

MIA

Paya

FLA

LIGHT & FRESH

- **SMASHED CUCUMBER 17** DF GF V
Roasted Tomatoes, Sweet Onions, Cilantro, Whipped Tahini
- YELLOWFIN TUNA CRUDO 24**
Roasted Pepper Romesco, Orange, Pumpkin Seeds
- SHRIMP PAPAYA SALAD 23** DF GF
Tomatoes, Thai Basil, Tamarind Vinaigrette, Crispy Plantain
- ENDIVE SALAD 19** GF V
Orange, Walnuts, Pecorino Toscano
- WAHOO CEVICHE* 24** DF GF
Leche De Tigre, Avocado, Cachucha Peppers, Island Chips
- **SCALLOP CRUDO* 23** DF GF
Seasonal Fruit, Jalapeño, Shallot, Passion Fruit, EVOO
- HAMACHI CRUDO* 22** DF GF
Cachucha Pepper, Yuzu Kosho, EVOO
- WAGYU BEEF TARTARE* 22**
Pickles, Dijon Aioli, Grilled Bread

APPETIZERS

- ISLAND CRAB CAKE 23**
Blue Crab, Papaya Salsa, Lime
- TRUFFLE BRIE GRILLED CHEESE 18** v
Mango Jam, Sullivan Sourdough
- **DUCK LUMPIA 23** DF
Butter Lettuce, Mint, Jeow Sum
- CHEF NIVEN'S SOUP 16** DF GF V
Lentils, Calabaza, Lemon, Cilantro
- CRISPY MAITAKE MUSHROOMS 18** v
Caramelized Onion Dip, Paya Island Sauce
- CHICKEN NOODLES 19** DF
Snow Peas, Sesame, Ginger, Lime
- **TAMARIND LAMB CHOPS 26** GF
Roasted Plantains, Jerk Spiced Yogurt


MAINS

- PRIME RIBEYE 75** GF
Crispy New Potatoes, Chimichurri, Black Pepper Ranch
- PRIME SKIRT STEAK 42** GF
Crispy New Potatoes, Chimichurri, Black Pepper Ranch
- MANGO CHICKEN CURRY 28** DF GF
Coconut, Coriander, Baby Tomatoes
- WAGYU BURGER 23**
Aged Cheddar, Special Sauce, Griddled Onions, Brioche
- PERI PERI CHICKEN 32** GF
Boniato Mash, Broccolini, Salsa Verde
- BRAISED LAMB SHANK 44** GF
Anson Mills Polenta, Spinach, Chives
- CRISPY WHOLEFISH MP** DF GF
Fennel, Heirloom Tomatoes, Ginger Sesame Sauce
- **LEMONGRASS GLAZED DAILY CATCH 42** DF
Bok Choy, Heirloom Carrots, Coconut Curry

DESSERT

- COCONUT KEY LIME TART 16**
Florida Strawberries, Chantilly Cream
- **BRUGAL 1888 RUM CAKE 16**
Vanilla Bean Ice Cream, Toffee
- SORBET & CAVIAR 28**
Seasonal Sorbet, Osetra Caviar, EVOO

PAYA MIAMI

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN  = CHEF'S RECOMMENDATION

A 20% Gratuity May Be Added To Parties of 6 or More

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please notify us of any food allergies.