

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 flavors of Pan Latin cuisine.

Chef de Cuisine Alfredo Lazo Vidaurre

We welcome you to Toro Toro.

SIGNATURE COCKTAILS

MANDARINO Matusalem Platino/ Mandarin Liqueur Fresh Mandarine/ Lime / Mint / Lemonade	60
NEGRITA Jose Cuervo Traditional, Chambord, Blue Curaçao, Pineapple, Lemon, Sugar	60
SAMBA Cachaça Sagatiba / Kiwi / Lychee / Sugar	65
PISCO SOUR Pisco / Fresh Lime Juice / Egg Whites Sugar/ Angostura Bitters	80

(A) Contains Alcohol
(N) Contains Nuts
(V) Vegetarian
(D) Contains Dairy
(S) Contains Seafood

All prices are inclusive of:
10% municipality fees and 10% service charge

SMALL PLATES

COLD

TUNA TATAKI Rocoto Sauce / Leche de Tigre / Avocado	75
COCKTAIL DE MARISCOS (S) Calamari / Octopus / Scallops / Prawns Sesame Oil / Habanero Chili / Cilantro	80
US PRIME BEEF TIRADITO Ponzu / Orange / Cinnamon Crispy Leeks / Rocoto / Celery	75
US PRIME BEEF STEAK TARTARE Chipotle Chili / Balsamic Reduction Capers / Sundried Tomato	80
AGUACHILE (S) Scallops / Prawns / Lime Juice Chile Verde	80
CEVICHE DE SALMON Salmon / Tamarind Sauce / Leche De Tigre Green Onion / White Radish	80
CEVICHE NIKKEI Ahi Tuna / Soy Sauce / Sweet Potato Cucumber / Quinoa	90
CEVICHE DE HUACHINANGO Pink Snapper / "Leche De Tigre" / Avocado Onion / Cilantro	80
CEVICHE DE MARISCOS (S) Shrimp / Scallop / Calamari Aji Panca / Ginger / Orange / Heart of Palm	80
CAUSA TORO TORO Mashed Yellow Potato Cake / Tuna Tartare Rocoto Aioli / Avocado / Sesame Oil	65
CAUSA LIMEÑA Mashed Yellow Potato Cake / Chicken / Celery Avocado / Escabeche Sauce	60
SMOKED SWORDFISH DIP Pickled Chilis / Aioli/ Tomato/ Tortilla Chips	75
TORO TORO SALAD (D) Chayote / Fava Beans / Queso Fresco Turkey Rasher/ Roasted Corn / Crispy Tortilla Tomato Seed Vinaigrette	60
HEIRLOOM TOMATOES (V) Watermelon / Heart of Palm / Herb Salad Avocado / Chipotle Vinaigrette	60
TIRADITO OF ROASTED BEETS (D) (V) Pickled Onion / Orange / Pistachios Goat Cheese / Pomegranate	60
TABOULE DE QUINOA (V) Cucumber / Passion Fruit Sauce	60

HOT

SEARED SEA SCALLOPS (S) (D) Lime Butter Sauce / Parmesan Cheese	80
CRISPY PRAWNS (S) Japanese Bread Crumbs/Sweet Asian Sauce/Mango	80
TACU TACU DE CHOCLO (V) Fresh Corn / Rice / Escabeche Sauce	65
CHICKEN WINGS Mandarin Aji Panca Sauce / Habanero Chili	65
LOMO SALTADO EMPANADA (D) (S) Stuffed Pastry / Beef Tenderloin Oyster Sauce / Tomato / Onion / Guacamole Sauce	70
CHORIZO EMPANADA (D) Stuffed Pastry / Beef Chorizo / Cheese	70
ZUCCHINI FLOWER EMPANADA (D) (V) Stuffed Pastry / Roasted Corn Poblano Chili / Cheese	65
SHRIMP ANTICUCHO SKEWERS (S) (N) Peanut / Citrus Sauce / Rice Vinegar	80
LAMB ANTICUCHO SKEWERS (D) (N) Garlic-yoghurt Sauce / Mint / Pickled Cucumber	75
BEEF FILET ANTICUCHO SKEWERS Aji Panca Marinade / Potato-Corn Salad / Aji Salsa	75
SALT COD CROQUETTES Tartar Sauce / Aji Salsa	65
TURKEY HAM CROQUETTES (D) Chinese Mustard / Chipotle Chili Aioli Emmental Cheese	65
CRISPY CALAMARI Rocoto Chili Cabbage / Blood Orange Reduction	80
GRILLED OCTOPUS Fingerling Potato Salad / Peruvian Adobo Cilantro Sauce	110
SALMON COCA FLATBREAD (D) Smoked Salmon / Cream Cheese / Arugula	65
SHORT RIB COCA FLATBREAD (D) Braised Short Rib / Manchego Horseradish / Arugula	65
WILD MUSHROOM COCA FLATBREAD (D) (V) Arugula / Goat Cheese / Caramelized Shallot Truffle Oil	65
CACHAPAS (D) (V) Corn Pancakes / Halloumi Cheese / Tomato Jam	60
CHAUFA RICE (S) (D) Chicken / Oyster Sauce / Lamb Sausage / Eggs	75

CHURRASCO & GRILL

650g CHURRASCO SKEWER - SERVES 2 Brazilian-style Picanha Steak / Wagyu Rib Eye Steak Australian Lamb Chop / Achiote Marinated Chicken	450
RODIZIO STYLE PER PERSON Minimum Serve - Party Of 4 And Above Free Flow Of Meat And Sides, Carved At Your Table Brazilian-style Picanha Steak / Wagyu Rib Eye Steak / Beef Tenderloin / Australian Lamb Chop And Leg / Achiote Marinated Chicken Thigh And Leg	420
USA 300g Greater Omaha Nebraska Sirloin Steak 300g Prime Beef Tenderloin	250 280
AUSTRALIA 300g Wagyu 8-9 Grade Sirloin Steak 300g Wagyu 8-9 Grade Rib Eye Steak	350 320
ARGENTINA 300g Beef Tenderloin 300g Beef Rib Eye	240 220
JUMBO PRAWNS (S)	300

CHEF SPECIALS

SEA BASS (S) (D) Prawns / Calamari / Aji Amarillo Sauce	200
ARROZ CON MARISCOS (D) (S) Yellow Rice / Calamari / Shrimp Scallops / Mussels	100
CORDERO A LA NORTEÑA (A) (N) (D) Braised Lamb Shank / Pumpkin / Beer / Aji Mirasol	220
PALOMILLA DE RES (A) Beef Fillet / Bell Pepper / Onion / Poblano Chili Cognac Black Pepper Sauce	120

SIDES

STEAMED ASPARAGUS (D) (V) Truffled Hollandaise / Reggiano Parmesan	60
FRIJOLES CON CARNE Red Beans / Braised Beef / Lamb Sausage / Garlic	45
SWEET POTATO (D) (V) Butter Chipotle Sauce / Spring Onion	40
ROASTED POTATO (D) (V) Truffle / Chimichurri / Parmesan	40
BROCCOLINI (V) Olive Oil / Chili / Garlic	40
YUCA FRIES (V) Olive Oil / Lemon / Garlic / Herbs / Vinegar	35
STEAMED BASMATI RICE (V) Cilantro / Tomato / Onion / Capsicum	30