



ToroToro

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.

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

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

FOR THE TABLE

SMOKED GUACAMOLE (VG) 60
chipotle / avocado / coriander / lime juice / corn tortilla

CEVICHEs & TIRADITOS

TUNA NIKKEI* (G)(N) 75
soy / sesame oil / spring onion / chili chimichurri
white radish

HUACHINANGO CEVICHE* 70
seabass / leche de tigre / cancha / red onion
sweet potato

TRUFFLE BEEF TIRADITO* (G) (D) || 95
truffle tartare / chipotle ponzu / truffle paper
shimeji mushroom

PAN LATIN BITES

TUNA CRISPY CRACKERS* (G) 60
tuna / ponzu / avocado / crispy rice

SALMON BATERA* (D) (G) || 75
smoked salmon tartar / avocado cream cheese
seared salmon

FLAMED SALMON BITES* || (G)(D) || 70
sear salmon / wasabi tobiko
chipotle mayo / japanese rice

SPICY TUNA BITES* (G) || 60
japanese rice / fresh avocado / spicy tuna / crispy leeks

SALADS

KALE SALAD || (V)(D)(G) || 65
manchego cheese / pomegranate / canchas
sundried tomato / orange / chipotle dressing

BURRATA SALAD (G)(V)(D)(N) 95
heirloom tomatoes / epazote pesto
black sea salt / balsamic pearls

GREEN LEAF SALAD || (G)(V)(VG) || 60
mix baby leaf / roasted corn / carrot
cucumber / chipotle dressing / cherry tomato

TACOS

CHICKEN CORN FED TACOS || (G)(D) || 60
morita chili sauce / coriander / shaved red onion

SOFT SHELL CRAB TACOS (S)(G)(D) 75
smoked paprika aioli / avocado / roasted capsicum / lemon

SHORT RIB TACOS || (N)(G) || 95
pipian sauce / grape reduction / pickled jalapeño
avocado sauce / crispy potato

STARTERS

PRIME BEEF ANTICUCHO (G) (D) || 110
panca chili / roasted corn /

CRISPY PRAWNS (S)(D)(G) 95
panko breaded prawns / melcocha sauce
arugula / mango / red chile

CACHAPAS (V)(G)(D) 60
Venezuelan sweetcorn pancake / mozzarella cheese
sour cream / pico de gallo

LOMO SALTADO EMPANADA (S)(D)(G) 75
home-made pastry puff / sautéed prime beef
mozzarella cheese / avocado sauce

CHEF'S SPECIALTIES

BEEF CHEEKS (D) || 185
8 hours slow-cooked / purple corn marination
red wine / creamy polenta

GRILLED OCTOPUS (S)(G) (D) || 190
choclo / purple potato / chimichurri
aji panca / char siu sauce / olive powder

SALMON-ACHIOTE PONZU || (D)(G)(S) || 195
kimchi - achiote marinate / cauliflower puree /
dashi morita jam / achiote ponzu /
bacon morita bok / mushrooms

SHORT RIB AL CARBON (D) || 200
braised short rib / spicy sauce / poblano tartar
green avocado sauce / boston lettuce

CHURRASCO Y GRILL

PARRILLADA MIXTA* || (S)(G)(D)(N) || 475
prime beef striploin steak / rib eye steak
Australian lamb chops / achiote marinated chicken

PRIME PICAÑA* (D) || 285

PRIME BEEF TENDERLOIN* (D) || 310

PRIME RIB EYE STEAK* (D) || 300

PRIME NEW YORK STEAK* (D) || 285

ACHIOTE MARINATED CHICKEN THIGH* || (S)(D)(N) || 150

SIDE DISHES

TRUFFLE FRIES || (D, V) || 50
poblano tartar sauce / parmesan cheese / chives
pickled jalapeño

SWEET POTATO FRIES || (V)(D) || 40
chipotle aioli

CAULIFLOWER || (D)(V) || 40
sweet anticucheria sauce / chimichurri / yogurt

GRILLED ASPARAGUS || (VG)(G)(N) || 55
miso aioli / tahina-avocado sauce / sesame seeds

MASHED POTATO (V)(D) 40
cream / butter / confit garlic

DULCES

TRES LECHES (V)(D)(G) 55
vanilla sponge / condensed milk
evaporated milk / passion fruit sorbet

PIE DE ELOTE (N,D) 60
vanilla ice cream | creamy corn | hibiscus sauce |
candied almonds

DULCE DE LECHE FONDANT (D)(V) 60
PREPARATION TIME 15 MINUTES
dulce de leche lava cake / chocolate ice cream
mix berries compote

LA BOMBA (G)(D)(V) 90
chocolate ganache / chocolate brownie / feuilletine
vanilla & strawberry ice cream / strawberry syrup
dulce de leche

PASSION FRUIT CHEESECAKE (G)(D)(V) 55
chocolate ganache / feuilletine