Los Toros
CHATSWORTH
MEXICAN RESTAURANT & CANTINA
est. 1967
“An Institution Cosecrated to Exalt Mexican Delicacies.”

OPEN 7 DAYS A WEEK

SUNDAY 10:00am - 10:00pm
MON - THURS 11:00am - 10:00pm
FRI & SAT 11:00am - 12:00am

Bar until 11:00pm TUES & THURS

(818) 882-3080
21743 Devonshire Street | Chatsworth, CA 91311

SUNDAY BRUNCH

Bienvenidos... Mi Casa Es Su Casa!
“Papa Nick and The Montaño Family”
Serving You With Pride Since 1967
**BREAKFAST**

**Chilaquiles** $12.50  
Fried tortillas cooked with eggs and fresh red or green salsa.  
Served with rice & beans, guacamole & sour cream.

**Huevos A La Mexicana** $12.25  
Scrambled eggs with jalapeños, tomatoes and onions. Served with rice & beans, guacamole & sour cream.

**Huevos Rancheros** $12.25  
Two fresh eggs on a corn tortilla, bathed with two delicious sauces, topped with roasted green peppers, Mexican sausage, melted Jack cheese. Served with rice & beans, guacamole & sour cream.

**Huevos Con Chorizo** $12.25  
Scrambled eggs with Mexican sausage. Served with rice & beans, guacamole & sour cream.

**Mexican Omelette** $12.00  
Egg tortilla stuffed with your choice of chile verde or chile Colorado with ranchera sauce, guacamole & sour cream.

**Machaca Con Huevos** $17.75  
Broiled flank steak with fine herbs, shredded and sautéed with fresh tomatoes, onions & bell peppers. Blended with eggs, simmered in a special sauce. Served with rice & beans, guacamole & sour cream.

**Menudo** $10.50  
(Served on Saturday, Sunday & Monday only)

**KETO/VEGAN MENU**

**Fajita Rolls** $17.95  
Bell Pepper, red onions and zucchini wrapped in tender skirt steak strips, pan seared and topped with our creamy fajita sauce.

**Veggie Fajitas** $17.95  
Zucchini, portobello mushrooms, carrots, celery, onions & bell peppers.

**Steak Marinero** $19.95  
Charbroiled Angus steak topped with grilled shrimp a la Diabla.

**Pollo al Carbon** $13.25  
Marinated chicken breast grilled to perfection, topped with grilled onions and served with guacamole.

**Keto Bowl** $12.00  
Queso, pico de gallo, cabbage mix served over mixed salad, topped with avocado.  
Your choice of asada or grilled chicken.

**Veggie Burrito** $9.95  
Bell pepper, red onions, tomatoes, carrots, zucchini and Vegan cheese wrapped in flour tortilla.  
Add soyrizo $2.50

**Vegan Enchilada** $10.95  
Vegan cheese Enchilada served with frijoles de la olla. Add soyrizo $2.50

**Vegan Marsha** $7.95  
Melted vegan cheese, sautéed with soyrizo and pico de gallo. Served with your choice of tortillas.

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We reserve the right to refuse service. Gratuity added for parties larger than 8 or more. No separate checks.

Price subject to change without notice. Any credit card charges of less than $10 will be charged a processing fee of $.50
Mar y Tierra $21.95
A combination of charbroiled Angus cut beef and jumbo shrimp served either grilled or mole de ajo style. Accompanied by our Mexican rice and a side house salad.

Carne Asada $19.25
Charbroiled steak a la Mexicana, garnished with guacamole, sour cream and cilantro, and topped with an Ortega chile dipped in beef sauce. Served with an enchilada or chile relleno, rice and beans.

Carne Adobada $18.75
Specially marinated pork steak, charbroiled, served with an enchilada or chile relleno, rice and beans. Garnished with guacamole, sour cream and cilantro. A real treat!

Machaca Sonora Style $17.75
Broiled flank steak with fine herbs, shredded and sautéed with fresh tomatoes, onions & bell peppers. Blended with eggs simmered in a special sauce. Served with rice, beans & guacamole.

Fajitas $18.50
Beef or chicken served with rice and beans. Garnished with sour cream and guacamole.

Beef and Chicken Combo $20.95
Shrimp Fajitas $19.95
Fajitas for 2 add $8.50
Add Shrimp to any $6.00

Carnitas a la Michoacan $17.00
Lightly fried string pork, served with rice and beans. Garnished with sour cream, Pico de Gallo and guacamole.

FOR THE BEEFEATERS
These items come with choice of corn or flour tortillas. Soup or salad add $2.50

COMBINATIONS
All combinations served with rice & beans. Make your own combination choices:

TACO, ENCHILADA, TAMALE, CHILE RELLENO, BURRITO or TOSTADA
1 Choice of One with Rice and Beans .......... $8.50
2 Choice of Two with Rice and Beans ......... $11.95
3 Choice of Three with Rice and Beans ...... $16.75
4 Choice of Four with Rice and Beans ....... $19.75

LUNCHEON SPECIALS
Served from 11am - 3pm weekdays

Choice of One $9.50
Taco, Enchilada, Chile Relleno, Tostada or Burrito with Rice & Beans and your choice of single blended Margarita, Domestic Draft Beer or Soft Drink.
(Flavored or on the rocks Margarita is extra)

Add Beef, Pork or Chicken to any in the combination for $1.25 extra per item. $1.50 extra for ALL MEAT items.
We serve basket of chips per party. Seconds $1.00 extra

A LA CARTA

Tacos
Beef or Chicken Taco .......... $4.75
Carne Asada Taco ............ $5.75
Carnitas Taco ................ $5.75
Machaca ........................ $5.75
Al Pastor/Grilled Chicken ... $5.75
Potato Taco .................... $5.25

Enchiladas
Cheese ........................ $4.75
Beef ................................ $5.75
Chicken .......................... $5.75
Ranchera (meatless) ......... $5.25
Verdes (pork) ................... $6.25
Asada ............................ $6.25
Carnitas ........................ $6.25
Grilled Chicken ................ $6.25

Burritos
Bean and Cheese .............. $6.50
Beef and Bean ................. $7.95
Pork and Bean ................. $7.95
Chicken and Bean ............. $7.95
Chorizo and Bean ............. $7.95
All Beef, Pork or Chicken ... $8.95
Asada ............................ $9.75
Carnitas ........................ $9.75
Machaca ........................ $9.75
Veggie .......................... $9.75
Grilled Chicken ................. $9.75

Tostadas
Bean and Cheese .............. 6.25
Bean and Chorizo .............. 7.25
Bean and Beef .................. 7.25
Bean and Chicken .............. 7.25
Carnitas ........................ 9.00
Grilled Chicken ................. 9.00

SIDES

Guacamole ........................................ $2.75
Rice ............................................. $4.00
Beans .......................................... $4.00
Flour or Corn Tortilla ............ $1.75
Chile Relleno ................................. $4.95
Pico de Gallo ............................... $1.50
Sour Cream ................................. $1.50

SOPAS

Albondigas Soup .......... cup $5.25 / bowl $8.25
Menudo (Sat & Sun Only) .............. $10.50
Chicken Tortilla Soup .......... cup $5.25 / bowl $8.25
Pozole ...................................... bowl $9.25

Some Items On Our Menu Contain Peanut Butter*

Vegan  Eatery Friendly  Vegetarian

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Prices are subject to change without notice • Please visit us online at www.lostoros.com • Like us on facebook/lostorosmexicanrestaurant

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**Specials from Our Cocina**

**Aaron’s Burrito** $14.75
Fresh sautéed shrimp, rice, tomatoes, onions, bell peppers and special seasonings, all wrapped in a flour tortilla, then covered in ranchera sauce, garnished with fresh avocado and sour cream.

**Fish Tacos (2) $12.25**
\(\text{w/} \text{rice and beans add} \ $4.00\)
Fluffy sautéed white fish smothered in our delicious cilantro sauce, cabbage mixture folded in your choice of corn or flour tortillas.

**Mango Salsa Swordfish** $19.25
Delicious swordfish steak served over corn puree & Baby Squash. Topped with mango pico de gallo & Rich Green Papaya Salsa With a little kick!

**Camarones Al Mojo De Ajo** $19.25
Sautéed jumbo shrimp battered in a garlic cheese sauce. Served with Mexican rice and a small salad with fresh tomatoes.

**Shrimp Tacos** $13.25
Succulent jumbo shrimp sautéed in our Chipotle mixture, wrapped in a Chipotle flour tortilla. Served with avocado wedges, lime and Pico de Gallo.

**Shrimp Cocktail** $16.50
Served warm, Puerto Vallarta style. Huge shrimp, a mix of avocado, Pico de Gallo and clam sauce.

**Fajita Cobb Salad** $12.75
(A Rockpoint Walker’s Favorite)
Chicken fajitas sautéed with veggies atop a fresh salad and our fantastic house dressing.

**Pollo Al Carbon** $13.95
Grilled chicken breast served with rice, beans, guacamole, sour cream and Pico de Gallo.

**Grilled Chicken Fajitas** $13.75
(Served without rice and beans)
Comes with your choice of corn or flour tortillas and Pico de gallo.

**Grilled Chicken Salad** $13.50
Grilled chicken breast served atop of a bed of fresh tossed salad and accompanied by our spicy house dressing or your choice of dressing.

**Slim Body Tacos** $3.50 ea.
Iceberg lettuce leaf shell filled with your choice of carne asada, grilled chicken or carne al pastor (pork).

**Belly Boosters**

**Chimichanga** $12.75 or $15.75 w/Shrimp
A flour tortilla stuffed with Beef, Machaca or Chicken deep fried and smothered in a tangy salsa and garnished with guacamole, sour cream, lettuce and taco sauce.

**Sopes** $10.75
Two per order.
Available with grilled chicken, chile verde, carnitas or adobada

**Burrito Ranchero** $11.25
(Dr. Arturo Duarte’s Favorite)
A burrito with beans, chile verde, slices of chili drowned in a tangy ranchera sauce, melted Jack cheese topped with guacamole, sour cream and taco sauce.

**Lite Cocina Specials**

All these specials are boneless, skinless breasts of chicken marinated in Papa’s secret marinade.

**Cilantro Caesar** $12.50 • $14.50 with Shrimp
A tasty concoction made up of our sour cream, cilantro, Parmesan cheese, hints of Ortega chile and jalapeño poured over crisp romaine lettuce with your choice of Carne Asada or Grilled Chicken.

**Fajita Cobb Salad** $12.75
Chicken fajitas sautéed with veggies atop a fresh salad and our fantastic house dressing.

**Pollo Al Carbon** $13.95
Grilled chicken breast served with rice, beans, guacamole, sour cream and Pico de Gallo.

**Grilled Chicken Soft Tacos** $12.25
Two soft fluffy corn or flour tortillas stuffed with our spiced chicken breast grilled to perfection.
Included is our Pico de Gallo salsa for a great meal.
Served with guacamole and sour cream.

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1st BULL

Enchiladas de Camaron
A tasty blend of sautéed vegetables, sauce and shrimp rolled in two flour tortillas topped with ranchera sauce and melted Jack cheese. Garnished with guacamole, sour cream and (as if that wasn’t enough), fluffy Mexican rice and beans.

Weight - $15.50

2nd BULL

Camaron A La Diabla
Shrimp in a spicy Chipotle sauce, served with fresh vegetables in a garlic sauté and rice.

Weight - $19.25

3rd BULL

Huevos Rancheros
(By Popular Demand)
Two large fresh eggs laid on a corn tortilla, smothered with two delicious sauces, topped with sliced roasted green peppers, Mexican sausage, melted Jack cheese, garnished with guacamole and sour cream. Served with rice and beans.

Weight - $12.25

4th BULL

Super Duper
(Doctor Tom’s Health Prescription)
A crisp flour tortilla shell with beans Chile Colorado or chicken, crisp lettuce, smothered with our own special sauce, topped with guacamole, sour cream and garnished with grated Jack cheese. (A meal in itself)

Weight - $12.25

5th BULL

Maestro
(Market Employees’ Delight)
A roasted, peeled green pepper stuffed with Jack cheese, dipped in egg batter, then deep fried, served with diced pork in green sauce, melted Jack cheese and garnished with guacamole, sour cream and special sauce. Served with rice and beans.

Weight - $12.25

6th BULL

Taquitos Rancheros
Two rolled crisp beef or chicken taquitos, topped with delicious guacamole, sour cream, Jack cheese, and our special sauce. Served with rice and beans.

Weight - $10.95

7th BULL

Chicken Mole
A delightful Mexican sauce composed of ground chili peppers, spices, herbs and a bit of chocolate poured over chicken. Served with rice, beans and Pico de Gallo. A recipe handed down through the ages!

Weight - $12.95

8th BULL

Enchilada Verdes
(Carlotta Kaufman’s Favorite)
Two pork chile verde enchiladas served with rice and beans, covered with Jack cheese, topped with guacamole, sour cream and more goodies. (You’ll love it!)

Weight - $14.25

9th BULL

Avila’s Chile Verde
Diced pork sautéed with onions, tomatoes, green peppers, tomatillo and a touch of spices. Served with rice and beans. (A real treat to your good taste!)

Weight - $13.50

10th BULL

Chile Colorado
Diced beef simmered in a tangy red sauce. Served with rice and beans. Prepared like Mama used to make it. (Not hot - but tasty)

Weight - $13.50

11th BULL

Mexican Omelette
An egg tortilla stuffed with your choice of chile verde or chile colorado with ranchera sauce. Garnished with guacamole and sour cream. (A real treat!)

Weight - $12.00

12th BULL

Jalisco
(Steak Ranchero)
Steak sautéed and prepared with fresh tomatoes, onions, bell peppers and our special ranchera sauce. Served with rice and beans. (A delicacy!)

Weight - $17.50

13th BULL

Don Manuel
(Steak Picado)
Chopped steak prepared with fresh tomatoes, onions, bell peppers and our special Burgundy wine sauce. Served with rice and beans. (Another real delicacy!)

Weight - $17.50

14th BULL

“Tex Mex”
(A Northridge Park Suggestion)
Two beef enchiladas topped with two fried eggs and served with rice and beans. Garnished with roasted green peppers slices, guacamole and sour cream. (A Gringo-Chicano Dream)

Weight - $15.75

15th BULL

Arroz con Pollo
Chicken sautéed with tomatoes, onions, bell peppers and herbs. Served on a bed of Mexican rice. A Spanish legacy to the Mexican delicacies. (You’ll love it!)

Weight - $16.25

16th BULL

Arroz con Camarones
Shrimp sautéed ala creole, with lime juice and white wine sauce. Served on a bed of Mexican rice and accompanied with a chile relleno. (A real yummy-yummy from Veracruz!)

Weight - $18.25

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**APPETIZERS**

**Los Toros Sampler**  Small $15.25  Large $21.25  
Quesadilla, Taquitos, Nachos, Flautas and carnitas, served with sour cream, guacamole and Los Toros special sauce.

**Asada Fries $12.50**  
Crispy Freedom Fries smothered in refried beans, bathed in our Chipotle Colorado and Enchilada sauces and topped with sour cream and guacamole. This is a meal in itself and should be shared with friends.

**Nachos $10.25**  
Drenched in tangy enchilada sauce, ranchera sauce, Mexican sausage, cheeses and garnished with a secret sauce and topped with guacamole and sour cream. Beef, chicken or carnitas add $3.50

**Mini Tacos $9.75**  
Five rolled mini tacos on a bed of lettuce, topped with our special sauce, guacamole, sour cream and cheese.

**Supreme Quesadilla $9.50/ $11.50 w/meat**  
Flour tortilla filled with melted jack cheese. Available with beef, pork or chicken.

**Guacamole “LIVE” $10.95**  
Served on a bed of lettuce, surrounded by corn tortilla chips, and prepared fresh right at your table!

**Street Tacos $2.75**  
Available with asada, grilled chicken, carnitas or al pastor. Topped with onions and cilantro.

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Beverages
Coke, Diet Coke, Sprite, Dr. Pepper
Lemonade, Barq’s Root Beer,
Fresh Brewed Iced Tea, Orange Fanta
$3.00

Aguas Frescas
Tamarindo or Horchata $3.25
(Sorry No Refills)

Coffee (Regular & Decaf) $2.50
Red Bull $5.00
(Free Refills on Sodas, Iced Tea, Coffee & Iced Coffee)

Desserts
Complete your dining experience with one of our fine desserts.

Fried Ice Cream
Served with whipped cream, chocolate syrup and a cherry.
$5.75

Delicious Tres Leches Cake
Tasty concoction of three types of creams on a wonderful 3-layer cake
$5.25

Ice Cream (ask your server)
$6.50 (2 scoops)
$7.75 (in a cinnamon bowl)

Delicious Homemade Flan
Served with whipped cream and a cherry.
$4.50

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SOME OF THE FAVORITES AT
Serving You With Pride Since 1967
Super Duper, Enchiladas Verdes, Burrito Ranchero and Our Famous Bean Dip & Salsa, with Warm Tortilla Chips!

Dine in our unique comfortable rooms. We have beautiful large banquet rooms, and a romantic garden patio. We take reservations for lunch, dinner and banquets.

Home of the secret recipe margarita. We proudly offer the coldest beer in town, served in ice cold mugs. We also offer unique, rare and delicate liqueurs along with tasty masterful mixed cocktails. Proudly featuring an extensive array of fine tequilas!

For your convenience, you can fax in your order. We will have it ready to eat here or to take out. We carefully pack your order so you can enjoy it hot and fresh every time. Please visit our website for online specials, ordering ahead, banquet requests, special events & occasions and take out orders, or call us at (818) 882-3080.

Don’t forget to ask your server about our Monthly Tequila & Drink Specials and Events!

WWW.LOSTOROS.COM
Visit us on facebook at: facebook/lostorosmexicanrestaurant
21743 Devonshire Street • Chatsworth, CA 91311 • Phone 818-882-3080 • Fax 818-882-9553

Please enjoy our beautiful new cantina!