	210++
Heineken 500ml	320++
Peroni 300ml	280++
Peroni 500ml	390++

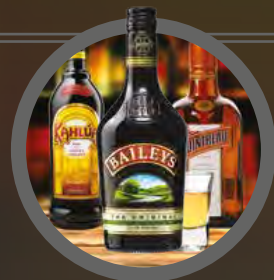
## BEER BOTTLE

Chang / Singha / Tiger	175++
Heineken	200++
Beer Lao	200++
Beer Lao Dark	210++
San Miguel Light	190++
Erdinger Wheat Beer	360++
Erdinger Dark	360++
Kirin	200++
Corona	200++
Peroni	200++



## DIGESTIFS/LIQUEURS

Fernet-Branca	280++
Licor 43	280++
Limoncello	250++
Amaretto	220++
Baileys	240++
Cointreau	260++
Jagermeister	260++
Kahlúa	220++
Grappa	260++
Sambuca	275++



\*++ 10 service and 7% VAT fees.



## WHISKY

		Bottle
Jack Daniel's	220++	4,000++
Black Label	220++	4,000++
Red Label	190++	3,200++
Gold Label	315++	4,800++
Chivas Regal 12 yrs	220++	2,800++
Chivas Regal 18 yrs	385++	4,900++
Ballantine's	190++	3,500++
Glendfiddich 12 yrs	295++	3,900++
Monkey Shoulder	295++	3,900++
Jameson	220++	2,300++
J&B	220++	2,800++
Glenmorangie	265++	3,600++
The Glenlivet	275++	3,900++
Swing	385++	6,000++



## SPIRITS

		Bottle
Absolut Vodka	220++	2,800++
Gilbey's Vodka	200++	2,300++
Ketel One Vodka	300++	2,300++
Grey Goose Vodka	320++	4,200++
Bombay Sapphire Gin	220++	2,300++
Whitley Neill Gin	220++	2,100++
Tanqueray Gin	230++	2,800++
Gordon's Gin	230++	2,100++
Bacardi Black/White/Oro	220++	2,400++
Campari	220++	2,600++
Tequila Silver	220++	2,600++
Tequila Special	265++	3,000++
Rum Sixty Six	340++	2,900++
Cachaça	190++	2,960++
St-Rémy VSOP	240++	4,000++
St-Rémy XO	325++	5,600++
Rémy Martin VSOP	360++	5,600++

\*++ 10% Service and 7% VAT.

## COCKTAILS

### Caipirinha

Cachaça, lime and sugar.

300++



### Caipiroska

Vodka, lime and sugar.

300++

### Mai Tai

White rum, black rum, lime juice, orange juice, cointreau and syrup.

350++



### Strawberry Margarita

Tequila, strawberry, syrup and lime juice.

375++

### Piña Colada

Malibu rum, pineapple juice, pineapple fruit and coconut milk.

375++



### Banana Caipirinha

Banana, lime, cachaca rum, sugar and cinnamon.

300++

\*++10% service and 7% VAT fees.



## Cosmopolitan

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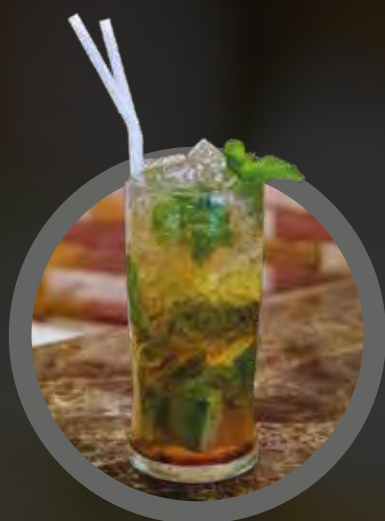
Vodka, triple sec, lime juice and cranberry juice.

375++

## Sangria

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Red wine, orange, apple, pineapple, grenadine, cointreau, cognac and syrup, 420++



## Mojito

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White rum, fresh mint, lime, sugar and soda water.

340++

## Frozen Margarita

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Tequila, cointreau and lime juice.

330++



## Bloody Mary

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Tomato juice, vodka, lime juice, spices, celery and ice.

420++

## Long Island Ice Tea

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Vodka, tequila, gin, cointreau, rum, lime juice and coke.

375++



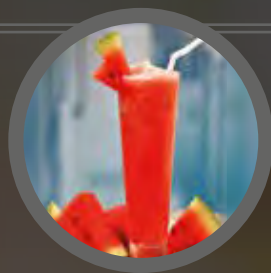
\*++ 10% Service and 7% VAT.



## SOFT DRINKS

Coke	95++
Coke Zero	95++
Sprite	95++
Ginger Ale	95++
Tonic Water Schweppes	95++
Mineral Water	75++
Soda Water	105++
San Pellegrino 500ml	210++
San Pellegrino 750ml	280++
Soda Lemonade	150++
Lime Juice	110++
Orange Juice	95++
Apple Juice	95++
Tomato Juice	95++
Pineapple Juice	95++
Ice Tea Lemon	115++
Fresh Coconut	195++
Lemon Lime Angostura	170++

## SHAKES



Watermelon	180++
Melon	180++
Pineapple	180++
Banana	180++
Strawberry	180++
Coconut	195++
Lime	180++

\*++ 10% Service and 7% VAT fees.

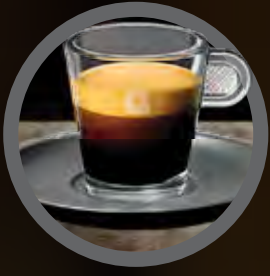
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## COFFEE/TEA

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### Espresso

Espresso coffee.

105++

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### Cappuccino

Coffee with foamed milk.

140++



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### Latte

Coffee with foamed milk.

140++



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### Tea

Green tea / Lipton / Peppermint  
Black tea / Chamomile / Earl Grey  
English Breakfast

75++



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### Americano

Americano coffee.

105++



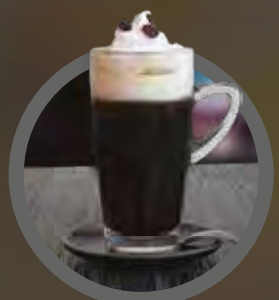
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### Irish Coffee

Fresh black coffee stirred with brown sugar,  
Irish whisky and topped up with a collar of  
whipped heavy cream.

550++



\*++ 10% Service and 7% VAT fees.