



Miami Spice
LUNCH (\$28 P/P)

APPETIZERS

(Your choice of)

Catch of Tomorrow

Plant-Based Crudo + Heirloom Gazpacho + Okra + Chive

Ful Medames

Egyptian Fava Beans Spread + Chili + Paprika + Flat Bread

Gazpacho

Heirloom Tomato + Bell Pepper + Cucumber + Sherry (Chilled)

Roasted Squid (add \$9)

Medjool Dates + Chorizo + Chili + Cilantro + Sumac

Burrata (add \$9)

San Marzano Sorbet + Nasturtium + Elixir Gel + Crumbs

MAINS

(Your choice of)

Bucatini Baba Ganoush

Bucatini Pasta + Eggplant + Dukkah + Aleppo

Pork Tenderloin

Carrot Puree + Roasted Okra + Honey + Dijon

Chicken Za'atar

Heirloom Tomato + Olives + Onion + Feta + Cucumber

Bluehouse Salmon (add \$15)

Organic Farro + Kalamata Olives + Mint + Bell Pepper + Chili

Bucatini di Mare (add \$15)

Shrimp + Octopus + Grilled Squash + Orange Beurre Blanc

DESSERTS

(Your choice of)

Ice Cream & Sorbet

Chef's Selection of Ice Cream & Sorbet

Phyllo Napoleon (add \$7)

Crispy Phyllo + Cardamom-Allspice Smoked Chantilly + Coffee + Berries

(Tax & Service Charge are not included)

// Vegetarian



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Miami Spice
DINNER (\$60 P/P)

APPETIZERS

(Your choice of)

Catch of Tomorrow 

Plant-Based Crudo + Heirloom Gazpacho + Okra + Chive

Seasonal Roots 

Farm to Table Roots + Clementine + Labneh

Burrata 

San Marzano Sorbet + Nasturtium + Elixir Gel + Crumbs

Roasted Squid (add \$7)

Medjool Dates + Chorizo + Chili + Cilantro + Sumac

Manti (add \$7)

Turkish Dumplings + Lamb + Labneh + Tahini + Sumac + Pistachios

MAINS

(Your choice of)

Organic Farro 

Emmer Wheat Berries + Gratitude Garden Farm Mushrooms + Chili

Pork Tenderloin

Purple Potato + Arugula + Pomegranate + Pickled Plums

Bluehouse Salmon

Mi-Cuit + Asparagus Velouté + Sprouts + Aquafaba Aioli + Tomato Confit

Octopus (add \$15)

Xistorra Foam + Fingerling Potato + Jalapeño + Cocoa Nibs + Olive

Lamb Chops (add \$19)

Moroccan Mint Tea Infused + Carrot Puree + Crispy Yukon + Green Peas

DESSERTS

(Your choice of)

Ice Cream & Sorbet

Chef's Selection of Ice Cream & Sorbet

Phyllo Napoleon

Crispy Phyllo + Cardamom-Allspice Smoked Chantilly + Coffee + Berries

Kunafa (add \$7)

Phyllo + Rose Water + Armenian Sweet Cheese + Pistachios + Berries

(Tax & Service Charge are not included)

 // Vegetarian



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Medjool Dates + Chorizo + Chili + Cilantro + Sumac

Manti (add \$7)

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MAINS

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WINE PAIRING

"Silk Route" - \$21 P/P

WHITE WINE

(3 oz. pour - Your choice of)

Skouras, Argolida, Peloponnese, Greece (Moscofilero)
Kavaklidere, Kapadokya, Türkiye (Emir-Narince)

RED WINE

(3 oz. pour - Your choice of)

Kir Yanni, Ramnista, Greece (Xinomavro)
Ixsir, Altitudes, Batroun District, Lebanon (Caladoc-Tempranillo)

DESSERT WINE

(1.5 oz. pour)

Feudo Montoni, Passito, Terre Siciliane, Sicily, Italy (Catarratto-Grillo)

"Southern Europe Route" - \$27 P/P

WHITE & ROSE WINE

(3 oz. pour - Your choice of)

Hiruzta, Txakoli, Getariako Txakolina, Spain, 2020 (Hondarrabi Beltza-Zuri)
Domaine Denizot, Sancerre, France (Sauvignon Blanc)
San Marzano, Edda, Puglia, Italy (Chardonnay-Fiano-Muscadet)

RED WINE

(3 oz. pour - Your choice of)

Haut Pezat, St. Emilion, Grand Cru, Bordeaux, France, 2018 (Merlot-Cab Franc)
Zingari, Petra, Toscana, Italy, 2018 (Syrah-Sangiovese-Petit Verdot)
Bodegas Angosto, La Tribu, Valencia, Spain, 2010 (Grenache)

DESSERT WINE

(Your choice of)

Les Lions de Suduiraut, Sauternes, Bordeaux, France (Semillion-Sauvignon)



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