

MIAMI SPICE

ميامي سبايس

Available August 1st – September 30th
\$60 per person + tax and gratuity

APPETIZER

فاتح الشهية

Choose one of the following

TUNA TARTARE & BRIOCHE

fresh yellowfin tuna tossed with cucumber, red onion, and cilantro.
finished with a silky umami aioli. served on toasted brioche.

SHISH BARAK DUMPLINGS

hand-folded dumplings filled with kobe beef and Moroccan spices,
served in a warm ponzu- yogurt glaze with a citrus glow.

CARAMELIZED GOAT CHEESE CIGAR

crisp phyllo rolls filled with creamy goat cheese, drizzled with local
honey and infused with truffle essence — sweet, salty, and irresistible.

WAGYU BEEF KOFTE

juicy wagyu beef spiced with ras el hanout, served over tomato confit
and finished with a dollop of whipped labneh.

ENTREE

دخول

Choose one of the following

CHICKEN TAGINE

slow-braised chicken simmered with preserved lemon, potatoes,
and green olives. served with warm house pita.

WILD MUSHROOM COUSCOUS

a rich medley of wild mushrooms and pearl couscous,
layered with green onions, and a touch of truffle oil. *vegan option*

BRANZINO FILET

delicate branzino filet, paired with a smoked trout pearls.
finished with beurre black, lemon zest, and fresh chives.

DESSERT

حلوى

Choose one of the following

TRES LECHES BAKLAVA

a luscious twist on tradition — layers of crispy phyllo soaked in
tres leches, topped with pistachios.

CRÈME BRÛLÉE

a silky-smooth vanilla custard topped with a thin,
crisp layer of caramelized sugar, and frozen raspberries

+\$15 add a glass of our sommelier's selection; white, red, or rosé wine 5oz.

A service charge of 22% is applied to all checks to ensure fair compensation for our staff
and maintain the highest quality of service for our guests. Thank you for your understanding and support.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.