



## **RICHARD SANDOVAL'S DOWNTOWN MIAMI STEAKHOUSE IS BACK!**

*Toro Toro will reopen its dining room & bar on October 23*

**MIAMI, FLA. (October 16, 2020)** – **Toro Toro**, Chef Richard Sandoval's Pan-Latin steakhouse located at the InterContinental Miami in the heart of Downtown Miami, **will reopen to the public on Friday, October 23**. With the reopening, the restaurant will bring back its diverse offerings, embracing the bright and flavorful cuisines and techniques from the islands and Americas. Helming the kitchen at Toro Toro Miami, **Executive Chef Jean Delgado** has elevated the restaurant's already-coveted lunch and dinner menus. The cocktail menu has also been updated with a selection of innovative new drinks.

Keeping the safety of their staff and guests a top priority, Toro Toro has implemented enhanced safety protocols in accordance with recommendations of the CDC, local government and health officials. The restaurant will have socially distanced tables, a maximum of six (6) guests per reservation, extensive sanitation including readily available hand sanitizer throughout the restaurant and mask requirements for staff and guests. Plexiglass partitions have been installed at the restaurant's popular bar, allowing guests to imbibe safely.

On the dinner menu, guests will recognize signature favorites such as the **Chicharrón de Camarón** with crispy shrimp, aji Amarillo, avocado and rocoto; **Lomo Saltado Empanadas** with beef tenderloin, soy sauce and mozzarella, served with avocado sauce; **Organic Heirloom Tomato Burrata Salad** with watermelon, endive, frisée and black garlic vinaigrette; and **Togarashi Tuna Salad** with farm greens, arafitas, edamame, Asian pears, tobiko caviar and lemon wasabi vinaigrette. Hearty and impressive cuts of meat will also be available including the classic **Toro Toro Skewers** and **Tomahawk Steak**.

During lunch, a casual á la carte menu will be offered with dishes including **Braised Short Rib Arepas** topped with avocado; **Chicken & Chorizo Croquettes** with gruyere cheese; **Truffle Mac & Cheese** with cheddar and gruyere cheese; **Toro Toro Burger** with chipotle aioli, avocado, smoked cheddar and bacon; **Churrasco Steak Sandwich** with caramelized onions, provolone and garlic aioli, served with a side of fries; and **Wild Mushroom Flatbread** with goat cheese and caramelized onions.

Cocktail offerings will feature known and loved libations including the **Ahumado** with Mezcal, Solerno, agave, lime and bell pepper served over a jalapeño-blood orange ice cube (\$18); **Smoky Toro Toro** with Maker's Mark Bourbon, Carpano Antico, Luxardo Maraschino and walnut bitters served in a smoked glass (\$18); **Negrta** with Maestro Dobel Tequila, pineapple, lime, blackberry and agave (\$16); as well as creative new drinks such as the **Miami Mule** with Absolut Elyx Vodka, PAMA, lemon, simple syrup and ginger beer (\$16); **Guaipirinha** with Cachaca, lime, simple syrup, guava and aquafaba (\$15); **Zombie Apocalypse** with Brugal 1888 Rum, Brugal Supremo Rum, Dark Rum Midori, pineapple, passion fruit, lime, orange and Absinthe rinse (\$18); and **Sweater Weather**, an invigorating dessert cocktail with Zaya Rum, Licor 43, Khalua, chocolate bitters and a double espresso shot.

Toro Toro, **100 Chopin Plaza**, will be open from **Noon to 11PM daily**. **Reservations are highly encouraged** and can be made through OpenTable, online at [www.torotoromiami.com](http://www.torotoromiami.com) or by calling the restaurant at **305-372-4710**.

### **Media Contacts:**

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