

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

TORRESELLA PROSECCO 50

**DUVAL LEROY ROSE PRESTIGE
CHAMPAGNE 90**

WHITE

LA VILLAUDIÈRE, POUILLY FUME 2022 60

GAINZA 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