



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.

EXECUTIVE CHEF
VICTOR ROSALES

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
VINTAGES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY.
18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

CEVICHEs & TIRADITO

AMARILLO CEVICHE* ahi tuna / aji amarillo / leche de tigre / mango/	26
SHRIMP COCKTAIL AGUACHILE ^S poached marinated shrimp / aguachile rojo horseradish / cilantro oil / avocado	26
PERUVIAN CEVICHE* catch of the day / leche de tigre / red onion / sweet potato crispy corn canchas	26
TRUFFLE BEEF TIRADITO* truffle chipotle ponzu / garlic chips / pickled shimeji mushroom	34
SALMON TIRADITO* ^N yuzu leche de tigre / green apple salad / tobiko / cilantro oil togarashi*	27

TO SHARE

GUACAMOLE CHILINDRON ^D pico de gallo / serrano / boniato chips Enhance - spicy tuna 8 / crispy pork belly 6	18
CRISPY PRAWNS ^{D,S,G} panko breaded / melcocha sauce / arugula / mango gel chili threads	30
SHORT RIB & BONE MARROW AREPAS ^D caramelized smoked onion / ideazabal cheese serrano avocado crema	28
SWEET CORN EMPANADAS ^{D,G} aji amarillo / avocado purée / manchego cheese / chimichurri	20
BEEF FILLET ANTICUCHO* peruvian aji adobo / chimichurri / charred corn salad	30
HONEY CHIPOTLE PORK BELLY ^N salsa macha / arugula / pickled vegetables / watermelon radish	30
PAN-SEARED SCALLOPS ^S aji amarillo corn puree / pork belly / rosemary-pepita butter charred corn / chili thread	27

SALADS

GRILL STONE FRUIT & BURRATA SALAD ^D arugula / stone fruit / aji passionfruit miel/ heirloom tomato pepita sesame crumble	28
KALE SALAD ^D aji amarillo vinagrette / goat cheese / heirloom cherry tomato citrus / crispy capers	22
QUINOA SOLTERITO ^{DV} baby beetroot / bulgarian feta cheese/ red radish / olive asparagus / mango-mandarin dressing	20

BEBIDAS

AHUMADO mezcal / solerno / agave / lime / bell pepper jalapeño-blood orange ice cube	18
MIAMI MULE absolut elyx / pama / lemon / simple syrup / ginger beer	16
GUAIPIRINHA cachaça / lime / simple syrup / guava / aquafaba	16
RUM ROYALTY sonrisa reserva rum / pecan tincture / rich brown sugar / aztec bitters	18

SPECIALTIES

CUSCO CHICKEN ^{D,S} adobo marinated / mashed potato / grilled broccolini / criolla salsa	52
MARISCO A LO MACHO ^{D,S} corvina / prawns / mussels, tomato-criolla salsa / yucca	56
SALMON ^D achiote ponzu / cauliflower puree / pickled mushroom dashi braised bok choy / bacon morita chili jam	46
LOMO SALTADO ^{D,G} beef filet / creamy jasmine rice / heirloom tomato / red onion crispy potato	56
WAGYU BEEF CHEEKS ^D eight hours slow-cooked / purple corn chicha sauce / creamy polenta crispy sweet potato / pickled mushroom	56
GRILLED CAULIFLOWER STEAK ^V piquillo mushroom espuma / pomegranate / red wine reduction charred poblano gremolata / chili threads	35

FROM THE GRILL

all steaks are served with argentinian chimichurri & bone marrow butter	
TORO TORO SKEWER* 5oz striploin / 7oz ribeye / achiote chicken / colorado lamb chop / serves two	189
14OZ RIBEYE STEAK* ^D	75
6OZ CERTIFIED ANGUS FILET* ^D	65
8OZ WAGYU FILET* ^D	95
12OZ WAGYU PICANHA* ^D	78
14OZ SKIRT STEAK* ^D	78
14oz STRIPLOIN* ^D	75
LOBSTER TAIL ^{D,S} chili lemon butter	48
WAGYU AUSTRALIAN TOMAHAWK* ^D served with bone marrow butter / chimichurri / choice of 2 sides	MKT

SIDES

GRILLED AVOCADO ^{VG} corn pico de gallo	16
GRILLED BROCCOLINI ^{NVG} salsa macha / garlic chips	16
FRIED BRUSSELS SPROUTS ^{D,G} pork belly / sherry vinaigrette / pickled golden raisin / cotija	16
ASPARAGUS ^V miso aioli / tahina-avocado foam / sesame seeds	16
TRUFFLE FRIES ^D cotija / pickled chili / aji aioli	16
POTATO THREE WAYS ^D mashed / roasted / crispy / chicha morado sauce	16
LOBSTER MAC & CHEESE ^{D,G,S} chorizo bread crumbs	26

THE FINAL TOUCH

EL HABANO ^{D,N} banana rum cake / cuban flan / capuccino	19
LA BOMBA ^{D,G,N} chocolate half sphere / cream cheese mousse dulce de leche & strawberry ice cream / cookie crumble vanilla & berry sauce	28
MARGARITA KEY LIME PIE ^{D,N} salted pretzel crust / tequila / grand marnier liquor / chantilly cream	18
CHOCOLATOSA CAKE ^D flourless chocolate cake / white chocolate mousse dark chocolate ganache / warm chocolate sauce	19
TORTA DE AVELLANAS ^{D, N} almond cake / chocolate-hazelnut mousse / caramel cream crunchy chocolate cookie	17

CAN'T BEAT THE HEAT st. george green chile vodka / passion fruit honey / lime / grapefruit bitters	18
NEGRITA tres generaciones tequila / pineapple lime / blackberry agave	18
SMOKEY TORO TORO maker's mark / carpano antica / luxardo maraschino walnut bitters / smoked glass	18

FLORITA DEL ALMA malibu rum / lychee / pineapple / simple syrup / aquafaba	18
MERCADO MARGARITA tanteo jalapeño / passion fruit / lime / hibiscus-rosemary foam	18
EMERALD ELIXIR sonrisa oro rum / cointreau / green chartreuse / lime juice / simple syrup	18
THE INTERCONTINENTAL 75 the botanist dry gin / lemon juice / honey syrup / brut cuvée	18