

A TASTE OF Torotoro

PAN LATIN STEAKHOUSE & LATIN SPIRIT LOUNGE

by Chef Richard Sandoval

MIAMI SPICE

August Menu

\$39⁺⁺

MORE THAN JUST A BITE

(CHOICE OF)

COBIA TIRADITO* S, F

coconut leche de tigre / pineapple pearls

PORK CARNITAS D, G, F

boniato / chicharron furikake

SMOKED LAMB TARTARE* D

romesco / quail egg / lamb belly

HEIRLOOM TOMATOES V

burrata / watermelon / endive / black garlic vinaigrette

ENTREES

(CHOICE OF)

SMOKED BONE-IN SHORT RIBS D, G

huancaína sauce / sweet plantain piñón

PORK COLLAR G

fried egg / arroz chaufa / salsa negra

STEELHEAD TROUT D, F

bone marrow hollandaise / leeks

pomme de terre macaire

ROASTED CAULIFLOWER V, D

cilantro sauce / smoked crème fraîche / queso fresco

THE FINAL TOUCH

(CHOICE OF)

EL HAVANITO D, G, N

banana rum cake / pecan crunch

vanilla angel mousse filled cigarillo

caramel cortadito sauce

HIGOS Y ALMENDRAS D, N

almond citrus cake / honey thyme chantilly

fresh fig tartar / marcona brittle

ROYAL SENSATION D, G, N

avellana crunch bar / raspberry crunch

strawberry whipped cream / strawberry melts

TROPICAL BOMBA SHARDS V, N

passion fruit chocolate shards / coconut lime crumble

pineapple mango tartar / pink french kiss meringues

#TOROTOROMIAMI

EXECUTIVE CHEF JEAN DELGADO

EXECUTIVE PASTRY CHEF ARMAND BERGER

(G) Contains Gluten | (V) Vegetarian | (F) Contains Fish
(D) Contains Dairy | (S) Contains Shellfish | (N) Contains Nuts

Please inform your server of any allergy or special dietary requirements that we should be made aware of while preparing your meal.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

18% service charge will be added to all checks.