


RED

House Red (Various)

		
175ml	250ml	Bottle
6.45	8.45	25.45

Varietal Taracapa

6.95	9.45	27.45
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Cabernet Sauvignon Chile

Ruby red colour with purple nuances, this wine has rich dark fruit flavours with a balanced acidity that blends perfectly with rounded tannins.

Mina Velha

7.95	9.95	28.45
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Portugal

Intense garnet colour, expressive aroma with fruit notes in berry and some chocolate notes. In the mouth it is easy, smooth and elegant.

Castellani Chianti DOCG Italy

A lovely bowl filled with cherries, raspberries, and blackberries, complemented by perfume of flowers.

29.95

Project Malbec

30.95

Malbec Argentina

Brooding, deep red in colour. Juicy with notes of baked plums, raisins, with a hint of chocolate and vanilla. Well balanced, soft, and pleasant finish.

Primera Luz

30.95

Merlot Chile

Chilean Merlot, juicy with blackberry, raspberry and a fragrant touch of strawberry.

Monte Llano Tinto Rioja

31.95

Tempranillo Spain

Red violet colour, with purple hues. Subtle aromas of ripe blackcurrants and raspberries. Fresh, structured and very fruity palate.

EA Alentejano Portugal

32.95

A subtle blend of trincadeira, aragonez, castelo and alicante bouschet giving a fruity and full-bodied flavour

Les Mougeottes, IGP Pays d'Oc

33.95

Pinot Noir France

Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.

Bodegas Santa Ana Reserve

38.95

Malbec Argentina

Sweet aromas of blackberries and plums enhanced by subtle vanilla notes. Good structure and velvety texture, soft tannins, and long length. Firm and grippy finish - perfect with red meat!

Bonterra Organic Vineyards

42.45

Cabernet Sauvignon USA

A delicious cascade of cherries and currants, dotted with raspberries and perfumed with toasted oak and vanilla.

Don David Malbec, El Esteco

49.45

Malbec Argentina

The perfect combination of plum jam, and the fine, perfumed acidity of redcurrants together with the sweetness of vanilla and a hint of dark chocolate.

Terroir Cabernet Franc, Casa Valduga

59.45

Cabernet Franc Brazil




Coffee and chocolate aromas lead to intense ripe fruit nuances - especially black plum, followed by a perfectly balanced and elegant structure. Intense finish, marked by delicious oaky notes.



WINE

WHITE

House White (Various)

		
175ml	250ml	Bottle
6.45	8.45	25.45

Pinot Grigio DOC Veritiere

7.45	9.95	28.45
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Italy

Lime and flower petals: well rounded, with a spritz of citrus.

Les Mougeottes IGP Pays d'Oc

29.95

Chardonnay France

Lemon and vanilla on the nose, with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Mâcon, and more savouriness than the New World.

Meinert Wines

30.95

Sauvignon Blanc South Africa

Fruit-driven, vibrating with citrus, softened by quince and white peach, with a splash of barrel-fermented Sémillon adding richness and texture.

ROSE

Venezie Vigna Mescita Sartori

		
175ml	250ml	Bottle
7.95	9.95	27.45

Pinot Grigio Italy

Lovely rose and citrus notes, with a slice of strawberry on the finish.

Crios Malbec Rose

29.45

Malbec Argentina

Fresh, dry and delicate, with aromas and flavours of strawberries and gooseberries leading to a balanced palate and a crisp finish.

SPARKLING

Prosecco Vino Spumante Italy

	
200ml	750ml
10.45	31.95

Fine bubbles and delicate, ripe fruity aromas.

Arte Brut, Casa Valduga

42.45

Inviting aromas of toasted bread and tropical fruit lead to an interesting balance of freshness and complexity. Fine and persistent bubbles.

La Cuvee Laurent Perrier France

74.45

Freshness, elegance and balance, the defining qualities of the range are showcased in the Brut L-P year after year.

Cuvee Rose Laurent Perrier France

101.45

Highly expressive bouquet, extraordinary depth and freshness and delicious red berry flavours



TOURO

BRAZILIAN STEAKHOUSE

Sharing our Passion for Brazilian Cuisine

Welcome to Touro

At Touro, we bring the rich traditions of Brazilian cuisine to your table with an experience like no other. Our specialty is authentic Brazilian BBQ, where premium cuts of meat are carefully seasoned and grilled over an open flame, ensuring a perfect balance of smoky flavor and tenderness. Whether you're a fan of juicy picanha, flavorful sausages, or slow-roasted ribs, our selection is crafted to satisfy every meat lover.

Beyond our BBQ, we also serve traditional Brazilian dishes that capture the essence of our culinary heritage. From feijoada to hearty rice and beans, each dish is prepared with authentic ingredients and time-honored techniques.

For those looking for something different, our Brazilian-style pizzas are a must-try. With a thin, crispy crust, rich toppings, and the perfect amount of cheese, they're designed to be shared and enjoyed.

Complement your meal with our variety of side orders, carefully selected to enhance your dining experience. Every bite adds a touch of Brazil to your plate.

SIDE ORDERS

Coxinha (6pcs) (Chicken Croquettes)	6.50
Rissoles de Queijo (6pcs) (Cheese Croquettes)	6.50
Rissoles de Camarão (6pcs) (Prawn Croquettes)	6.50
Savoury Pastel (4pcs) (Pizza, Chicken Catupiry, Beef, Beef with Cheese or Palm Heart with Cheese)	6.50
Sweet Pastel (Banana with Cinnamon, Guava Jam and Cheese, Nutella)	6.50
Fried Coated King Prawns (10pcs)	9.95
Pamonha (w/ Sausage, Sweet, Sweet w/ Cheese, Savoury or Savoury with Cheese)	9.95

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@tourobraziliansteakhouse

PREMIER RODÍZIO GRILL 44.95

Full Rodízio Grill + Uruguayan Ribeye Steak, Filet Mignon, Prime Picanha, Aged Beef Fore Ribs, Grilled Halloumi, and Grilled Pineapple

FULL RODÍZIO GRILL 37.50

Unlimited Delectable Cuts of Grilled Meats Including Sirloin Steak, Lamb, Chicken and Pork Carved Tableside by Brazilian Trained Gaucho Chefs. A Gourmet Salad and Side Bar Consisting of Salads, Fresh-Cut Vegetables, Cured Meats and Imported Cheeses and A Variety of Traditional Side Dishes

OUR MEATS

Rump Steak (Alcatra), Bavette (Pepper Steak), Beef Ribs, Beef Hump (Cupim), Rump Cap (Picanha), Rump Tail (Maminha), Garlic Steak, Pork Loin, Smoked Gamon, Pork Sausage, Chicken Hearts, Spiced Chicken Thigh, Chicken Drumstick, Leg Of Lamb.

*Premier Rodízio Grill: All The Above + Uruguayan Ribeye Steak, Filet Mignon, Prime Picanha, Aged Beef Fore Ribs, Grilled Halloumi, Tiger Prawns and Grilled Pineapple

TRADITIONAL DISHES 26.50

SUITABLE FOR VEGETARIANS

Unlimited Traditional Brazilian Side Dishes, Feijoada (Black Beans Stew), Warm Pao de Queijo (Cheese Bread), Seasonal Dishes and More. A Gourmet Salad and Side Bar Consisting of Exotic Salads, Fresh-Cut Seasonal Vegetables and Imported Cheeses

TOURO KIDS 10.95

Unlimited Access to the same option as you Valid for Children Aged up to 10 Years Old

PRICES SHOWN ARE PER PERSON

KENSAL GREEN | WIMBLEDON | ELEPHANT & CASTLE

BRAZILIAN PIZZA

Experience the true flavors of Brazil with our delicious Brazilian-style pizzas, made with the perfect balance of crispy crust, rich toppings, and that irresistible golden cheese! Each pizza serves two people, making it perfect for sharing with a friend or a loved one.

Margherita Tomato sauce, tomato, mozzarella, basil, oregano, and olives.	14.90
Napoli Tomato sauce, mozzarella, smoked sausage, onion, olives, and oregano.	21.50
Calabrese Supreme Tomato sauce, mozzarella, pepperoni, smoked sausage, onion, olives, and oregano	20.50
Portuguese Tomato sauce, mozzarella, ham, tomato, boiled egg, onion, olives, and oregano.	20.50
Pepperoni Tomato sauce, mozzarella, pepperoni, and oregano.	20.50
Chicken with Catupiry Cheese Tomato sauce, mozzarella, grilled chicken, Catupiry, and oregano.	25.50
Four Cheese Tomato sauce, mozzarella, buffalo mozzarella, blue cheese, Catupiry cheese, and oregano.	25.50
Tropical Pizza Tomato sauce, mozzarella, ham, pineapple, and oregano.	17.50
Bacon Prime Tomato sauce, mozzarella, Canadian bacon, olives, and oregano.	20.50
Touro Prime Tomato sauce, mozzarella, shredded beef, Catupiry, olives, and oregano.	26.50
Do Chef - Chef's Special Tomato sauce, mozzarella, smoked sausage, pepperoni, Canadian bacon, Catupiry, bacon, and oregano.	26.50
Vegetarian Supreme Tomato sauce, mozzarella, palm heart, broccoli, corn, onion, Catupiry, and oregano.	24.50
Palm Heart Tomato sauce, mozzarella, palm heart, Catupiry, and oregano.	25.50
The Touro Shredded beef, mozzarella, Catupiry, barbecue sauce, and Biquinho pepper(mild)	26.50

SWEET PIZZAS

Banana & Cinnamon Double Cream, mozzarella, banana, condensed milk and cinnamon.	14.90
Romeo & Juliet Double Cream, mozzarella and guava paste.	14.90
Extras	
Stuffed Border	4.50
Catupiry Cheese (a must try)	3.50

WATER

Strathmore Mineral Water Still / Sparkling 330ml	3.95
Strathmore Mineral Water Still / Sparkling 750ml	5.95

BOTTLED BEERS

Antarctica Original Brazil (600ml)	11.95
Heineken Netherlands (330ml)	5.50
Peroni Italy (330ml)	5.50
Corona Mexico (330ml)	5.50
Beck'S Alcohol Free Germany (275ml)	4.95

CRAFT BEERS

Old Speckled Hen (500ml)	7.45
Brewdog Punk Ipa (330ml)	5.95

CIDERS

Magners Original (568ml)	6.95
Rekorderlig Strawberry & Lime (500ml)	7.50

DRAUGHT BEER

Sagres	 Pint	7.50
	 Half Pint	4.50
Super Bock	 Pint	7.50
	 Half Pint	4.50

SPIRITS

Amaretto, Bacardi, Baileys, Cachaça, Campari, Frangelico, Gin, Jack Daniel's, Limoncello, Malibu, Martini, Sambuca, Southern Comfort, Tequila, Jameson's, Jagermeister and Johnnie Walker Black Label	
Single 6.95 Double 10.50	
Cachaça Premium	10.95
(Cabare Ouro, Boazinha, Seleta, Germana, Vale Verde, Minha Deusa, Santo Grau)	
Cachaça Premium Reserve	14.95
(Cabare Premium, Dom Tapparo, Antonio Rodrigues, Vale Verde 12 years)	
Aged Whisky 50ml	14.95

PLEASE NOTE Our spirits are served in a single 25ml measure

SOFT DRINKS

Guaraná / Diet Guaraná	4.50
Coke / Diet Coke	4.50
Sprite	4.50
Fanta	4.50
Schweppes Mixers	3.50
Lime Iced Tea	4.50
Appletiser	4.50

FRUIT JUICES

Fresh Lemonade (Limonada Suíça)	6.50
Fresh Pineapple Juice	6.50
Fresh Orange Juice	6.50
Mango	4.50
Passion Fruit	4.50
Guava	4.50
Apple	4.50
Cranberry	4.50

PITCHERS

Sangria	34.95
Pimm's	35.95
Caipirinha / Mojito/ Caipirissima	41.95

BRAZILIAN COCKTAILS

The Caipirinha stands as the quintessential Brazilian cocktail. A refreshing mélange of zesty lime, sweet sugar, and the spirited kick of Cachaça, this beloved concoction is more than just a drink—it's a celebration of Brazilian culture in a glass.



Caipirinha / Caipiroska / Caipirissima	10.95
(Lime, Strawberry, Mango, Passion Fruit)	
Lime, Sugar, Cachaça/Vodka/Rum	
Premium Caipirinha	15.95
(Lime, Strawberry, Mango, Passion Fruit)	
Lime, Sugar, Premium Cachaça	

COCKTAILS

MOJITO (Lime, Strawberry, Passion Fruit)	10.95
Rum, Lime, Mint Leaves	
PIÑACOLADA	10.95
Coconut Cream, Pineapple Juice, Rum	
DAIQUIRI	10.95
(Lime, Strawberry, Banana, Peach)	
Rum, Sugar, Lime Juice – served Frozen or Straight Up	
SEX ON THE BEACH	10.95
Vodka, Peach Schnapps, Orange Juice, Crème de Cassis	
MARGARITA	10.95
(Lime, Strawberry, Peach) Tequila, Triple Sec,	
Lime Juice, Sugar	
COSMOPOLITAN	10.95
Vodka, Cointreau, Lime and Cranberry Juice	
THE GIRL FROM IPANEMA	10.95
Archers, Malibu, Baileys, Frangelico, Pinapple Juice,	
Crème de Cassis	
AMARETTO SOUR	10.95
Amaretto, Lime Juice, Sugar	
BELLINI / ROSSINI / MIMOSA	10.95
(Peach / Strawberry / Orange) With Prosecco	
GREEN JAMAICA	11.95
Malibu, Crème de Banane, Midori, Pineapple Juice	
COPACABANA SUNRISE	10.95
Cachaça, Orange Juice, Passion Fruit, Crème de Cassis	
THE TOURO	10.95
Courvoisier, Malibu, Condensed Milk, Orange Juice	
LONG ISLAND ICE TEA	11.95
Vodka, Rum, Tequila, Gin, Cointreau, Lime Juica, Cola	
PORNSTAR MARTINI	11.95
Vanilla-Flavored, Vodka, Passion Fruit, Lime Juice	
OTHER COCKTAILS (available upon request)	10.95
NON ALCOHOLIC COCKTAILS	8.95

Share your moments, mention @tourobraziliansteakhouse



Allergens



Meat options are subject to availability
A discretionary 10% service charge is added to the bill
Food Allergy & Intolerance

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink