

MIAMI SPICE

\$50 PER PERSON

Guacamole for the Table

Choose one item from each section

QUESO FUNDIDO

Oaxaca melted cheese, rajas, served with tortillas

SOPA TORTILLA

Tortilla soup, chicken, cilantro, avocado, crema, tortilla strips

ENSALADA REMOLACHA

Beets, avocado, tomatillo, orange dressing

ESQUITES

Corn, Mexican mayo, chile pequin, Cotija cheese, crema, cilantro, lime

ENSALADA DE TOMATE Y AGUACATE

Tomato, avocado, cucumber, red onion, cilantro mojo vinaigrette

DUCK FLAUTA

Duck tinga, Mexican crema, Cotija cheese, salsa verde, salsa negra

TUNA TOSTADA*

Tuna tostada with salsa macha, avocado, cilantro, leeks

AGUACHILE CAMARÓN

Shrimp aguachile in a spicy green citrus marinade, avocado, red onions, radish, tortilla strips

ALBÓNDIGAS

Homemade meatballs in a chipotle and tomato sauce, Cotija cheese, cilantro

BRUSSELS SPROUTS

Crispy Brussels sprouts, chile de árbol, almond cream, pumpkin seeds, lime

CAMARÓN AJO NEGRO

Shrimp, sweet black garlic, lime, shallots, poblano peppers

MUSHROOM TACO

Sautéed mushrooms, cilantro, onions, radish

CARNE ASADA TACO

Grilled steak, onion, cilantro, salsa roja

FISH TACO

Crispy cod, pickled onions, pickled cabbage, cilantro crema, lemon

CARNITAS TACO

Confit pork shoulder, salsa verde cruda, onion, cilantro, pork rinds

FLAN

Cajeta egg custard, caramel, fruit segments

TRES LECHES

Sponge cake, three milks, salted caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

An 18% service charge will be added for parties of 6 or more.