

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

We welcome you to Toro Toro.

SIGNATURE COCKTAILS

PASSION FRUIT PISCO SOUR 10
pisco capel / passion fruit purée / bitters
fresh lemon juice / simple syrup / egg white

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

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

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

BARREL AGED COCKTAILS

BUENA VIDA 14
vida mezcal / campari / sweet vermouth
orange peel

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

PARA COMPARTIR

SMOKED TASTING 13
smoked guacamole / swordfish dip
plantain chips

BROILED OYSTERS (S) (D) (G) 12
ponzu / roasted garlic butter / lime

AGED SPANISH CHEESEBOARD
inquire with your server
3/16
5/22

CRUDOS / RAW BAR

SALMON TIRADITO 12
leche de tigre / mustard seed / cucumber
cilantro

CEVICHE NIKKEI (S) (G) 14
ahi tuna / ponzu / cucumber / avocado
quinoa / sweet potato

AHI TUNA & MALANGA TACOS (G) 16
crispy taro / chayote-jicama kimchee
slaw / kewpie / lime

JUMBO SHRIMP COCKTAIL (S) 19
rocoto cocktail sauce / charred lemon

WAGYU BEEF CARPACCIO 18
pomegranate vinaigrette / cilantro
yuzu pickled vegetables

SALADS

TORO TORO CHOPPED SALAD (D) 10
chayote / fava beans / queso fresco
bacon / crispy tortilla / roasted corn
tomato seed vinaigrette

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

CLASSIC ROMAINE CAESAR SALAD (D) (G) (S) 9
croutons / parmesan / creamy garlic dressing
mixed olives

BABY GREENS SALAD (V) (G) 8
tomato / cucumber / radish / croutons
sherry vinaigrette

(G) Contains Gluten (D) Contains Dairy
(V) Vegetarian (S) Contains Shellfish

BOTANAS & ANTOJITOS

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

EMPANADA DE CHOCLO (G) (D) (V) 9
sweet corn / aji amarillo / mozzarella cheese

PARMESAN SEA SCALLOPS (S) (D) (G) 15
toasted bread crumbs / lemon butter sauce

CHICHARRON DE CAMARONES (S) (D) (G) 13
crispy shrimp / aji amarillo / avocado
rocoto mint salsa

SPANISH HAM CROQUETTES (G) (D) 9
chinese mustard / chipotle aioli

SPICY KOREAN SPARE RIBS (G) 12
korean chile paste / soy / pickled cucumber

JUMBO LUMP CRAB CAKES (G) (S) (D) 16
remoulade / red fresno / pickled vegetables

OCTOPUS & CHORIZO ANTICHUCHO (G) 13
warm fingerling potato salad
smoked chimichurri aioli

COCAS, ARROZ & MASA

WILD MUSHROOM COCA FLATBREAD (D) (V) (G) 11
arugula / goat cheese / caramelized shallot
truffle oil

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

BRAISED SHORT RIB AREPAS (D) (G) 13
hoisin / achiote / guacamole / serrano / crema

ARROZ CHAUFA (G) 10
fried rice / chicken / chorizo / steak / egg / vegetables

SIGNATURE PLATES

BBQ ORGANIC SALMON (D) (G) 26
chayote squash / bacon / mushrooms / ponzu sauce

TORO TORO BURGER 18
roseda farms choice ground beef / miso mustard
choice of cabrales bleu or manchego cheese / hand cut fries

CHIPOTLE MISO CHILEAN SEABASS (G) 36
kabayaki / togarashi aioli / broccolini / lemon

ACHIOTE-CITRUS ROASTED HALF CHICKEN (D) 26
warm corn pico de gallo / aji verde

ELYSIAN FARMS LAMB PICANHA STEAK 32
yuca al mojo / mint chimichurri / toasted pistachio

CHURRASCO & GRILL

59 | CHURRASCO SKEWER

skewers of fire grilled meats carved tableside
and served with choice of two sides

brazilian-style picanha steak / chorizo
colorado lamb chop / achiote marinated chicken

serves two (D) (S) (G)

STEAKS & CHOPS

8OZ. ANGUS FILET MIGNON 39

14OZ. USDA PRIME RIBEYE 41

12OZ. USDA PRIME NY STRIP 38

34OZ. ROSEDA FARMS "TOMAHAWK" BONE IN RIBEYE 65

22OZ. ANGUS BEEF PORTERHOUSE 45

COLORADO LAMB CHOPS 32 half / 52 whole (G)

CHESHIRE FARMS HERITAGE BREED PORK TENDERLOIN 29

VEGETABLES & SIDES

CHIPOTLE MAC N CHEESE (G) (D) 6
chorizo / manchego / bread crumbs

PANCETTA BRUSSELS SPROUTS (D) 6
lemon / cotija

MADUROS (V) 6
caramelized plantains

HAND CUT TRUFFLE FRIES (D) (V) 6
parmesan

OAXACA CHEESE MASHED POTATO (D) (V) 6

WILD MUSHROOMS (D) (V) 6
garlic / herbs

CHARRED BROCCOLINI (D) (V) 6
olive oil / lemon / garlic

SAUTEED SPINACH (D) (V) 6
lemon / olive oil / sea salt

Toro Toro takes pride in sourcing local meats where possible in addition to our prime cuts. We proudly use Roseda Farms Beef from Maryland, Elysian Farms Lamb from Pennsylvania, and Cheshire Farms Heritage Pork from North Carolina.

Chef de Cuisine Roberto Hernandez

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