

BRUNCH + LUNCH

TOOJ

fusion cuisine



@ToojFusionCuisine

Made fresh with love · Please be patient · Enjoy a cocktail

BRUNCH

Plate of fruit Seasonal fruit, watermelon, cantaloupe, papaya, pineapple, yogurt and granola.	\$180	Club Sandwich With fried egg, lettuce, tomato, onion, pickle, ham, cheese, avocado and french fries.	\$230
French toast White bread stuffed with cajeta, cream cheese, walnut. Butter toast, splashed with cinnamon and sugar. Topped with glazed banana, red fruits.	\$210	Croque Madame & Monsieur Box bread toasted with butter, stuffed with ham and Gouda cheese. Seasoned and gratin with parmesan cheese and gouda. Accompanied by salad and potato cube. Madame comes with fried egg.	\$240
Huevos a la Mexicana Mexican style scrambled eggs, served with potatoes diced au spiced butter and refried beans.	\$230	Baguette Licious Crispy artisanal bread sealed with butter, refried beans and gouda cheese stuffed with scrambled egg, sausage and bacon. Topped with dehydrated tomato. Accompanied with potatoes diced au spiced butter and lettuce.	\$240
Chilaquiles Tortilla chips topped melted cheese, cream, coriander and red onion. Sauce at your choice	\$190		

¹ Available from 11:00 am to 3:00 pm

SALADS + COLD DISHES

Guacamole \$195

Accompanied with tortilla chips and Mexican sauce.

Tuna tartare \$270

Tuna, soy, sesame, avocado oil, dehydrated tomato, olive mix, and sriracha sauce on avocado and wonton frying.

Beetroot hummus \$240

Combination of paprika, beets, garlic, coriander, olive and sesame oil, accompanied with pita bread and fried sweet potato & cassava.

Capresse salad \$290

Cherry tomato, roasted tomato, dehydrated tomato, burrata cheese, pesto, lettuce mix and garlic crouton.

Caesar salad \$260

Long lettuce, parmesan cheese, avocado oil, cherry tomatoes, grilled chicken, anchovies. Home made Caesar dressing and baguette.

FRYING

Wings at my style 6 or 12 \$260 - \$410

Delicious baked & fried wings, accompanied by crudités, ranch dressing. Dipped in sauce of your choice; buffalo, blue cheese or parmesan.

Wedges and cheese \$160

Potatoes wedges au gratin with cheddar and gouda cheese with sriracha. Accompanied by chipotle mayonnaise and ranch dressing.

Burrito \$280

Flour tortilla stuffed with skirt steak, chicken or shrimp, beans, onion, peppers and blend of gouda and cheddar cheese, accompanied with guacamole and pico de gallo.

Chicken popcorns \$320

Marinated and fried chicken breast, dipped in sauce at your choice; buffalo, blue cheese or parmesan. Accompanied by crudités and ranch dressing.

French fries \$120

Rock shrimps \$240

Shrimp fried in tempura dipped sriracha-mayo, carrot and beets grated on beet hummus.

Quesadilla \$280

Big flour tortillas filled with skirt steak, chicken or shrimp, onion, peppers and blend of gouda and cheddar cheese, accompanied with guacamole and pico de gallo.

Nachos

Fried tortilla topped with cheddar and gouda cheese, with refried bean. Accompanied by guacamole, Mexican sauce and jalapeños. You can add protein at your choice.

Chicken breast	\$260
Skirt steak	\$290
Shrimp	\$290

Stuffed potato

Delicious stuffed potato with your choice of protein, topped with cheddar and gouda cheese fondue and bacon.

Chicken breast	\$230
Skirt steak	\$250
Shrimp	\$260

CEVICHEs**Ceviche boxito** **\$230**

Shrimp, red onion, cucumber, avocado, tomato, black sauce of the house, cuttlefish ink, garlic oil and chiltepín.

Mazatlán **\$245**

Octopus, shrimp, fish cooked in lime juice, shallot, cucumber, tomato, lime, cherry tomato, avocado, black sauce, garlic oil and chiltepín.

Caribbean martini **\$210**

Assorted seafood: octopus, cooked shrimp, choked hop pulp with clamato and clam sauce, serrano chili, red onion, cucumber, coriander, catsup and black sauce of the house.

All ceviches are accompanied by crocantes of cassava, sweet potato and wonton.

TACOS

Skirt Steak **\$210**
 National skirt steak, accompanied by tomato, purple cabbage, avocado, beans and coriander.

Chicken breast **\$190**
 Chicken breast, accompanied by tomato, purple cabbage, avocado, beans and coriander.

Shrimp and Valladolid longaniza **\$250**
 Combination of shrimp, "longaniza" from Valladolid served with tomato, purple cabbage, avocado, beans and coriander.

Our corn tortillas are handmade on the day.

BURGERS

3 Cheeses burger **\$290**
 Juicy angus beef glazed with pesto, tempura onion, cheddar, gouda and blue cheese fondue, tomato, pickles, sangria lettuce, brioche bread. Served with french fries or wedge potatoes.

Portobello burger **\$280**
 Juicy angus beef glazed with pesto, bacon, scented Portobello Mushroom, cheddar and gouda cheese fondue, tempura onion, tomato, pickles, sangria lettuce, brioche bread. Served with french fries or wedge potatoes.

Burrata burger **\$295**
 Juicy angus beef, tempura onion, burrata cheese glazed with pesto, grilled tomato, pickles, sangria lettuce, brioche bread. Served with french fries or wedge potatoes.

Surf and turf **\$360**
 Juicy angus beef and shrimps glazed with pesto, tempura onion, cheddar and gouda cheese fondue, tomato, pickles, sangria lettuce, brioche bread. Served with french fries or wedge potatoes.

Guacamole lover **\$290**
 Juicy angus beef glazed with pesto, tempura onion, guacamole, cheddar and gouda cheese fondue, tomato, pickles, sangria lettuce, brioche bread. Served with french fries or wedges potatoes.

RISOTTO

Succulent combination of rice and mixed mushrooms, butter, fried garlic, parmesan cheese, parsley, onion, scented with white truffle oil, accompanied with your choice of protein.

Rib eye	\$490	Shrimp	\$420
Chicken breast	\$340	Mixed Shrimp, mussel and clam.	\$430
Tuna	\$370	Veggie	\$300
Fried salmon	\$390		

BLACK SPAGUETTI

Combination of fried garlic, white wine, cherry tomatoes, butter, parsley, basil, parmesan cheese and protein at your choice.

Shrimp	\$350	Mixed Bisquet	\$370
Veggie	\$310	Shrimp, mussel and clam.	
Pumpkin, carrot, asparagus, broccoli, cherry tomatoes.			

FROM THE GRILL

Accompanied by 2 garnishes to choose from: Vegetables, Mixed salad, grilled broccoli, grilled asparagus, mashed potatoes, mashed peas.

Rib eye 16oz	\$780	Tuna	\$370
Skirt Steak	\$420	Salmon	\$390
Chicken breast	\$320	Flamed shrimp	\$460
		Flamed with tequila and sriracha butter.	

FAJITAS

Rich combination of vegetables with julienne meat au gratin with cheese and accompanied by Mexican sauce, guacamole and handmade corn tortillas.

Chicken breast	\$320	Shrimp	\$320
Skirt steak	\$310		

DESSERTS

Ice Cream	\$190	Nutella fingers	\$190
Hazelnut and chocolate mousse	\$190	White bread stuffed with Nutella. Butter toast, splashed with cinnamon and sugar. Topped with red fruits.	
Marquesita	\$190		
Regional "crêpe" filled with dutch cheese and accompanied with ice cream and red fruits. You can add Nutella, "cajeta" or marmalade inside.		Mexican churros	\$190
		Accompanied with Nutella, "cajeta" or chocolate.	

Please advise your server if you have any special dietary requirements.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Ceviche Boxito



Shrimp & Valladolid
Longaniza Tacos



Ribeye from the Grill



Surf & Turf Burger



Risotto with Tuna



Cuttlefish Linguine with Mixed Bisquet

