THE BRUNCH AT TORO TORO

ANTOJITOS



Mexican mashed avocado served with tortilla chips

AGUACHILE VERDE* (S)

shrimp | recado negro | green aguachile | cucumber onion coriande

BEETROOT SALAD (D)(V)

tomato | arugula | cotjia cheese | orange reduction | extra virgin olive oil |

CHCIKEN ANTICUCHO

aji panca | purple potato

FRIED FISH TACO (G)(D)

panko breaded fish | shaved vegetables | dynamite sauce | lemon jelly

BRUNCH ESPECIÁLES

PICANHA* (D) Prime picanha steak POLLO PARRILLA (S)(D)(G) Achiote marination | Chicken thighs

GRILLED LAMB CHOP (D)

Adobo marinated

House Red & White Wine

SPIRITS 40ml

HOUSE POURING

STOLICHNAYA BEEFEATER BACARDI CARTA BLANCA JIM BEAM

CERVEZA

HEINIKEN CORONA

WINE BY GLASS

CÓCTELES

CAIPIRINHAS

cachaca, fresh lime, sugar Flavors: strawberry, passion fruit

MARGARITAS on the rocks

tequila, toro toro sour mix, agave nectar Flavors: strawberry, passion fruit

DEVIL MARGARITA

tequila, toro sour mix, red wine float

SANGRIA

red wine, cinnamon infused rum, peach syrup seasonal fruits, orange juice

LUNA

rum, passionfruit puree, apple juice mint syrup, lime juice

(G) CONTAINS GLUTEN | (V) VEGETARIAN | (S) CONTAINS SHELLFISH (D) CONTAINS DAIRY | (S) CONTAINS SHELLFISH | (VG) VEGAN

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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SIDE DISHES

CHAUFA RICE (VG)(G)(N) Peruvuan fried rice

ROASTED VEGETABLES (VG) pepita pisnu | passion fruit honey

DULCES

LA BOMBA (D)(G)(V) Dulce de leche | ice cream mixed berries

QAR 320 per person including Soft Beverages QAR 420 per person including Enhanced Beverages QAR 545 per person including Bubbles

NO DISCOUNT APPLICABLE Friday | 1:00pm - 4:30pm