ToroToro

DINNER MENU

THE TORO TORO BALLER - $109

SMOKED GUACOMOLE - FOR THE TABLE

FIRST SELECTION - FOR THE TABLE

CHOOSE 3

☐ PICANHA BEEF ANTICUCHO SKEWERS
aji panca marinade / chimichurri

☐ CHICHARRON DE CAMARON
crispy shrimp / aji amarillo aioli / avocado / rocoto mint salsa

☐ JUMBO SHRIMP COCKTAIL
rocoto cocktail sauce / charred lemon

☐ WILD MUSHROOM COCA FLATBREAD
arugula / goat cheese / caramelized shallot / truffle oil

☐ QUINOA CROQUETTES
quinoa / black beans / garbanzo beans / cilantro / onions / parmesan cheese / lemon juice / panco bread

SECOND SELECTION - FOR THE TABLE

CHOOSE 3

☐ ANTIPASTO
cured meats / local cheeses / mustard seeds / cornichons / preserve

☐ CAESAR SALAD
parmesan cheese / creamy caesar dressing / crispy quinoa

☐ CEVICHE NIKKEI
ahi tuna / ponzu / cucumber / avocado / quinoa / sweet potato

☐ ROASTED BEETS
goat cheese / candied walnuts / white balsamic vinaigrette

☐ TUNA TATAKI
rocoto sauce / leche de tigre / avocado

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THIRD SELECTION - FOR THE TABLE

HOST CHOOSE 4

☐ ORGANIC SALMON

☐ BRAZILIAN-STYLE PICANHA STEAK

☐ USDA PRIME RIBEYE STEAK

☐ COLORADO RACK OF LAMB

☐ GARLIC SHRIMP

☐ BEEF TENDORLION

☐ CHORIZO SAUSAGE

☐ ACHIOTE CHICKEN

SIDES - FOR THE TABLE

CHOOSE 3

☐ MASHED POTATOES
with oaxaca cheese

☐ PANCETTA BRUSSEL SPROUTS
lemon / cotija

☐ WILD MUSHROOMS
garlic / herbs

☐ CHARRED BROCCOLINI
lemon / garlic / olive oil

☐ CHAUFA RICE
chicken / oyster sauce / chorizo sausage / eggs

☐ HOUSE-MADE TRUFFLE FRIES
parmesan

DESSERT - FOR THE TABLE

☐ LA BOMBA
cream cheese mousse / seasonal sorbet & ice cream / chocolate cookie crumbs / mixed berries / caramel
vanilla bean cream anglaise