



# 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 <i>tomato / cilantro / onion / jalapeño / tortilla chips</i>	8
PAN DE QUEIJO <i>brazilian cheese bread</i>	5
SMOKED SWORDFISH <i>avocado / cilantro / pickled jalapeño / lemon juice / tortilla chips</i>	13

## TORO TORO EXECUTIVE LUNCH 25

*priced per guest - includes soft beverage*

CHOOSE ONE ANTICUCHO AND ONE SALAD, SOUP OR HANDHELD

## APPETIZERS

WILD MUSHROOM FLATBREAD <i>sautéed wild mushrooms / caramelized onions / arugula / goat cheese / truffle oil</i>	13
LOBSTER QUESADILLA <i>chihuahua cheese / bacon / avocado / tomatillo / chipotle salsa</i>	15
CHICHARRON DE CAMARONES <i>crispy shrimp / aji amarillo / rocoto / pickled chili</i>	14
SWEET CORN EMPANADA <i>homemade pastry / mozzarella / chimichurri dipping sauce</i>	12

## ANTICUCHOS

<i>latin style charcoal grilled skewers</i>	
CHICKEN <i>aji amarillo adobo / pickled cucumber / miso sweet potato purée</i>	13
BEEF FILET <i>aji marisol adobo / chimichurri / charred corn salad</i>	17
SPANISH OCTOPUS <i>aji panca adobo / peruvian potato salad / cilantro sauce</i>	17
ZUCCHINI A LA BRASA <i>cremini / oaxaca cheese / chimichurri</i>	12

## SALADS, SOUPS & HANDHELDS

*all handhelds include choice of fries or side salad*

WEDGE SALAD <i>crispy bacon / cherry tomato / 6-minute egg / poblano bleu cheese dressing</i>	12
KALE <i>sultanas / manchego cheese / pancetta chips / candied peanuts / sweet chipotle vinaigrette</i>	12
PERUVIAN CHOPPED SALAD <i>crispy chicken / cotija / red onion / cucumber / bacon / cherry tomato / sweet chipotle vinaigrette</i>	14
THE CUBANO <i>toasted french roll / sliced ham / pork carnitas / swiss cheese / habanero mustard / pickle</i>	14
CRISPY CHICKEN SANDWICH <i>charred chili aioli / yuzu pickles / brioche</i>	16
SMOKED BRISKET SANDWICH <i>pickled chili slaw / poblano tartar / french roll</i>	16
TORO TORO BURGER <i>morita bacon jam / garlic crema / chipotle cranberry cheddar</i>	14
BLACKENED TUNA TACO <i>cabbage slaw / poblano tartar sauce / morita aioli / corn tortilla</i>	14
POZOLE RAMEN <i>smoked chicken guajillo broth / smoked brisket / hard boiled eggs / charred corn</i>	13

## FROM THE WOOD BURNING GRILL

14oz 30-DAY DRY AGED RIBEYE	75
16oz USDA PRIME BONE-IN NY STRIP	42
8oz 44 FARMS FILET MIGNON	60
4oz MIYAZAKI A5 KOBE STRIP LOIN	MP
12oz USDA PRIME SKIRT STEAK	35
52oz "TOMAHAWK" RIBEYE FOR TWO	130
NEW ZEALAND LAMB CHOPS <i>mustard seeds / orange / chimichurri / achiote / aji panca</i>	40

## SIDES

HARISSA FRENCH FRIES	8
CRISPY BRUSSELS SPROUTS <i>plumped white raisins / cotija cheese / sherry vinaigrette</i>	10
LOBSTER MAC & CHEESE <i>port salut / lobster jus / herbed panko crumbs</i>	17
TOSTON DE PAPA <i>slow-cooked potatoes / truffle oil / chimichurri / parmesan cheese</i>	10
GRILLED ASPARAGUS <i>truffle hollandaise</i>	8