

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 **\$45 for brunch, \$25 for lunch, \$65 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 tortilla chips to **causa Toro Toro** – mashed yellow potato cake, smoked trout, avocado and kabayaki sauce; and **coctel de camarones** with salsa Ecuatoriana, crispy malanga and avocado.

Hot plates encompass **short rib arepas** – crispy corn cake pockets topped with tender shredded short rib, guacamole and crema fresca (Latin-style sour cream), which Miami New Times deemed as *Best Arepas in Miami* in their 2013 annual "Best of the City" awards, and a **wild mushroom coca flatbread** topped with arugula, goat cheese, caramelized shallots and truffle oil, which is also a popular item on the menu at the Dubai restaurant.

Available for parties of eight or more, the *ultimate rodizio experience* features unlimited amounts of perfectly-grilled meats with offerings such as **picanha steak; Omaha ribeye; lamb chops; chorizo sausage** and **achiote-marinated chicken**; however, all guests at the table must participate in this style service.

Chef's Specials include **arroz con mariscos** – saffron rice, chorizo, calamari, shrimp, scallops and mussels; **gambas a la parilla** – jumbo prawns with garlic, parsley, aji rocoto served with grilled bread; and **pollo a la brasa** – grilled achiote chicken, mofongo, cabbage slaw and mojo crema fresca.

A tempting array of *sides* include **arroz congri** – rice, black beans and chimichurri; as well as **maduros** (caramelized plantains) and **yuca fries**, served with an olive oil, lemon, garlic, herbs and vinegar.

Ending on a truly sweet note, *desserts* include a deconstructed **pastelito de guayaba** – guava foam, cream cheese ice cream, tropical fruit salpicon; **cortadito** – chocolate-coffee mousse, orange scented brownie, pistachio ice cream, **Toro Toro tres leches** – soaked geonise cake, dulce de leche, strawberry sorbet; and **La Bomba** – milk 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.

LUNCH/BRUNCH: Every Sunday, for just **\$45 per person** (excluding tax and gratuity), Toro Toro offers **Bottomless Buffet Brunch** featuring unlimited mimosas, bloody Mary's and micheladas. Guests can choose from a decadent display of Pan-Latin choices, including small hot and cold plates, 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 **\$25**, diners can enjoy a **salad bar** with samples of signature dishes such as the ceviche del dia or smoked swordfish dip on a plantain chip; the **rodizio** experience with a selection of adobo turkey breast, chipotle bbq pork shoulder, leg of lamb, glazed pork ribs and achiote flank steak, which changes on a rotating basis; and a **dessert station** with mini specialties like the Toro Toro tres leches, cortadito shot or fresh fruits. The **On The Run Exec Express Lunch** includes soft drinks, iced tea or lemonade. Saturdays, stop in for **Tacos y Chelas**, our do-it-yourself lunch buffet featuring all the tacos you can eat and all the beer you can drink for only **\$23**, the year of Mexican independence.

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 **Matthew Phillips**, Toro Toro's signature cocktails include the refreshing **Passion Fruit Pisco Sour** made with Capurro pisco, passion fruit, lime, egg whites; the **Ahumado**, consisting of Mezcal Vida, Solerno blood orange liqueur, bell pepper, lime juice, agave and a jalapeno ice cube; and the must-have **Negrita** made with Avion Silver tequila, blackberry, lime, pineapple and agave nectar, garnished with an edible orchid.

THE SPACE:

Visible from the InterContinental Miami's new 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 finishings, 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 43 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, **Eric Do** is the executive chef at Toro Toro. Chef Do brings more than 6 years of culinary experience to Toro Toro, with previous stints at Sandoval's Restaurant Raya in California, and the Marriott Hotel & Marina in San Diego. Chef Do's passion for the culinary arts and his dedication to serving the freshest ingredients available are a perfect match for the contemporary Pan-Latin steakhouse.

SEATING:

Dining Room: 125 Seats Bar: 60 Seats Lounge: 75 Seats

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 Saturday** from **11:30 a.m. to 3 p.m.**; **dinner** is served **Sunday through Thursday** **6 p.m. to 11 p.m.**; and **Friday and 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:

Complimentary **valet parking** is offered for brunch; \$10 discounted valet is available for dinner, and \$5 for lunch. Self-parking also available.

RESERVATIONS:

Telephone: **(305) 372-4710**
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PRESS CONTACT:

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