



MIAMI SPICE MENU

CHOICE OF:

WATERMELON 'CAPRESE'

LOCAL BURRATA, BASIL, MINT & SICILIAN OLIVE OIL

OR

YELLOWFIN TUNA TARTARE

CILANTRO, JALAPENO, YUZU-MISO & RICE CRISPS

ADD AMERICAN CAVAIR +\$9

OR

'ARROZ CON PICADILLO' ARANCINI

SMOKED PORK BELLY, SOFRITO & CREMA

CHOICE OF:

PASTA CARBONARA

BLACK TRUFFLE, EGG YOLK & HERITAGE BACON

OR

YELLOWTAIL SNAPPER 'MILANESA'

MARINATED TOMATOES, FENNEL POLLEN & LEMON

OR

GRILLED BEEF SHORT RIBS

FRENCH ONION 'BORDELAISE' & WHIPPED POTATO PUREE

ADD BRULEED FOIE GRAS +\$13

CHOICE OF:

DIRT CUP

HAZELNUT, CHOCOLATE, SALTED CARAMEL & VANILLA

OR

POPCORN ICE CREAM

BROWN BUTTER, VANILLA SALT, CHANTILLY & MERINGUE

OR

TROPICAL FRUIT SORBET

FROZEN COCONUT MILK, COCONUT JELLY & LIME

\$60++ PER PERSON

\$45++ OPTIONAL 3 COURSE WINE PAIRING