



MIAMI SPICE DINNER \$60

Choose One Item Per Course

RECOMMEND WINE PAIRINGS

4oz servings

Santa Margherita, Pinot Grigio \$10

Jacques Dumont, Sancerre \$15

Trivento Golden Reserve, Malbec \$10

Austin Hope, Cabernet Sauvignon \$15

APPETIZERS

Grilled Octopus

Roasted potatoes, ragout of vegetables, Aji amarillo aioli, hoisin sauce

Brussel Sprouts

Roasted brussel sprouts with fig vinaigrette

Tuna Tartar

Sesame seeds, avocado, crispy wonton, aji amarillo aioli, nikkei sauce, with bedding of cucumber

Beef Tostones

Crispy tostones, broiled mozzarella cheese, shredded beef stew, pickled coleslaw, hoisin sauce

MAIN COURSE

Fried whole Snapper

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

Paella

Shrimp, calamari, mussels, chicken, spanish saffron rice

Pescador

Corvina filet, shrimp, calamari, mussels, roasted pepper cream sauce

Lomo Saltado

Beef stir-fry, bermuda onions, tomatoes, green peas, french fries, white rice

SPECIALTIES ADD ON'S

Lobster Tail \$40 | Shrimp \$25 | Truffle Mashed Potatoes \$10

DESSERTS

Tres leches | Guava Cheesecake | Chocolate Spill Over

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