



MIAMI SPICE 2023

*Everything served family style. Select one per category.
We invite you to indulge and share the entire menu. \$60++ pp*

SNACKS, CEVICHEs, & SALADS

CARAMAÑOLA

*Crispy yucca, braised pork, avocado aji, suero costeño
Add Caviar \$9*

HEARTS OF PALM SALAD

Rose water, pink pineapple, uchuva

LULO YELLOWTAIL CEVICHE

Leche de tigre, quinoa, champagne emulsion

VEGETABLES & MEAT

SNAPPER & TITOTE RICE

*Tamarind, crispy plantain, coconut rice
Halibut substitution add \$10*

BBQ RIBS

Tamarind, guava, scallions, apastelado rice

YUCA GNOCCHI

*Plantain honey, manchego foam, morels
Add winter truffles \$15*

DESSERTS

OBLEA

Vanilla cream, macerated strawberries, preserved peaches, crispy arequipe, dulce de leche ice cream, coconut nitro

MERENGÓN

Raspberries, preserved peaches, exotic fruit gels, freeze-dried mandarin, lime zest, vanilla cream, merengue

A 20% service charge will be added to all checks. Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.