



Miami Spice

Lunch

40 per person

First Course

Crispy Artichokes

coriander dipping sauce

Heirloom Tomato Panzanella

focaccia croutons, papaya, persian cucumber,
stracciatella, basil, olive oil, sherry vinegar

Croquetas Mixta

taste of our two signature croquetas:
Carbonara & Mushroom

Yellowfin Tuna Tartare

asian pear, white soy & yuzu ponzu, togarashi

Second Course

Orechette Pasta

toasted pine nuts, broccoli rabe, herb gremolata,
pecorino toscano, Italian sausage

Pan Roasted Salmon

gigante beans, preserved lemon, piquillo
peppers

Churrasco Steak +12

frites, piquillo peppers chimichurri &
green peppercorn sauce

Sra. Martinez Burger

double patties, melting american cheese, house pickles,
special sauce, caramelized onions and Zack's bun

Desserts

Bread Pudding

chocolate, cognac soaked raisins à la mode

Butterscotch Budino

caramelized peanut brittle





Miami Spice

Dinner

65 per person

First Course

Shaved Brussel Sprout Salad

caramelized golden raisins, roasted pistachio,
pecorino toscano, lemon vinaigrette

Sweet Corn & Crab Arancini

sweet corn risotto, chilled lump crab salad, saffron aioli

Wagyu Steak Tartare

black summer truffle, béarnaise aioli, crostinis

Prawns al Ajillo

manzanilla, grilled bread, herb butter

Second Course

Orechette Pasta

toasted pine nuts, broccoli rabe, herb gremolata, pecorino
toscano, Italian sausage

Swordfish Au Poivre

Pomme purée, chef's mushroom mix

Churrasco Steak

frites, piquillo peppers chimichurri & peppercorn sauce

Pan Roasted Salmon

gigante beans, preserved lemon, piquillo peppers

Center-Cut Filet Mignon +15

roasted bone marrow, slow caramelized shallot jam, bordelaise

Dessert

Butterscotch Budino

caramelized peanut brittle

Bread Pudding

chocolate, cognac soaked raisins à la mode

Basque Cheesecake Brûlée

raspberry purée, graham cracker crumb