



Latin Kitchen & Tequila Library by Chef Richard Sandoval

LE MÉRIDIDIEN 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 ceviche 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 JAMES ROGERS

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.

(D) CONTAINS DAIRY | (N) CONTAINS NUTS
(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE
(S) CONTAINS SHELLFISH

TO SHARE

TORO GUACAMOLE ^{VG} <i>pico de gallo / jalapeño / smoked salt / lime / chips</i>	10
SMOKED SWORDFISH DIP ^D <i>mesquite-smoked / pickled chili / radish / lemon aioli / chips</i>	14

APPETIZERS

SWEET CORN EMPANADAS ^{G,D,V} <i>three cheese / onion / ají amarillo / house-made pastry chimichurri / creamy avocado yuzu</i>	12
AHI TUNA TACO* ^D <i>seared rare / smoked chili crust / pickled cabbage / poblano tartar</i>	14
LOBSTER QUESADILLA ^{G,D,S} <i>buttery maine lobster / mexican cheeses / bacon avocado yuzu purée / tomatillo chipotle salsa</i>	16
CHICHARRÓN DE CAMARONES ^{G,D,S} <i>crispy rock shrimp / ají amarillo aioli / pickled chili crunchy garlic / lime</i>	16

CEVICHERIA

SHRIMP COCKTAIL "AGUACHILE" ^S <i>poached florida shrimp / aguachile rojo / avocado cilantro oil / serrano chili</i>	15
CLASSIC CEVICHE AMARILLO* <i>hamachi / ají amarillo / leche de tigre / mango / cucumber red onion</i>	17
CEVICHE NIKKEI* <i>sushi-grade tuna / white ponzu / red onion / sweet potato cucumber / avocado / cancha corn</i>	18
"CHIFA" TIRADITO* <i>hamachi / tuna / salmon / gooseberry / pickled chili / herbs nouc cham yuzu dressing</i>	17

SALADS

WEDGE ^D <i>baby gem lettuce / marinated cherry tomato / smoked bacon lardon 6-minute egg / shaved poblano-bleu cheese dressing</i>	12
BABY KALE ^{D,N} <i>organic variety / pomegranate / aged manchego / crispy pancetta candied peanut / cherry tomato / orange chipotle vinaigrette</i>	12
HEIRLOOM TOMATO & BURRATA ^{V,D,N} <i>colorful tomato varieties / jalapeño "queso crema" burrata watermelon / fennel / heart of palm / ancho balsamic gel pepita pesto</i>	14

PERUVIAN STYLE ANTICUCHOS

<i>famous peruvian street style skewer cooked on our charcoal grill</i>	
FARM RANGE CHICKEN ^D <i>ají amarillo adobo / pickled cucumber miso sweet potato purée / chimichurri</i>	15
PRIME BEEF TENDERLOIN* ^D <i>ají marisol adobo / ají amarillo aioli / charred corn salad</i>	16
SPANISH OCTOPUS ^D <i>ají panca adobo / peruvian potato salad / cilantro sauce</i>	16
FARMER'S BABY VEGETABLES ^{N,VG} <i>eggplant / shiitake / corn / carrot / onion / jalapeño emulsion cashew tofu aioli</i>	14

SPECIALTIES

ZARANDEADO <i>local red snapper / red adobo marinated / achiote-adobo marinated shaved vegetable salad / avocado tempura / smoked aioli</i>	35
DAY BOAT SCALLOPS ^{D,S} <i>seared U10 / miso morita glaze / kabayaki blistered shishito pickled mushroom / butternut squash / verde aioli</i>	32
FAROE ISLAND SALMON ^D <i>achiote marinated / dashi braised bok choy / bacon morita jam cauliflower purée / achiote ponzu broth / dried mushroom chips*</i>	30
CAMARONES A LA LEÑA ^{D,S} <i>giant madagascar prawns / mexican adobo / arroz verde ají garlic sauce / grilled lemon</i>	48
CUSCO FREE RANGE CHICKEN ^D <i>char grilled / peruvian marinated / charred broccolini creamy yukon mash / salsa criollo / grilled lemon</i>	28
LOMO SALTADO* ^{D,N} <i>wok seared tenderloin / soy ginger glaze / criollo vegetables creamy bomba rice / crispy potato strings / rocoto chili aioli</i>	34
TORO BURGER* ^{D,G} <i>bison patty / truffled garlic crema / aged white cheddar bacon morita jam / brioche bun / cotija herb fries</i>	20

FROM THE WOOD BURNING GRILL

we have created a "gaucho style" selection that is prepared by our specialized chef using organic wood to create robust flavors and smokiness all steaks are served with chimichurri and house bbq sauce

16OZ CENTER CUT AGED RIBEYE*	58
16OZ BONE-IN AGED NY STRIP LOIN*	54
14OZ CHURRASCO*	42
32OZ TOMAHAWK PRIME RIBEYE STEAK*	120
16OZ NEW ZEALAND DOUBLE LAMB CHOPS* <i>adobo marinated / orange jam / huacatay sauce</i>	44

SIDES

PAPAS FRITAS ^{D,V} <i>french fries / poblano tartar / pickled chili / cotija cheese</i>	12
CRISPY BRUSSELS SPROUTS ^{D,V} <i>golden raisins / manchego cheese / sherry agave vinaigrette</i>	10
LOBSTER MAC & CHEESE ^{D,S,G} <i>cheddar & port salut / lobster cream / chorizo breadcrumbs</i>	17
PURA VIDA ^D <i>steamed white rice / black beans / candied maduros / queso fresco</i>	10
POTATO THREE WAYS ^D <i>mashed potato / crispy chips / roasted marble / oxtail gravy</i>	12
GRILLED AVOCADO ^{VG} <i>chimichurri / roasted corn</i>	10

DESSERTS

CHURROS ^{D,G} <i>malted pastry dough / dulce de leche / cinnamon sugar vanilla bean ice cream</i>	9
PISCO NATILLA ^{D,G} <i>egg brulée custard / coconut crumble / spiced ají honey</i>	8
CHOCOLATE TRES LECHES ^D <i>burnt merengue / dark chocolate cake / candied pecan</i>	9
ARTISAN GELATO ^D - per three scoops <i>pistachio / strawberry / vanilla / chocolate / berries</i>	7
TROPICAL FRUIT SORBET ^{VG} - per three scoops <i>mango chili / coconut / guava</i>	7