



DEL TORO

STEAK HOUSE & URBAN GRILL

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DINNER MENU

Did you know?
The Caesar Salad is incorrectly regarded as an American classic, the world famous salad is actually a Mexican invention, created in the 1920's by an Italian restauranter in Mexico, called Caesar Cardini.

**Like wine?
Unsure which one would be best for your dish?
Ask a member of staff to recommend a wine to compliment your meal**

*** SIDE ORDERS ***

Handcut chips	£2.95
Garlic handut chips	£2.95
Creamy champ	£2.95
Pea & bacon mash	£3.25
Skinny fries	£2.95
Beer battered onion rings	£3.50
Sauté chestnut mushrooms & spinach	£2.95
Fresh market vegetables	£2.95
Minted & buttered charlotte potatoes	£2.95
Crisp dressed salad	£3.25
Caesar salad	£3.50
Tobacco onions	£2.95

*** DRINKS ***

COLD	
Lemonade, coke, diet coke, fanta orange & lemon	£1.80
HOT	
Americano	£2.00
Espresso	£2.00
Cappuccino	£2.50
Caffè Latte	£2.50
Caffè Mocha	£2.60
Hot Chocolate with marshmallows	£2.10
Tea	£1.70

PRIVATE PARTIES
'The Vineyard'
Please ask your server about reservations in our private upstairs dining room 'The Vineyard'. Catering for parties of 15 or more.



*** DEL TORO ***
STEAK HOUSE & URBAN GRILL



Hello and welcome to Del Toro, Steakhouse & Urban Grill.

Del Toro offers an upscale dining experience that meshes Tuscan cuisine with an exquisite menu. The seasonal focus on local, sustainable products means that each dish comes at its freshest and most flavourful. Matching the finest 28 day aged, 'naturally raised Northern Irish beef' with an elegant, sophisticated ambiance. Del Toro offers an experience that diners can savour on any occasion.

At Del Toro we have an excellent selection of wines from our extensive international wine list. They come in a variety of styles and prices to complement our menus.

I wish to take this opportunity to thank you for joining us at Del Toro, we hope that you enjoy your dining experience and if we can do anything to make your dining more pleasurable, please ask.

We hope to welcome you again soon, thank-you.

Enjoy!

Anton

Anton Campbell
Executive Head Chef & Proprietor

*** PRE-ORDER NIBBLES ***

- V** **Nachos with melted cheddar**
jalepenos, salsa & crème fraiche £3.25
- Crispy prosciutto**
parmesan & cracked black pepper popcorn £2.95
- V** **Charred breads with basil pesto**
sunblush tomato oil & black olive tapenade £3.50
- Tapas of Spanish cured meats**
tallegio cheese, kalamata olives, sunblush tomatoes, charred breads & pesto £6.25
- Del Toro sharing platter**
succulent ribs, sriracha chicken wings & garlic bread, celery sticks, blue cheese mayo & house dipping sauce £7.95



Where you see Del Toro, this dish comes highly recommended! Simply exquisite, go on try it!

V Suitable for vegetarians

*** STARTERS ***

- Freshly prepared soup of the day**
with Anton's warm homemade wheaten bread £4.25
- Crisp fried sriracha chicken wings**
with Cashel blue cheese mayo & crispy celery sticks £6.25
- Warm glazed Five Mile Town goats cheese**
with wild rocket toasted pine nuts, sunblush tomatoes, red onion chutney & balsamic reduction £5.95
- Crispy shredded duck with crispy Chinese pancakes**
homemade hoi sin & Asian slaw £6.50
- Fritto misto (fried mixed fish)**
ask server for today's fish, depending on whats local, seasonal, fresh & available with a smoked paprika Marie rose & citrus aioli or as a main course £6.50 £10.95
- Pan flashed hand dived king scallops**
with sweetcorn puree & clonakilty black pudding crumble £7.25
- Vanilla poached pear & Cashel blue cheese crostini**
with lightly dressed local watercress £5.50
- Del Toro's Succulent house, 'fall-off-the-bone', 1/4 rack of ribs**
with dressed leaves & house dipping sauce
¼ rack not enough? Why not make it a main course
½ rack £9.95 Full rack £13.95 with handcut fries £5.95

*** MAIN COURSE ***

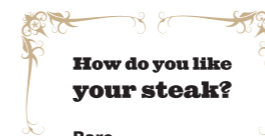
- Oven roast fillet of Hake**
with vine roast cherry tomato & coriander salsa, triple cooked celeriac chips & dressed local watercress £13.50
- 5 hour slow cooked crisp pork belly**
with pan seared King scallops, colcannon cake & Scrumpy Jack cream £13.25

*** MAIN COURSE ***

- Blackened Cajun swordfish steak cooked over open coals**
with sauté North Atlantic prawns & Romero peppers, salsa potatoes, chilli lime & Sambuca butter £13.50
- NO BULL just great tasting lamb** **Pan roasted rump of Fermanagh lamb**
with cauliflower dauphinoise, tenderstem broccoli, anchovy & caper butter & roasting juices £13.95
- Chinese glazed free to roam half roast chicken**
with crispy dressed leaves, skinny fries, apple & chilli coleslaw £11.95
- V** **Chestnut mushroom, sunblush tomato, parmesan & basil risotto**
in a light chardonnay cream & garlic bread £8.95
- Pan roasted award winning Lissara duck breast**
with crushed sweet potato infused with coriander & chilli, mango & lime salsa £14.25
- V** **Roast red & yellow Romero peppers**
stuffed with Greek Feta cous cous, kalamata olive & vine ripened cherry tomatoes £9.95
- Mixed grill: prime dry aged 8oz sirloin, smoked pork chop, lamb cutlet**
Guinness & cracked black pepper sausage, flat cap mushroom, vine roast tomato, free range egg, handcut chips & Belfast beer gravy £16.50
- Del Toro 'Meat Feast Prime Beef'**
8oz sirloin & 8oz Ribeye cooked over open coals with sauté chestnut mushrooms & onions, champ, green peppercorn sauce £22.95

*** STEAKS ***

- All Del Toro steaks are 'naturally raised Northern Irish beef' locally sourced and aged for 28 days until fully matured.
- 10oz Premium Eye fillet** £20.50
 - 12oz Del Toro Sirloin**
Spanish chorizo, buffalo mozzarella and red onion chutney £17.95
 - 12oz Ribeye Chef's Choice** £16.50
 - 12oz New York cut strip loin** £16.50
 - 16oz juicy centre cut T-Bone** £22.50
 - 12oz Ribeye Surf 'n' Turf**
Pot of beer battered scampi & hollandaise sauce £18.50
- All steaks are accompanied with fresh market vegetables, crispy tobacco onions, garlic butter
- Sauces** Green peppercorn, Cashel blue cheese, Garlic Mushroom, Béarnaise, Belfast beer gravy £2.50



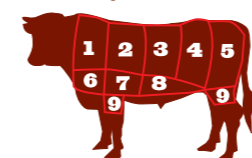
How do you like your steak?

- Rare**
red, cool center.
- Medium Rare**
red, warm center.
- Medium**
pink, hot center.
- Medium Well**
slightly pink center.
- Well Done**
charred outside, broiled throughout the inside.

'just ask' Have your steak out to suit £1.50 per oz



Know your cuts?



- 1.Chuck**
- 2.Rib**
- 3.Short Loin**
- 4.Sirloin**
- 5.Round**
- 6.Brisket**
- 7.Plate**
- 8.Flank**
- 9.Shank**

