

# PLANTA

## SEPTEMBER MIAMI SPICE DINNER MENU

39 per person + tax & service charge  
Available Monday to Sunday

### 1st COURSE

choice of

#### CRISPY RICE

hearts of palm & avocado, kizami wasabi

#### CHICKPEA SCALLION PANCAKE

arugula, truffle parmigiana  
(+6 supplement)

#### CROQUETTES

cashew mozzarella, smoked mushroom, ranch dressing

#### CAULIFLOWER TOTS

truffled almond parmesan

### 2nd COURSE

choice of

#### HABIBI

split pea fritters, lentils, cauliflower, greens, parsley, mint, cilantro, sumac, tahini

#### PLANTA BURGER

queso, dill pickles, tomato, lettuce, mustard, chipotle aioli, tajin fries

#### UDON NOODLES

truffle mushroom cream  
ADD TRUFFLE +\$6

#### BUFFALO CAULIFLOWER PIZZA

cauliflower, cashew mozzarella, scallions, ranch dressing

### DESSERT

choice of

#### CHEF'S SELECTION OF SOFT SERVE

#### YOUNG THAI COCONUT

coconut basil & chia seed pudding, passion fruit sorbet, coconut chips

#### CHOCOLATE TERRARIUM

chocolate mousse, peanut butter cream, chocolate date soil, salted caramel  
(+\$4 supplement)

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#### LEMONGRASS MOJITO

brugal rum, kombucha  
roof top lemongrass  
(+10 supplement)

#### WATERMELON MULE

three olives vodka, watermelon juice,  
lime, ginger beer  
(+\$10 supplement)

#### SOMMELIER'S SELECTED WINE PAIRING

sake, white, red and dessert wines paired with each course  
(+\$26 supplement)