

# 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

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

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

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

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

### SALADS

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

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

8 | MCGREGOR FARMS BABY GREENS SALAD (V)  
tomato / cucumber / radish / croutons  
sherry vinaigrette

16 | AHI TUNA "SOLTERITO VERDE" SALAD  
romaine / watercress / avocado / cucumber  
peas / fava beans / white balsamic dressing

12 | TORO WEDGE SALAD (G)  
iceberg lettuce / chipotle tomatoes / bacon  
crispy potatoes / hard boiled egg / red peppers  
creamy yellow pepper dressing

add steak for 10 / shrimp for 8 / chicken for 4

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

### ON THE RUN

#### EXEC EXPRESS LUNCH \$25

The Exec Express Lunch allows diners on the run to enjoy a varied selection of Pan Latin favorites. Our lavish lunch buffet features signature Toro Toro dishes as well as a rotating Chef's Selection of salads, ceviche, carved meats and desserts. Buen Provecho!

### TORO TORO SIGNATURES

Served Daily

ASSORTED BREADS  
avocado butter / chipotle hummus

AVOCADO SALAD  
red onion / peppers / olive oil / lemon

TOMATO MOZZARELLA SALAD  
tomato / mozzarella / basil / hearts of palm  
chipotle balsamic vinaigrette

ASPARAGUS SALAD  
grilled asparagus / chimichurri

BUILD YOUR OWN SALAD  
baby greens / spinach / cherry tomatoes / chayote  
garlic croutons / wonton crisps / queso fresco

SHRIMP COCKTAIL  
rocoto cocktail sauce

CEVICHE DEL DIA  
chef's selection

ACHIOTE CHICKEN / CHORIZO / PICANHA

### CHEF'S DAILY SELECTION

MONDAY | ADOBO TURKEY BREAST  
guajillo chili / cumin / garlic

TUESDAY | CHIPOTLE BBQ PORK SHOULDER  
ancho chili / chipotle / mexican chocolate

WEDNESDAY | LEG OF LAMB  
adobo / chimichurri / mint

THURSDAY | GLAZED PORK RIBS  
kabayaki / sesame / chinese five spice

FRIDAY | ACHIOTE FLANK STEAK  
korean chili / achiote / roasted garlic

On the Run Exec Express Lunch includes soft drinks, iced tea or lemonade

### OFF THE WOOD

#### BURNING GRILL

59 | CHURRASCO SKEWER FOR TWO (D) (S) (G)  
carved tableside  
picanha steak / USDA prime ribeye / lamb chop  
chorizo sausage / achiote chicken  
choice of two sides

#### A LA CARTE

39 | 8OZ. ANGUS FILET MIGNON

41 | 14OZ. USDA PRIME RIBEYE

38 | 12OZ. BLACK ANGUS PRIME NY STRIP

34 | 10OZ. WAGYU FLATIRON

ELYSIAN FIELDS PENNSYLVANIA RACK OF LAMB (G)

32 half rack / 52 whole

MKT | GRILLED FISH OF THE DAY

### BURGERS & SANDWICHES

Served with crispy french fries or side of salad

16 | TORO BURGER (G) (V)  
hand-ground USDA prime beef burger  
choice of cheese / lettuce / tomato / onion / pickle  
chipotle remoulade

14 | BBQ TURKEY BURGER (D) (G)  
chipotle bbq / habanero slaw / avocado / gruyere

12 | CHICKEN A LA BRASA SANDWICH (D) (G)  
achiote chicken / sweet plantain / aji verde / onion salsa

16 | BRAISED SHORTTRIB TORTA (D) (G)  
black bean purée / caramelized onions  
chimichurri / manchego cheese / chipotle mayonnaise

12 | ROASTED VEGETABLE CIABATTA (G) (V)  
grilled vegetables / chimichurri / mozzarella / arugula

### SIDES

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

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

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

6 | TRUFFLE FRIES parmesan / truffle / smoked ketchup (G) (V)

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

6 | BABY GREENS SALAD tomato / cucumber / balsamic dressing (V)

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

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finlandia tangerine / fresh lemon juice  
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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  
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### 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

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

### CHURRASCO & GRILL

59 | 650g CHURRASCO SKEWER - SERVES 2 (D) (S) (G)  
brazilian-style picanha steak / USDA prime ribeye steak / chorizo  
australian lamb chop / achiote 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  
achiote 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

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## BEBIDAS

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### THE CAIPIRINHA 9

pitu cachaca / fresh lime / sugar

### MOJITO TRADITIONAL 9

bacardi castillo / fresh mint / fresh lime

### PRICKLY PEAR CHILCANO 10

pisco capel / fresh lime juice / prickly pear purée  
chili ginger / ginger ale / orange bitters

### PASSION FRUIT PISCO SOUR 11

pisco capel / passion fruit purée / fresh lemon juice  
simple syrup / egg white / bitters

### MARGARITA 9

sauza blue / agave nectar / fresh lime

### MARGARITA DE TORO 40

patron gran platinum / patron citronage  
fresh lime / fresh orange

### 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

### LA BAMBA PUNCH 10

luxardo cherry liqueur / dark rum / triple sec  
fresh lemon juice / cranberry / champagne

### CARNAVAL 12

rye whiskey / luxardo cherry liqueur  
lillet blanc / orange bitters

### TINTA ROJA 9

red wine / brandy / licor 43 / fresh apple  
fresh mango / orange liqueur

## BARREL AGED COCKTAILS

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### BUENA VIDA 14

vida mezcal / campari / sweet vermouth  
burnt orange twist

### MANHATTAN DE TORO 12

old forester bourbon / sweet vermouth / bitters  
brandied cherry

## CERVEZA

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### DRAUGHT BEER

brooklyn / pilsner / new york 7  
flying dog under dog / atlantic lager / maryland 7

### BOTTLE BEER

corona extra lager / mexico 6  
corona light lager / mexico 6  
brooklyn brown ale / new york 7  
blue moon belgium white / colorado 7  
xingu dark lager / brazil 8  
palma louca pale pilsner / brazil 8  
day of the dead amber ale / mexico 8  
day of the dead pale ale / mexico 8  
day of the dead IPA / mexico 8  
day of the dead porter / mexico 8  
buckler non alcoholic / netherlands 5

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day of the dead pale ale / mexico 8  
day of the dead IPA / mexico 8  
day of the dead porter / mexico 8  
buckler non alcoholic / netherlands 5