



## FEATURED COCKTAILS 16

### LA SIRENA

zyr vodka, st. germain, strawberry, lemon

### BESO DE FUEGO

cazadores reposado tequila, passion fruit, lime, jalapeño

### COPA DE VIDA

bombay dry gin, elderflower tonic water, lemon, crème de violette

## WINES BY THE BOTTLE

### BUBBLES

#### CAVA GALDA, SPAIN 50

#### DUVAL LEROY ROSE PRESTIGE CHAMPAGNE 90

### WHITE

#### LA VILLAUDIÈRE, POUILLY FUME 2022 60

#### GAINTZA TXAKOLINA 2020, SPAIN 60

### RED

#### VINA ALBERDI, RIOJA RESERVA 2019 60

#### JUAN GIL, JUMILLA 2019 60

MIAMI SPICE MENU OFFERED TO PARTIES OF 7 OR LESS\*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

## APPETIZERS SELECT ONE

### ROMANA SALAD – VEG/GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

### PAN CON TOMATO – VG

sourdough bread, tomato, spanish olive oil

### PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

### DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

### MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

#### SUPPLEMENTS

##### TUNA TARTARE 10

avocado, seeded lavosh cracker, truffle, crème fraîche

##### GAMBAS AJILLO 10 – GF

argentinian shrimp, harissa, parsley sauce, crispy garlic

## MAINS SELECT ONE

### SKIRT STEAK

romesco sauce, agrodolce onion, veal jus, crispy potato

### BRANZINO – GF

almond, grape, salsa verde, ajo blanco, fingerling potato

### PAELLA DE POLLO – GF

spanish bomba rice, baby leek, wild mushroom

### PAELLA DE HONGOS – VG/ GF

spanish bomba rice, exotic mushroom, asparagus, sofrito, lemon

#### SUPPLEMENT

##### PAELLA DE MARISCOS 20 – GF

spanish bomba rice, sofrito, argentinian shrimp, squid, mussel, lemon

## DESSERTS SELECT ONE

### CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

### TRES LECHES

vanilla ice cream, tres leche cake, caramel chantilly, chocolate pearls

MIAMI SPICE  
DINNER  
45