

The image shows the interior of a restaurant named Toroto. The space is dimly lit with warm, circular pendant lights on the ceiling. Large, vibrant murals of tropical leaves, like monstera and banana leaves, are painted on the walls. The dining area features dark wood tables and black leather chairs. Several tables are set with white plates, glasses, and small blue ceramic containers. In the background, a bar area with a metal grid partition and a yellow-lit back wall is visible.

Toroto

BY CHEF RICHARD SANDOVAL

EVENTS AND GROUP BOOKINGS



Nestled within Dubai Marina's iconic Grosvenor House, a Luxury Collection Hotel, Dubai, is Toro Toro—an unparalleled Pan-Latin dining experience helmed by award-winning Chef Richard Sandoval.

Since its inception in 2011, Toro Toro has established itself as Dubai's premier destination for sophisticated Latin American cuisine, artfully blending flavours from Peru to Brazil. The restaurant's distinctive character reflects the vibrant spirit and culinary heritage of Latin America, reimagined through a contemporary lens.



Boasting choice Marina views, Toro Toro's uber-chic, Rustic-Luxe and textured tribal elements interiors set the stage for a refined ambiance, featuring streaks of foliage and tribal textures against a moody color palette.

Toro Toro's philosophy is refreshingly simple: superior Latin cuisine, cocktails with a twist, and consistently outstanding service—all in a space that's both cosmopolitan and full of heart.

Our dedicated team ensures a seamless experience from start to finish, while complimentary valet parking adds an extra touch of convenience for your guests. With versatile spaces that adapt to any occasion, we accommodate everything from intimate gatherings to grand celebrations and signature events.

Choose from our collection of thoughtfully designed settings, including private dining sanctuaries, an intimate wine cellar with a dedicated dining space, sophisticated cocktail lounges, or our terrace showcasing breathtaking Marina vistas.

Our culinary team crafts bespoke menus tailored to your event, ensuring each occasion carries its own distinct signature.



FLOOR PLAN



THE INSIDE STORY

A visit to Toro Toro is a feast for all the senses. The venue's interior—a fusion of sophisticated Latin-American heritage with a contemporary edge—conjures an immersive experience from the moment you step through the doors.

Spread across two levels, the space effortlessly segues from its elegant dining ground floor to a vibey bar and lounge upstairs, with decor that includes grandiose steel bulls, tribal patterns and textures, and lush greenery, all adding to the venue's intriguing, immersive atmosphere.

With intimate corners for cozy catchups and spacious areas for larger group gatherings, each and every aspect of Toro Toro's layout has been meticulously curated to elevate your evening.

RIO SIDE

Rio side offers an ideal setting for both intimate and large gatherings, featuring a spacious layout with a private bar and generous seating capacity. It is perfectly suited for accommodating long tables close to each other, making it an excellent choice for events that require flexibility, comfort, and a touch of exclusivity.

SEMI-PRIVATE AREA:
Capacity for 18 pax seated.

TERRACE:
Capacity of 25 pax seated / 40 pax standing.

MAIN INDOOR DINING AREA:
Capacity of 60 pax seated / 80 pax standing.

INDOOR LOUNGE:
Capacity of 16 pax seated / 20 pax standing.



SAO PAULO

Spread across two levels, the space effortlessly segues from its elegant dining ground floor to a vibey bar and lounge upstairs, with decor that includes grandiose steel bulls, tribal patterns and textures, and lush greenery, all adding to the venue's intriguing, immersive atmosphere.

SEMI-PRIVATE AREA:
Capacity for 18 pax seated.

TERRACE:
Capacity of 30 pax seated / 50 pax standing.

MAIN INDOOR DINING AREA:
Capacity of 80 pax seated / 100 pax standing.

PRIVATE ROOM:
Capacity of 8 pax seated.



PRIVATE WINE CELLAR

Nestled within the heart of the restaurant, our exclusive wine cellar provides an ambiance of sophistication and intimacy. Reserved for VIP groups and corporate gatherings.

PRIVATE AREA:
Capacity for 8 pax seated.



MONTES

Spacious and inviting section, uniquely designed to cater to guests who prefer a smoking-friendly atmosphere. The area has high sharing tables as well.

INDOOR LOUNGE:
Capacity of 80 pax seated / 200 pax standing.



ATACAMA

The area is elegantly separated from the rest of the venue by a tasteful wooden gate, ensuring privacy without compromising the ambiance. Ideal for Luxury product launch, VIP gatherings, or intimate occasions. The area has a private bar that enhances the exclusivity of the lounge, offering personalized service.

SEMI-PRIVATE AREA:

Capacity for 40 pax seated / 80 pax standing.





THE VIBE IS ALIVE

At Toro Toro, the energy extends beyond just the cuisine, cocktails, and decor. Our entertainment program houses some of Dubai's hottest DJs and entertainers.

Dining downstairs or imbibing in the upstairs lounge—the atmosphere is always electric, blending Latin-infused rhythms with contemporary soundscapes to craft a seamless soundtrack to your night.

FOOD PACKAGES



FROM LATIN AMERICA, WITH LOVE

Toro Toro's culinary philosophy is firmly rooted in the bold, vibrant flavours of Latin America, drawing inspiration from Brazil, Peru, Argentina, Colombia, and beyond.

Curated by acclaimed Chef Richard Sandoval, our menu celebrates the art of sharing, featuring signature Churrasco-style meats, exquisitely balanced ceviches, and creative dishes that truly embody the essence of Pan-Latin cuisine.



CARDAPIO ROYAL

COLD STARTERS

Salmon Tiradito (C,D,F,G,SY)

ponzu passion fruit sauce / burrata basil oil / lime zest

Kale Salad (D,G,SL,SY,V)

manchego cheese / pomegranate canchas / candy tomato / orange balsamic vinaigrette

HOT STARTERS

Prime US Beef Fillet Anticucho (D)

mirasol chili roasted corn / hearth of palm
aji amarillo

Cachapas (D,G,V,E)

venezuelan sweet corn pancake / halloumi cheese
sour cream / pico de gallo

MAINS

Encocado (C,F,G,S,SS,TN)

black cod / prawns / squid / coconut / aji mirasol
rice / mango chalaquita

Achiote Marinated Chicken Thigh (C,G,M,S,SS,SY)

soy / achiote / orange / oregano

Grilled Asparagus (G,SS,SY,V)

miso aioli / tahini- avocado foam / sesame seeds

Sweet Potato Fries (E,V)

chipotle aioli

DESSERT

Toro Toro Tres Leches (D,E,G)

vanilla cake / evaporated milk / condensed milk
heavy cream / mango

AED 390 Per Person

(C) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (L) LUPIN (M) MUSTARD (H) HEALTHY
(PN) PEANUTS (TN) TREE NUTS (S) SHELLFISH (SY) SOY (SS) SESAME (SL) SULPHITES
(F) FISH (V) VEGETARIAN



CARDAPIO PLATINUM

COLD STARTERS

Smoked Guacamole (V)

mexican mashed smoked avocado / tortilla chips

Huachinango Ceviche (C,F)

sea bass / orange / leche de tigre / sweet potato
coriander / red onion

Kale Salad (D,G,SL,SY,V)

manchego cheese / pomegranate canchas / candy
tomato / orange balsamic vinaigrette

HOT STARTERS

Mushroom Coca (D,G,V)

sautéed wild mushrooms / arugula goat cheese
truffle oil

Corn Fed Chicken Tacos (C,D,G)

morita chili sauce / coriander / shaved red
onion

Crispy Prawns (D,E,G,S,SY,SL)

panko breaded prawns / melcocha sauce
arugula / mango / red chile

AED 475 Per Person

MAINS

Beef Rib Eye Steak (C)

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Achiote Marinated Chicken Thigh (C,G,M,S,SS,SY)

soy / achiote / orange / oregano

Sweet Potato Fries (E,V)

chipotle aioli

DESSERT

Toro Toro Tres Leches (D,E,G)

vanilla cake / evaporated milk / condensed milk
heavy cream / mango

(C) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (L) LUPIN (M) MUSTARD (H) HEALTHY
(PN) PEANUTS (TN) TREE NUTS (S) SHELLFISH (SY) SOY (SS) SESAME (SL) SULPHITES
(F) FISH (V) VEGETARIAN



CARDAPIO PREMIUM

COLD STARTERS

Smoked Guacamole (V)

mexican mashed smoked avocado / tortilla chips

Burrata (D, G, V)

heirloom tomato caviar / coriander pesto / black olives / balsamic pearls

Huachinango Ceviche (C, F)

sea bass / orange / leche de tigre / sweet potato coriander / red onion

HOT STARTERS

Prime US Beef Fillet Anticucho (E)

anticucho skewer / mirasol chili / roasted corn

Crispy Prawns (D, E, G, S, SY, SL)

panko breaded prawns / melcocha sauce / arugula mango / red chile

Mushroom Coca (D, G, V)

sautéed wild mushrooms / arugula / goat cheese truffle oil

MAINS

Rodizio Style (G, S, SY)

free flow of meats and sides, carved at your table.

brazilian-style picanha steak / rib eye steak beef tenderloin / australian lamb chops / achiote marinated chicken thighs / prawns

Sweet Potato Fries (E, V)

chipotle aioli

Grilled Asparagus (G, SS, SY, V)

miso aioli / tahini- avocado foam / sesame seeds

Kale Salad (D, G, SL, SY, V)

manchego cheese / pomegranate canchas candy tomato / orange balsamic vinaigrette

DESSERT

La Bomba (D, E, N)

exploding chocolate sphere / lucuma mousse/ vanilla moelleux / almond cookie crumb / fresh berries

AED 650 Per Person

(C) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (L) LUPIN (M) MUSTARD (H) HEALTHY
(PN) PEANUTS (TN) TREE NUTS (S) SHELLFISH (SY) SOY (SS) SESAME (SL) SULPHITES
(F) FISH (V) VEGETARIAN

BEVERAGE PACKAGES



Of course, complementing the menu is an extensive line-up of handcrafted cocktails—all with a Latin twist—and an exclusive wine cellar housing labels from across the Americas.

At Toro Toro, each and every dish and drink is crafted to spark ideas, kindle conversation, and ignite inspiration.



NON-ALCOHOLIC PACKAGE

fresh juices (two kinds), 1 mocktail (customized),
soft drinks, still and sparkling water

AED 120 / for 3 hours per person

AED 40 / per additional hour

STANDARD ALCOHOLIC PACKAGE

fresh juices (two kinds), 1 mocktail (customized),
soft drinks, still and sparkling water, beers
(3 selected ones), white wine (pouring brand),
red wine (pouring brand)

AED 120 / for 1 hour per person

AED 60 / per additional hour

SILVER PACKAGE

fresh juices (two kinds), 1 mocktail (customized),
soft drinks, still and sparkling water, beers (3 selected
ones), white wine (pouring brand), red wine (pouring
brand), house spirits (1 whisky, 1 gin, 1 vodka, 1 rum), spar-
kling wine or luxury collection cocktail

AED 220 / for 1 hour per person

AED 120 / per additional hour

GOLD PACKAGE

fresh juices (two kinds), 1 mocktail (customized),
soft drinks, still and sparkling water, beers (3 selected ones),
white wine (premium house brand), red wine (premium
house brand), Premium house spirits (1 whisky, 1 gin, 1
vodka, 1 rum), sparkling wine or luxury collection cocktail

AED 150 / for 1 hour per person

AED 80 / per additional hour

PLATINUM PACKAGE

fresh juices (two kinds), 1 mocktail (customized),
soft drinks, still and sparkling water, beers (3 selected
ones), white wine (premium brand), red wine (premium
brand), premium spirits (1 whisky, 1 gin, 1 vodka, 1 rum),
champagne or luxury collection cocktail

AED 450 / for 1 hour per person

AED 250 / per additional hour

ALL PRICES ARE IN AED INCLUSIVE OF 10% SERVICE CHARGE,
7% MUNICIPALITY FEES AND 5% VAT



HOUSE WHITE WINE

Vistana, Sauvignon blanc, Chile

ROSÉ WINE

Sauvion D'Anjou, France

HOUSE RED WINE

Vistana , Cabernet Sauvignon, Chile

SPARKLING WINE

Conte Fosco Cuvée Brut, Italy

CHAMPAGNE

Laurent Perrier, Brut NV

POURING BRAND

Vodka: Ketel One

Whisky: Johnnie Walker Black Label

Rum: Matusalem Platino

Gin: Tanqueray

PREMIUM WHITE WINE

Lapostolle Grand Selection,
Sauvignon Blanc, Chile

PREMIUM ROSÉ WINE

M Minuty Chateau Minuty, France

PREMIUM RED WINE

Kaiken Ultra, Malbec, Argentina

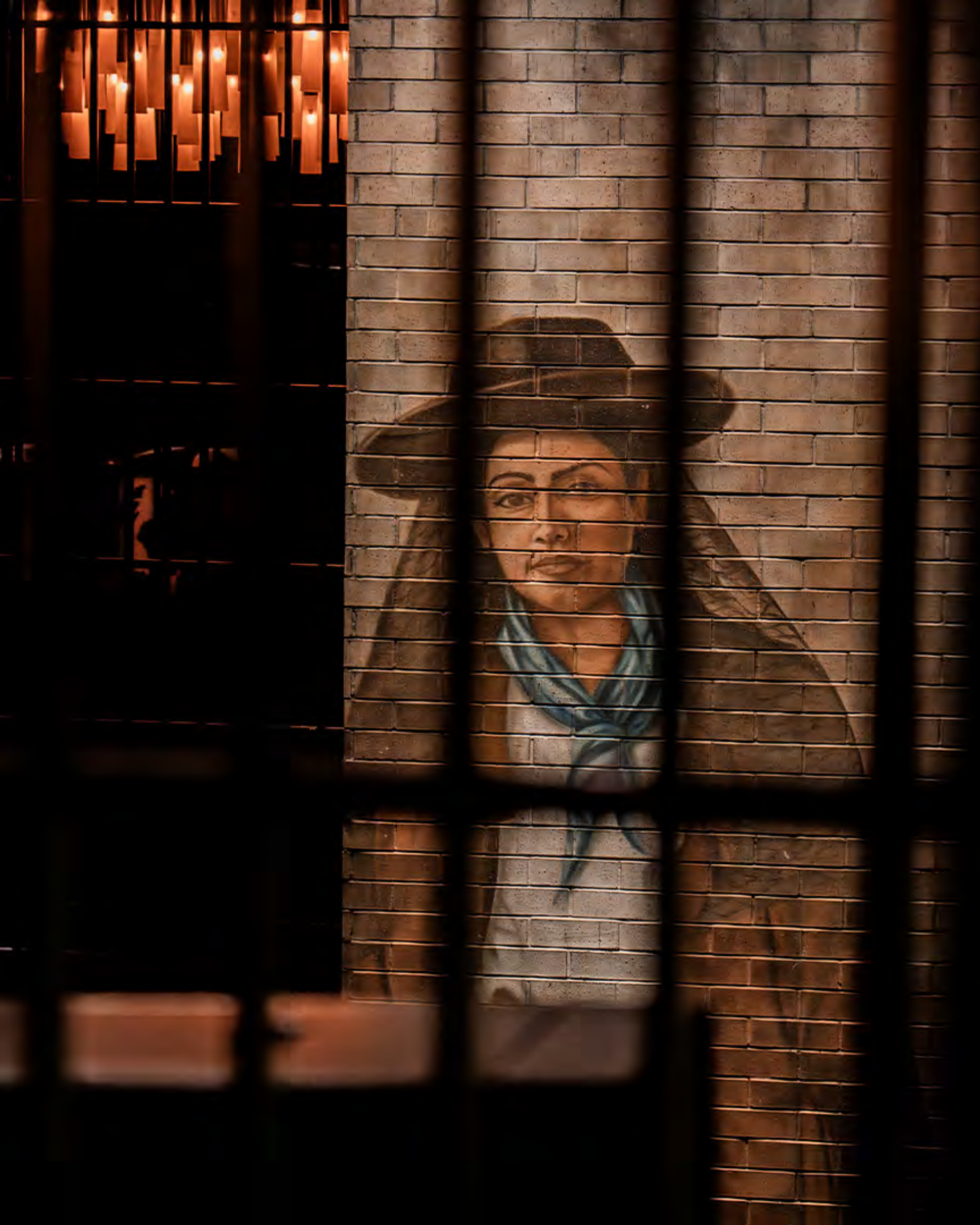
PREMIUM SPIRITS

Vodka: Ketel One

Whisky: Johnnie Walker Double Black Label

Rum: Matusalem Reserve

Gin: Tanqueray 10



GET IN TOUCH

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