

ToroToro

TORO TORO: CHEF RICHARD SANDOVAL'S CONTEMPORARY PAN-LATIN STEAKHOUSE AT THE INTERCONTINENTAL MIAMI

- CONCEPT:** Opened in October 2012, **Toro Toro** at the **InterContinental Miami** is chef/restaurateur **Richard Sandoval**'s inventive Pan-Latin, contemporary steakhouse. This sophisticated and sexy concept, introduced at the property as part of its ongoing \$30 million redesign, is modeled after Sandoval's Dubai Toro Toro, which was named "Best Latin" and "Best New Restaurant" by *Time Out* magazine.
- PRICING:** Toro Toro's average price per person is **\$55 for brunch, \$27 for lunch, \$80 for dinner**.
- DINNER:** Toro Toro's menu combines the distinctive flavors, indigenous ingredients and spices of the Americas. "Toro Toro Miami pays homage to the warmth of Latin American hospitality and the tradition of lively, family-style dining. I think it's a great concept for a city as unique, vibrant and colorful as Miami," says Sandoval.
- The restaurant's wide selection of small plates, which are Sandoval's upscale take on the buffet classically found at a rodizio restaurant, range from *cold plates* such as freshly-prepared **Smoked Swordfish Dip** with pickled chiles, aioli, tomato and served with crispy plantain chips to **Ancho Chile Cobia Tiradito** with coconut leche de tigre and pineapple pearls.
- Hot plates* encompass **Chicharron de Camarones** – crispy shrimp topped with aji amarillo sauce; a popular item both in Toro Toro Dubai and Toro Toro Miami is the **Wild Mushroom Coca Flatbread** topped with arugula, goat cheese, caramelized shallots and drizzled with truffle oil.
- The ultimate rodizio experience features perfectly-grilled meats with offerings such as **Picanha Steak; Miyazaki Strip Loin; Lamb Chops; Chorizo and Achioté Marinated Chicken**.
- Chef's Specials* include **Chipotle Miso Chilean Sea Bass** – green pipian sauce, crispy yuca and baby fennel; **Charcoal Adobo Half Chicken** – perfectly cooked arroz con pollo, sofrito, baby artichokes and piquillo peppers; **Pork Chop Mojo** – gooseberry salsa, sweet plantain piñón.
- A tempting array of *sides* include **Street Corn** – guajillo pepper, cotija cheese, aji Amarillo; **Lobster Mac & Cheese** – smoked cheddar, gruyère cheese and succulent lobster meat; **Fried Brussels Sprouts** – pork belly, kimchi sauce and parmesan cheese.
- Ending on a truly sweet note, *desserts* include the famous **La Bomba** – chocolate sphere filled with dulce de leche and strawberry ice cream, fresh berries, almond cookie crumbs, edible orchids, topped with vanilla, caramel and berry sauce and **El Havano** – based on a typical cigar break in old Cuba it features a banana rum cake cigar with pecan crunch and angel mousse, accompanied by a caramel Cuban flan and a hot espresso;
- LUNCH/BRUNCH:** Every Sunday, for just **\$55 per person** (excluding tax and gratuity), Toro Toro offers **Bottomless Buffet Brunch** featuring unlimited mimosas. Guests can choose from a decadent display of Pan-Latin choices, baked eggs, fresh waffles, live action banana foster, a salad bar, pastries, and a rodizio carving station with sizzling meats off the wood grill.

In addition to serving a full **lunch** menu, Toro Toro offers the **On The Run Exec Express Lunch**, Monday through Friday, which includes a three-course meal served buffet style. Priced at **\$27**, diners can enjoy a **salad bar** with samples of signature dishes such as the ceviche del dia; the **rodizio** experience with a selection of achiote chicken, picanha and chorizo, which changes on a rotating basis; and a **dessert station** with mini specialties like apple pie, cheese cake or fresh fruits. Tuesdays, stop in for **Tacos Buffet**, our do-it-yourself lunch buffet featuring all the tacos you can eat for only **\$27**.

THE COCKTAILS:

In addition to its delicious cuisine, the restaurant draws crowds for its vibrant bar scene and mixologists, who shake and stir up innovative, hand-crafted, Latin-inspired cocktails, made with ultra-premium spirits. Created by head mixologist **Michael Lassandro**, Toro Toro's signature cocktails include the refreshing **Seasonal Mule** with Ketel One Orange, blood orange puree, fresh lime juice and a splash of ginger beer; the **Ahumado**, consisting of Del Maguey Vida, Solerno blood orange liqueur, bell pepper, lime juice, agave and a jalapeño ice cube; and the must-have **Negrita** made with Herradura Silver tequila, blackberry, fresh lime juice, pineapple and agave nectar, garnished with a berry & pineapple skewer.

THE SPACE:

Visible from the InterContinental Miami's interactive lobby lounge, Toro Toro's dining room and bar draws inspiration from European and Latin interior design and is timeless in its modern interpretation. Dark wood planked flooring and ceilings alike are accented by smooth troweled concrete walls, brass finishing's, hand-blown light fixtures and comfy leather lounge seating. Adjacent to the dining room, the bar is accented by rich white marble, rustic walnut and delicate custom sculptural pendant lighting, creating a sophisticated and sultry ambiance.

CHEF:

Chef/restaurateur **Richard Sandoval** is one of the world's most influential Latin chefs. From fine dining to fast casual, the Mexico City native and James Beard Award nominee, has introduced diners to all walks of Latin cuisine. With over 50 restaurants around the world, Sandoval explores every facet of Latin cooking while staying true to his culinary mantra "Old Ways, New Hands" by combining authentic Latin ingredients with international flavors and cooking techniques to create new and popular Latin dining experiences.

Working directly under Chef Sandoval, **Jean Delgado** is the executive chef at Toro Toro. Chef Jean brings more than 10 years of culinary experience to Toro Toro, with previous stints at Starwood Hotels and Resorts in Orlando, and W Hotels in New York. Chef Jean's passion for the culinary arts and his dedication to serving the freshest ingredients from farm to table are a perfect match for the contemporary Pan-Latin steakhouse.

SEATING:

Dining Room: 118 Seats Bar: 16 Seats Lounge: 44 Seats
Inside Lounge: 55 El Matador: 32

LOCATION:

Toro Toro is located on the lobby level of the **InterContinental Miami, 100 Chopin Plaza** in **downtown Miami**.

HOURS:

Lunch is served **Monday through Friday** from **11:30 a.m. to 3 p.m.**; **dinner** is served **Sunday through Wednesday** **6 p.m. to 11 p.m.**; and **Thursday through Saturday** **6 p.m. to 12 a.m.**; **brunch** is available on **Sunday** from **11:30 a.m. to 3 p.m.**; **Happy Hour** is **Monday through Friday**, **4 p.m. to 7 p.m.**

PARKING:

Valet parking is offered for brunch and dinner at \$12 discounted rate and \$8 for lunch. Self-parking also available.

RESERVATIONS:

Telephone: **(305) 372-4710**
Website: **www.torotoromiami.com**

PRESS CONTACT:

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