



Latin Kitchen & Tequila Library
by Chef Richard Sandoval

LE MÉRIDIEEN DANIA BEACH

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 and suviche bar are made for sharing. Fill your table and delight in the flavors of Pan-Latin cuisine.

Our steaks are handpicked by Chef Sandoval himself from Harris Ranch. Our cocktails are hand-crafted. Our wine selections are expertly chosen by our wine sommelier. Our seafood is harvested sustainably and our hamburgers are made from a mixture of fresh ground cuts of Harris Ranch Angus beef.

We welcome you to Toro.

CHEF DE CUISINE FABRIZIO GAROFOLIN

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.

SIGNATURE TORO BEBIDAS

CAIPIRINHA TRADICIONAL <i>leblon cachaça / lime / sugar make it tropical add \$3</i>	15	MACHU PICCHU <i>barsol pisco / st. germain lime / jalapeño / grape</i>	15
MERCADO <i>tanteo habanero tequila / passion fruit agave nectar / hibiscus-rosemary foam / serrano</i>	15	SMOKEY RUM OLD FASHIONED <i>abuelo 12yr rum / old fashioned bitters fee brothers orange bitters / cherry wood smoke</i>	15

TO SHARE

TORO SMOKED GUACAMOLE <i>tomato / cilantro / onion / jalapeño / tortilla chips</i>	10
PAN DE QUESO <i>brazilian cheese bread</i>	7
SMOKED SWORDFISH <i>avocado / cilantro / pickled jalapeño / lemon juice / tortilla chips</i>	13

CHILLED & RAW

SHRIMP COCKTAIL "AGUACHILE" <i>cooked shrimp / aguachile rojo cilantro oil / avocado</i>	15
AMARILLO CEVICHE <i>hamachi / aji amarillo / leche de tigre mango / cucumber / red onion</i>	17
CEVICHE NIKKEI <i>tuna / ponzu / red onion sweet potato / avocado</i>	17
SHELLFISH CEVICHE VERDE <i>bay scallop / calamari / shrimp aguachile verde / spiced pumpkin seed</i>	17
WILD HAMACHI CRUDO <i>gooseberry / pickled chilies herb nuoc cham / crispy quinoa</i>	17

ANTICUCHOS

latin style charcoal grilled skewers

CHICKEN <i>aji amarillo adobo / pickled cucumber miso sweet potato purée</i>	13
BEEF FILET <i>aji mirasol adobo / chimichurri charred corn salad</i>	15
SPANISH OCTOPUS <i>aji panca adobo / peruvian potato salad cilantro sauce</i>	13

SALADS

HEIRLOOM TOMATO & BURRATA <i>colorful tomato varieties / frisee / shaved fennel ancho balsamic reduction</i>	14
WEDGE SALAD <i>crispy bacon / cherry tomato / 6-minute egg poblano-bleu cheese dressing</i>	12
KALE <i>pomegranate / manchego cheese / pancetta chips cherry tomato / sweet chipotle vinaigrette</i>	12

APPETIZERS

SWEET CORN EMPANADA <i>homemade pastry / mozzarella chimichurri / aji amarillo</i>	12
WILD MUSHROOM TACO <i>roasted wild mushrooms / roasted poblano peppers goat cheese / ricotta / corn tortilla</i>	12
PERUVIAN FRIED CHICKEN <i>aji panca / mango-habanero pico white bean purée</i>	13
LOBSTER QUESADILLA <i>chihuahua cheese / bacon / avocado tomatillo / chipotle salsa</i>	16
CHICHARRON DE CAMARONES <i>crispy shrimp / aji amarillo aioli pickled chili</i>	14

FROM THE WOOD BURNING GRILL

TORO SKEWER SERVES TWO <i>brazilian-style picanha steak / a5 kobe strip loin new zealand lamb chops / cusco marinated chicken thigh</i>	120
14oz 30-DAY DRY AGED RIBEYE	75
16oz USDA PRIME BONE-IN NY STRIP	38
8oz 44 FARMS FILET MIGNON	60
4oz MIYAZAKI A5 KOBE STRIP LOIN	MP
10oz USDA PRIME SKIRT STEAK	35
52oz "TOMAHAWK" RIBEYE FOR TWO	130
NEW ZEALAND LAMB CHOPS <i>orange / chimichurri</i>	40
CHICKEN THIGH <i>cusco marinated</i>	17
TORO BURGER <i>morita bacon jam / garlic crema / chipotle cheddar add french fries \$4</i>	16

SEAFOOD

DIVER SCALLOPS <i>brown butter / butternut squash / kabayaki blistered shishito / charred chili aioli</i>	32
SALMON <i>achiote marinade / dashi braised bok choy bacon morita chili jam / ponzu broth</i>	28
CAMARONES A LA LEÑA <i>mexican adobo / aji amarillo potatoes</i>	48
ZARANDEADO CATCH OF THE DAY <i>grilled lime / shaved vegetables salad / corn tortilla</i>	42

SIDES

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