



Bloom Restaurant - Toronto's Nuevo Latino Cuisine

For Reservations Click [HERE](#)

SOPA DEL DIA

Chef's Daily Soup Creation

\$6

POTAGE DE FRIJOLES NEGROS (GF)

Black Beans Soup With Onion Mojo

\$6

ENSALADA (GF)

Kale, Roasted Beets & Pumpkin, Avocado, Apples,

Blue Cheese With Black Garlic Vinaigrette

\$9

CAESAR LATINO

Romaine Lettuce, Homemade Caesar Dressing,

Serrano Chips, Corn Tortillas, Manchego Shavings

\$9

Add: Grilled Chicken or Salmon \$8

LOMO SALTADO

Sautéed Beef Tenderloin Onions, Tomatoes, Rice, Yucca Fries

\$18

"THE CLASSIC CUBANO SANDWICH"

Braised Pork, Sweet Ham & Emmental Swiss Cheese, Cassava Fries

\$14

CHIVITO DE POLLO

Chilean Style Grilled Chicken Sandwich, Spinach, Avocado & Blue Cheese With

Rocoto Mayo

\$15

TACO DE PESCADO (GF)

Daily Fish Taco, Refried Beans, Onions, Guacamole,

Habanero & Cilantro Cream

\$14

PENNE A LA HUANCAINA

Pasta, Sautéed Salmon, Shallots, Aji Amarillo, Fresh Cheese

\$15

Chef Pedro Quintanilla

* GF (Gluten Free)

SUMMERLICIOUS LUNCH MENU

\$23

[RESERVE HERE](#)

APPETIZERS

GAZPACHO VERDE SOUP

Green Grapes, Oranges, Kale, Toasted Almonds (Vegetarian)

ENSALADA AMAZONA

Kale, Avocado, Palm Heart, Queso Fresco, Brazilian Nuts, Açai Vinaigrette

CEVICHE DE PULPO

Octopus, Habanero peppers, Onion,

Marinated in Passion Fruit Aji Amarillo Leche de Tigre

MAINS

CAUSA LIMEÑA

Terrine of Blue Potatoes, Duquesne Crab Layered

with Avocado and Huancaína Sauce, Served with Mixed Greens Salad

SALTADO DE PORTOBELLO Y ESPINACA

Portobello Mushrooms Caps, Spinach, Tomatoes and Red Onions,

Sautéed in a Sweet Soya Sauce, Served with Steamed Rice & Cassava Fries

(Vegetarian)

PICANHA A LA BRAZA

Grilled Sirloin Cap, Topped with Pineapple-Cinnamon Salsa,

Served With Cassava Fries

TRUCHA TROPICAL

Grilled Arctic Char Fillet Topped with Mango Papaya Salsa,

Served with Red Quinoa Salad

DESSERTS

TURRON DE GUAVA

Guava Semifreddo Served With Lime Shortbread Cookies

TORTA DE MARACUJA

Passion Fruit & Dulce De Leche Cake

CHOCOLATE TRES LECHES CAKE

Semi-Sweet Chocolate Cake, Soaked In Condensed, Evaporated Milk & Cream

Sauce, Served With Dulce De Leche Cream & Berries

SUMMERLICIOUS DINNER MENU

\$35

[RESERVE HERE](#)

APPETIZERS

GAZPACHO VERDE SOUP

Green Grapes, Oranges, Kale, Toasted Almonds(vegetarian)

ENSALADA AMAZONA

Kale, Avocado, Palm Heart, Queso Fresco, BraZilian Nuts, Açai Vinaigrette

CEVICHE DE PULPO

Octopus, Habanero Peppers, Onion, Marinated In Passion Fruit Aji Amarillo

Leche de Tigre

CAUSA LIMEÑA

Terrine Of Blue Potatoes, Duquesne Crab Layered

With Avocado And Huancaína Sauce

MAINS

PICANHA A LA BRAZA

Grilled Sirloin Cap, Topped with Pineapple-Cinnamon Salsa,

Served With Cassava Terrine

TRUCHA TROPICAL

Grilled Arctic Char Fillet Topped with Mango Papaya Salsa,

Served With Red Quinoa Salad

SALTADO DE PORTOBELLO Y ESPINACA

Portobello Mushrooms Caps, Spinach, Tomatoes And Red Onions,

Sautéed In A Sweet Soya Sauce, Served with Steamed Rice & Cassava Fries

(vegetarian)

POLLO COPACABANA

Roasted Chicken In a Coconut-Lime Broth Served With Butternut Risotto

DESSERTS

TURRON DE GUAVA

Guava Semifreddo Served With Lime Shortbread Cookies

TORTA DE MARACUJA

Passion Fruit & Dulce De Leche Cake

CHOCOLATE TRES LECHES CAKE

Semi-Sweet Chocolate Cake, Soaked In Condensed, Evaporated Milk & Cream

Sauce, Served With Dulce De Leche Cream & Berries