



ToroToro

Pan Latin Steakhouse
by Chef Richard Sandoval

FORT WORTH, TEXAS

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 plates are made for sharing. Enjoy your meal with many! Fill your table and delight in the flavors of Pan Latin cuisine.

We welcome you to Toro Toro.

Toro Toro prepares its food from scratch. Some items may contain dairy, gluten, tree nuts and seeds. Please let us know how we can accommodate you as needed.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

TO SHARE

TORO TORO SMOKED GUACAMOLE *tomato / cilantro / onion / jalapeño / tortilla chips*

PAN DE QUEIJO *brazilian cheese bread*

SMOKED SWORDFISH *avocado / cilantro / pickled jalapeño / lemon juice / tortilla chips*

CHILLED & RAW

SHRIMP COCKTAIL "AGUACHILE" 13
cooked shrimp / aguachile rojo / cilantro oil / avocado

AMARILLO CEVICHE 16
ahi tuna / aji amarillo / leche de tigre / mango / cucumber / red onion

PRIME STEAK TARTARE 18
morita chili aioli / black garlic / pickled vegetables

WILD HAMACHI CRUDO 17
gooseberry / fresno chili / mint / crispy quinoa / young thai coconut

TOROKASE 31
a tasting of all the above chilled items served at once to share

ANTICUCHOS

latin style charcoal grilled skewers

CHICKEN 13
aji amarillo adobo / pickled cucumber / miso sweet potato purée

BEEF FILET 17
aji marisol adobo / chimichurri / charred corn salad

SPANISH OCTOPUS 17
aji panca adobo / peruvian potato salad / cilantro sauce

NIMAN RANCH PORK BELLY 14
bourbon-tangerine bbq / creamed corn

SALADS

HEIRLOOM TOMATO & BURRATA 14
colorful tomato varieties / frisee / shaved fennel / ancho balsamic reduction

WEDGE SALAD 12
crispy bacon / cherry tomato / 6-minute egg / poblano-bleu cheese dressing

KALE 12
sultanas / manchego cheese / pancetta chips / candied peanuts / sweet chipotle vinaigrette

APPETIZERS

SWEET CORN EMPANADA 12
homemade pastry / mozzarella / chimichurri dipping sauce

OXTAIL & BONE MARROW TOAST 16
grilled sourdough / red wine oxtail jam / pickled mustard seeds

WILD MUSHROOM FLATBREAD 16
sautéed wild mushrooms / caramelized onions / arugula / goat cheese / truffle oil

PERUVIAN FRIED CHICKEN 13
aji panca / mango-habanero pico / white bean purée

LOBSTER QUESADILLA 18
chihuahua cheese / bacon / avocado / tomatillo / chipotle salsa

CHICHARRON DE CAMARONES 14
crispy shrimp / aji amarillo aioli / pickled chili

PORK BELLY AL PASTOR TACOS 14
al pastor adobo / pineapple / onions / cilantro / corn tortilla

FROM THE WOOD BURNING GRILL

8	TORO TORO SKEWER	120
5	SERVES TWO	
13	<i>brazilian-style picanha steak / kobe strip loin / new zealand lamb chops / cusco marinated chicken thigh</i>	
	14oz 30-DAY DRY AGED RIBEYE	75
	16oz USDA PRIME BONE-IN NY STRIP	42
	8oz 44 FARMS FILET MIGNON	60
14	4oz MIYAZAKI A5 KOBE STRIP LOIN	MP
	12oz USDA PRIME SKIRT STEAK	35
12	52oz "TOMAHAWK" RIBEYE FOR TWO	130
	NEW ZEALAND LAMB CHOPS	40
	<i>mustard seeds / orange / chimichurri / achiote / aji panca</i>	
12	TORO TORO BURGER	14
	<i>morita bacon jam / garlic crema / chipotle cranberry cheddar</i>	

LATIN STYLE TEXAS BARBECUE

12	TORO CHIPOTLE GLAZED PORK RIBS	22
	ACHIOTE SMOKED HALF CHICKEN	20
	BONE-IN BEEF RIB "AL CARBON"	27
	<i>slow-smoked beef rib / warm tortilla / tres salsas</i>	

SEAFOOD

	DIVER SCALLOPS	32
	<i>brown butter butternut squash / kabayaki / blistered shishito / charred chili aioli</i>	
	SALMON	26
	<i>achiote marinade / dashi braised bok choy / bacon morita chili jam / ponzu broth</i>	

SIDES

	HARISSA FRENCH FRIES	8
	POTATO 3 WAYS	12
	<i>crispy potato / roasted fingerling / oxtail "gravy"</i>	
	CRISPY BRUSSELS SPROUTS	10
	<i>plumped white raisins / cotija cheese / sherry vinaigrette</i>	
	LOBSTER MAC & CHEESE	17
	<i>port salut-lobster jus / herbed panko crumbs</i>	
	GRILLED ASPARAGUS	8
	<i>truffle hollandaise</i>	