

MIAMI SPICE MENU

You may choose one from each selection for \$22.

FIRST COURSE

Pa amb Tomaquet

Catalan style bruschetta with grated tomatoes, extra virgin olive oil, Manchego cheese and Serrano ham

Buñuelos Bacalao

Codfish fritters served with aioli and romesco sauce

Ceviche

Chilean Sea bass, shrimp, calamari, yuzu lime, aji panca, red onion, sweet potato and crispy shallots

Carpaccio de Buey

Marinated filet mignon, lemon vinaigrette and Parmesan cheese

Croquetas de Jamon

Traditional Serrano ham croquettes served with aioli and fig jelly

Carpaccio de Salmon

Served with lemon vinaigrette, capers, dill and pickle slices

Bruschetta Griega

Tomatoes, oregano, Kalamata olives, feta cheese and lemon vinaigrette, served on toasted baguette slices

Plato de Embutidos y Quesos

A sampling of our cheeses and cured meats from the Mediterranean

Gazpacho Andaluz

Traditional cold Spanish soup topped with chopped tomatoes, onion, green pepper and croutons

Lentejas con Chistorra

Spanish Lentil soup with sofrito and chistorra

Ensalada de Espinacas, Queso Azul y Manzana Verde

Spinach, granny smith apples, caramelized pecans, blue cheese vinaigrette and croutons

Caesar Salad

Romaine lettuce, chicken, parmesan slices, homemade ceasar dressing and croutons

SECOND COURSE

Bikini 'de Luxe'

Modern version of a traditional Spanish sandwich with fresh mozzarella, Serrano ham and truffle oil

Huevos Por Fin

Two of our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

Ensalada Niçoise

Potatoes, tuna fish, tomatoes, black olives, red onion, egg, green beans, Dijon vinaigrette, anchovies

Risotto de la Semana

Our popular risottos made with Arborio rice and parmesan cheese

Salmon con Ensalada de Cous Cous

Irish organic salmon served with a cous cous salad and an orange reduction

Pollo Caprese

Grilled chicken breast, Serrano ham, fresh mozzarella, tomato confit, pesto

Garganelli con Carne Estofada

Tender braised beef and garganelli pasta tossed in a light cream sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almond crumbles, shoestring potatoes and balsamic vinaigrette

Gambas Salteadas con Espárragos y Jamon

Sautéed shrimp with potato foam, asparagus and Serrano ham

THIRD COURSE

Key Lime Pie

Served with vanilla ice cream, almond flour streusel, and Italian meringue

Flan Casero

Homemade flan, with an orange infused Crema Catalana foam