

SMALL PLATES

COLD

TUNA AND SALMON TIRADITO (G) sliced tuna / sliced salmon / crispy won ton / sesame cilantro sauce	14
SMOKED SWORDFISH DIP (D)(G) pickled chiles / aioli / tomato / plantain chips	13
CEVICHE NIKKEI (G) ahi tuna / sweet potato / cucumber / quinoa / avocado	15
COCTEL A LA CAMPECHANA (S)(G) shrimp / crab / octopus / conch / tomato cilantro / avocado	18
JUMBO SHRIMP COCKTAIL (S) rocoto cocktail sauce / charred lemon	19
BEEF CARPACCIO (D) fried capers / chipotle aioli / tomato / arugula / truffle oil / lemon	18
HEIRLOOM TOMATOES (D)(G)(V) burrata / watermelon / hearts of palm / herb salad / avocado / chipotle vinaigrette	11
TORO TORO CHOPPED SALAD (D)(G) chayote / edamame / queso fresco / crispy pork belly / roasted corn / crispy tortilla / sherry vinaigrette	12
CLASSIC ROMAINE CAESAR SALAD (D)(G) croutons / parmesan / creamy garlic dressing	10
BABY GREENS SALAD (V)(G) tomato / cucumber / radish / croutons / sherry vinaigrette	8
SEARED AHI TUNA TIRADITO SALAD (G) baby greens / avocado / spring onion / ginger / lemon wasabi vinaigrette half portion option	18 10
add chicken 6 steak 8 or shrimp 10 to any salad	
AGED SPANISH CHEESE BOARD inquire with your server	3/16 5/22

Executive Chef Eric Do

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

HOT

GRILLED OCTOPUS (S)(D) fingerling potato salad / peruvian adobo / cilantro sauce	11
PROVOLETA (D) grilled provolone / oregano / olive oil / chili flakes	11
PARMESAN CRUSTED SEA SCALLOPS (S)(D)(G) toasted bread crumbs / lemon butter sauce	18
CHICHARRON DE CAMARONES (S)(D)(G) crispy shrimp / aji amarillo / avocado / rocoto mint salsa	13
SPANISH HAM CROQUETTES (D)(G) Chinese mustard / chipotle aioli	9
LOMO SALTADO EMPANADA (S)(D)(G) beef tenderloin / soy sauce / avocado sauce / mozzarella	10
CHOCLO EMPANADAS (V)(D)(G) aji amarillo / mozzarella / sweet corn / chimichurri	8
SPICY KOREAN PORK RIBS (G) baby back ribs / Korean chili paste / soy / pickled cucumber	12
GROUND LAMB ANTICUCHO SKEWERS (D)(G) garlic-yogurt sauce / pickled cucumbers / mint	9
L.A. SALTADO (G)(S) Korean short ribs / soy / scallion / ginger / shiitake mushroom / potato	15
BROILED OYSTERS (S)(D)(G) ponzu / roasted garlic butter / lime	36
WILD MUSHROOM COCA FLATBREAD (V)(D)(G) arugula / goat cheese / caramelized onions / truffle oil	12
CALDO DE POLLO chicken broth / shredded chicken / onion / cilantro / tomato / avocado / chayote / rice	7
ARROZ CHAUFA (S)(D)(G) fried rice / chicken / chorizo / steak / egg / vegetables	10

18% service charge will be added to all checks.

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

OFF THE WOOD BURNING GRILL

STEAKS AND CHOPS

All our steaks are cooked on a wood burning rodizio,
carved tableside and served on a sizzling skillet.

CHURRASCO PRESENTATION

NIKKEI (G)(S) miyazaki strip loin / lamb rack / jumbo prawn teriyaki chicken / kurobuta pork belly	98
TORO TORO (G) picanha / achiote chicken / Colorado lamb chop Argentinean chorizo (carved tableside with choice of two sides)	59

A LA CARTE

ANGUS FILET MIGNON	8oz	39
SKIRT STEAK	10oz	28
COLORADO LAMB CHOPS	half	38 / full 60
MIYAZAKI WAGYU NY STRIP		mp

CREEKSTONE FARMS - USDA PRIME BEEF

PRIME TOMAHAWK RIBEYE	28oz	65
PRIME NY STRIP	12oz	41
PRIME RIBEYE	14oz	46
PRIME PORTERHOUSE STEAK	32oz	69
30-DAY DRY AGED PRIME RIBEYE	12oz	58

GAUCHO RANCH BEEF

URUGUAYAN GRASS-FED STRIP LOIN	14oz	46
URUGUAYAN GRASS-FED FILET MIGNON	12oz	52

*Add two jumbo butter poached shrimp (D)(S) 13

PAN LATIN SPECIALS

SNAPPER VERACRUZ (G) Florida Snapper / tomatoes / olives / capers / peppers / fufu / bacon	32
ACHIOTE BBQ SALMON (D)(G) chayote squash / bacon / mushrooms / achiote ponzu sauce	26
BRAISED SHORT RIBS (D)(G) orange coriander / hoisin adobo / broccolini / papa con queso	29
PAMPLONA DE POLLO (D)(G) chicken breast / provolone / piquillo peppers / olives bacon / grilled heirloom / balsamic / garlic potato tostones	28
CHIPOTLE MISO CHILEAN SEA BASS (G) kabayaki / togarashi aioli / baby carrots / bok choy	36

ToroToro

PAN LATIN STEAKHOUSE & LATIN SPIRIT 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 Latin America.

Our Churrasco & Grill features the finest
meats, poultry and seafood. Working with
family owned ranches, Chef Sandoval
carefully selects the best cattle raised on
small farms in the heartland of America.

We welcome you to Toro Toro.

GAUCHO RANCH BEEF

In partnership with Gaucho Ranch out of Uruguay, Toro Toro
will be featuring 100% grass-fed beef which has become the
healthier alternative to corn and grain fed meat.
Their cattle roam the grasslands and graze on all
natural pastures as much as they need and in a stress free
environment.

SIDES

OYSTER MUSHROOMS (G)(D) ponzu / garlic / butter / lime	11
ARROZ CONGRI (V) rice / black beans / chimichurri	6
ASPARAGUS & BROCCOLINI (V) olive oil / lemon / garlic	8
SAUTEED SPINACH (V) lemon / olive oil / sea salt	6
FRIED BRUSSEL SPROUTS (D)(G) mojo / bacon / parmesan	9
MADUROS (G)(V) caramelized plantains	6
TRUFFLE FRIES (G)(D)(V) parmesan / truffle	7
MAC & CHEESE (D)(G) sharp white cheddar / manchego / chorizo	8
YUKON POTATO MASH (D)(V) butter / cream / chives	6