



## MIAMI SPICE LUNCH MENU \$25

Choose One Item Per Course

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### APPETIZERS

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**Fresh Soup of the Day**

**Crispy or Grilled Calamari**

Garlic aioli

**Seafood Ceviche**

Citrus blend, rocoto pepper, bermuda onions, cilantro shrimp, calamari, octopus, fish, glazed yarms, corns

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### ENTREE

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**Salmon**

Grilled, honey dijon glazed, roasted baby potatoes, seasonal vegetables

**Paella Casablanca**

Shrimp, calamari, Mussels, clams, chicken, spanish saffron rice

**Lobster Ravioli w / Shrimp**

Tomato brandy cream sauce

**Lomo Saltado**

Beef stir fry, bermuda onions, tomatoes, white rice and french fries

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### DESSERTS

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**Key Lime Pie**

**Flan**

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions*



# MIAMI SPICE DINNER MENU **\$39**

Choose One Item Per Course

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## APPETIZERS

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### Grilled Octopus

Roasted potatoes, ragout of vegetables, Aji amarillo aioli, balsamic reduction

### Tuna Tartar

Ginger sesame soy, avocado, wonton crisps, aji amarillo aiolio, teriyaki sauce

### Lobster Croquetas

Tartar sauce

### Oyster on a Half Shell

Served with our tangy cocktail sauce

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## MAIN COURSE

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### Whole FL Lobster w/ stuffed

Broiled with crabmeat shrimp bechamel

### Fried whole Snapper

Served "a Lo Cubano" with white rice and black beans

### Grouper Filet

Seared, mushroom cream sauce, sauteed bok choy, garlic  
mashed potatoes, crispy potatoes curls

### Ribeye

Grilled ribeye with red wine bourbon reduction potatoes and asparagus

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## DESSERTS

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### Tres leches (Three Milks)

### Guava Cheesecake

### Chocolate Spill Over

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