

# ToroToro

## PAN LATIN RESTAURANT & LOUNGE

By Chef Richard Sandoval

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits.

Join us in this ritual.

Our small plates are made for sharing. Start your meal with many! Fill your table and delight in the flavors of Pan Latin cuisine.

Chef de Cuisine Stephen Hartzell

We welcome you to Toro Toro.

## SIGNATURE COCKTAILS

11 | PASSION FRUIT PISCO SOUR  
pisco capel / passion fruit purée / bitters  
fresh lemon juice / simple syrup / egg white

11 | RASPBERRY COLLINS  
bombay gin / fresh lemon juice / fresh raspberry  
simple syrup / champagne

13 | NARANJA FIZZ  
finlandia tangerine / fresh lemon juice  
simple syrup / egg white / blood orange soda

12 | CARNAVAL  
rye whiskey / don ciccio fragola  
lillet blanc / orange bitters

## BARREL AGED COCKTAILS

14 | BUENA VIDA  
vida mezcal / campari / sweet vermouth  
brandied cherry

12 | MANHATTAN DE TORO  
old forester bourbon / sweet vermouth  
bitters / brandied cherry

(G) Contains Gluten  
(V) Vegetarian

(D) Contains Dairy  
(S) Contains Shellfish

## SMALL PLATES

### COLD

12 | SMOKED GUACAMOLE (V)  
avocado / chipotle chili / onion / tomato

14 | SMOKED SWORDFISH DIP  
pickled chiles / aioli / cilantro / tomato  
plantain chips

16 | SMOKED TASTING  
smoked guacamole / swordfish dip / corn chips

16 | US PRIME BEEF STEAK TARTARE (D) (G)  
chipotle chili / balsamic reduction / capers  
sundried tomato

12 | SEARED SEAFOOD CEVICHE (D) (S)  
prawns / calamari / scallops / milk / ginger  
aji amarillo / leche de tigre / sweet potato

15 | CEVICHE NIKKEI (S) (G)  
ahi tuna / ponzu / cucumber / avocado  
quinoa / sweet potato

12 | CAUSA TORO TORO  
potato "sushi" cake / tuna tartare  
rocoto aioli / avocado / sesame

12 | TORO TORO CHOPPED SALAD (D)  
chayote / fava beans / queso fresco  
bacon / crispy tortilla / roasted corn  
tomato seed vinaigrette

11 | HEIRLOOM TOMATOES (V) (G)  
watermelon / heart of palm / herb salad  
avocado / chipotle vinaigrette

12 | TIRADITO OF ROASTED BEETS (V) (D)  
pickled onion / oranges / pistachios  
goat cheese / pomegranate

10 | GRILLED ROMAINE CAESAR (D) (G)  
avocado / pan de bono croutons  
garlic dressing / parmesan cheese

### HOT

12 | SEAFOOD AREPAS (D) (S)  
prawns / calamari / scallops / habanero chili  
corn flour / garlic / onion / oaxaca cheese

14 | SEARED SEA SCALLOPS (D) (S) (G)  
lime butter sauce / parmesan cheese

13 | CHICHARRON DE CAMARONES (S) (D)  
crispy shrimp / aji amarillo sauce / pickled chiles

14 | CHICKEN WINGS  
mandarin aji panca sauce / habanero chili

12 | LOMO SALTADO EMPANADA (D) (S) (G)  
stuffed pastry / beef tenderloin / oyster sauce  
tomato / onion / guacamole sauce

10 | EMPANADA DE CHOCLO (G) (D) (V)  
sweet corn / aji amarillo / mozzarella cheese

10 | LAMB ANTICUCHO SKEWERS (D)  
garlic-yoghurt sauce / mint / pickled cucumber

12 | BEEF FILET ANTICUCHO SKEWERS (G)  
aji panca marinade / potato-corn salad / aji salsa

9 | SPANISH HAM CROQUETTES (D) (G)  
chinese mustard / chipotle chili aioli  
emmental cheese

10 | CRISPY CALAMARI (D) (G)  
ginger scallion sauce / chipotle aioli

13 | SHORT RIB COCA FLATBREAD (D) (G)  
braised short rib / manchego cheese  
horseradish / arugula

12 | WILD MUSHROOM COCA FLATBREAD (D) (V) (G)  
arugula / goat cheese / caramelized shallot / truffle oil

10 | CACHAPAS (D) (G)  
duck carnitas / corn pancakes / oaxaca cheese  
tomato jam

14 | CHAUFA RICE (G)  
chicken / oyster sauce / chorizo sausage / eggs

8 | CALDO DE POLLO  
chicken broth / shredded chicken / onion  
cilantro / tomato / avocado / chayote / rice

12 | GRILLED OCTOPUS (G)  
fingerling potato salad / peruvian adobo  
cilantro sauce

## CHURRASCO & GRILL

59 | 650g CHURRASCO SKEWER - SERVES 2 (D) (S) (G)  
brazilian-style picanha steak / USDA prime ribeye steak / chorizo  
australian lamb chop / achiotte marinated chicken / choice of 2 sides

### 79 | THE RODIZIO EXPERIENCE

MUST BE ENJOYED BY ENTIRE TABLE

choice of free-flowing small plates, meats carved tableside & side dishes  
brazilian-style picanha steak / USDA prime ribeye steak  
beef tenderloin / australian lamb chop / chorizo sausage  
achiotte marinated chicken thigh / prawns

### STEAK

39 | 8OZ. ANGUS FILET MIGNON

41 | 14OZ. USDA PRIME RIBEYE

38 | 12OZ. BLACK ANGUS PRIME NY STRIP

34 | 10OZ. WAGYU FLAT IRON

65 | 28OZ. ROSEDA FARMS "TOMAHAWK" BONE IN RIBEYE

### A LA CARTE

ELYSIAN FIELDS PENNSYLVANIA RACK OF LAMB 32 half rack / 52 whole rack (G)

33 | LANGENFELDER FARMS DRY AGED DOUBLE PORK CHOP

36 | MARCHO FARMS VEAL PORTERHOUSE

MKT | FISH OF THE DAY

### SIDES

8 | STEAMED ASPARAGUS truffled hollandaise (D) (V)

7 | SWEET POTATO butter chipotle sauce / spring onion (D) (V)

7 | OAXACA MASHED POTATOES with oaxaca cheese (D) (V)

8 | CREAMED SPINACH parmesan / garlic (D) (G) (V)

6 | YUCA FRIES olive oil / lemon / garlic / herbs / vinegar (V)

8 | WILD MUSHROOMS garlic / herbs / truffle oil (D) (V)

## PAN LATIN SPECIALTY DISHES

42 | CHILEAN SEA BASS (D) (S)

shrimp / scallop / calamari / cau cau sauce / mint leaves

36 | SPICY MISO SALMON (G) (D)

aji chiles / red miso / grilled asparagus / pea shoot salad

35 | ARROZ CON MARISCOS A LA NORTEÑA (S) (D) (G)

prawns / calamari / scallops / cilantro purée

pumpkin / salsa criolla / aji mirasol

38 | PALOMILLA DE RES

beef filet / bell pepper / onion / poblano chili

cognac black pepper sauce

55 | POLLO A LA BRASA FOR TWO (D) (G)

whole roasted allen farms chicken / deviled eggs

crispy fries / caesar salad

consumption of raw or partially cooked foods  
may be hazardous to your health