

DRINKS

cocktails

bamboo	fino sherry, vermouth, bitters	430
don vittore	rum, vermouth, tapuey, pineapple, soda	450
katipunan old fashioned	bourbon, corn whisky, bitters	460
mezcal sour	mezcal, lemon, amaro montenegro, egg white	460
rossa spritz	carpano, vermouth, rhubarb bitter, grapefruit soda	450
white nogroni	lambanog, fernet hunter granit, vermouth	440

mocktails

bee's knees	zero proof gin, lemon, ginger, honey	400
pink spritz	sober bitters, elderflower, grapefruit soda	400

tonics

gin and tonic	450
white port and tonic	420

vermut on the rocks

vittore rojo, orange, blanco	280
vittore reserva	380
<i>a splash of soda water</i>	50

spirits

gin	antidote london dry	360
rum	j.m. 'terroir volcanique', martinique	320
tequila añejo	arette artisanal	450
whisky	michel couvreur blended whisky 'unique', france	450

beer

moritz lager, spain	200
coke, coke zero, ginger ale, tonic, soda water or mineral water	100
three cents grapefruit soda	180
drip coffee from good cup coffee	220

TOKA
WINE

FOOD

sourdough bread from 28 derby with espelette butter	250
salchichón, coppa and prosciutto	870
a plate of cheese with local honey	870
baby squid and guindilla skewers, yuzu kosho	250
fries, herbs, pimentón, side of aioli	350
burnt onion dip with crunchy vegetable	350
butifarra sausage, romesco, guindillas	450
fried ravioli of local crab and spinach with crab fat crema	470
mussels, green and white beans, salsa verde	380
tin sardines on toast with lardo	490
local ricotta, mandarin orange, sumac	420
cured salmon, labne, onion-lavender confit	440
seaweed rice with clams and kelvin's bacon, house xo sauce	500
iberico pork katsu, curried potato salad, sorrel leaves	750
fresh bucatini, gochugaru chili butter, pancetta	460
truffle gnocchis	480
toka double cheeseburger	480
olive oil poached swordfish, mustard seeds, leeks, miso cream	490
roast chicken, grapes, mushrooms, sherry glaze	490
angus beef ribeye 400+ grams, marinated grilled red peppers, tare <i>please allow 20 minutes</i>	2950

DESSERT

chocolate crème, caramel and black sesame praline	350
roasted milk ice cream, coconut jelly, ube chocolate	380

BY THE GLASS

rosé	
ah-so canned wine, navarra, spain	380
red	
garnacha, ah-so canned wine, navarra, spain	380

AFTER DINNER

amaro montenegro	450
stanislao cobianchi, bologna, italy	
armagnac	490
l'encantada gnac xo, france	

please inform us for any allergies. a 10% service charge will be added to your bill