

MIAMI SPICE DINNER \$45

Choose One Item Per Course

RECOMMEND WINE PAIRINGS

4oz servings

Santa Margherita, Pinot Grigio \$10
Craggy Range, Sauvignon Blanc \$10
J Lhor, Merlot \$8
San Simeon, Cabernet Savignon \$10

COCKTAILS

Rum Old Fashion \$12

Flor de Cana, Simple Syrup, 2 Dashes Angostura Bitters

Rum Espresso Martini \$12

Flor de Cana, JF Hadens Espresso Liqueur, Simple Syrup, Espresso

APPETIZERS

Grilled Octopus

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

Tuna Tartar

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

Oyster on a Half Shell

Served with our tangy cocktail sauce

Beef Tostones

Crispy tostones, broiled mozzarella cheese, shredded beef stew, crispy potato curls, spicy coleslaw, hoisin sauce

MAIN COURSE

Fried whole Snapper

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

Salmon

Pan-seared, honey-dijon glazed, garlic mashed potatoes, steamed broccoli

Lomo Saltado

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

Paella

Shrimp, calamari, mussels, chicken, spanish saffron rice

SPECIALTIES ADD ON'S

Lobster Tail \$25 | Shrimp \$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