



MIAMI SPICE DINNER

FIRST COURSE

(Choice of One)

PAN CON TOMATE

with or without Jamon Serrano

TORTILLA ESPANOLA

Chorizo Aioli, Fresh Herbs

CHOPPED SALAD

Tomato, Cucumber, Feta, Greek Style Vinaigrette

EL WEDGE

Iceberg, Valdeon Blue, Homestead Tomato & Avocado, Crispy Jamon

CHARRED FAVA SALAD

Bibb Lettuce, Naval & Blood Orange,
Soy Habanero Vinaigrette

SECOND COURSE

(Choice of Two)

CRISPY PORK BELLY

"Benihana Salad", Fennel-
Orange Marmalade

BACON WRAPPED MEDJOOL

DATES

Valdeon Blue, Marcona
Almonds

UNTRADITIONAL PATATAS

BRAVAS

Potato Skins, Huancaína, Crispy
Jamon

MUSSELS AL AJILLO

Garlic, Roasted Tomatoes,
Sherry Broth

CROQUETAS

Spinach, Feta OR Jamon
Serrano, Manchego

FRIED CALAMARI

CRISPY ARTICHOKEs

Long Stem Chokes, Lemon-
Coriander Dipping

CRISPY EGGPLANT

Miel, Sea Salt

BRUSSELS "A LA PLANCHA"

Sprouts, Paprika, Mustard
Vinaigrette

COUNTRY FRIED QUAIL

Bourbon Laced Gravy,
Buttermilk Biscuit, Honey

GALBI PINCHOS

Korean Style Marinated Short
Rib,
Green Tomato Slaw

LAMB PINCHOS

Tabouli, Minty Greek Yogurt

BONELESS CHICKEN THIGH

Cured Black Olives, Israeli
Couscous

LAMB KAFTA

Ground Lamb, Farro, Tzatziki,
Crispy Pita



DESSERT

(Please Choose One)

FLAN DE MAMA

Sherry, Fresh Cream

BANANA AND FIG TORREJAS

Rum Sauteéd Bananas & Figs,
Fig Walnut Ice Cream

PEACH COBBLER

Fresh Peaches, Marcona Almond Crumb, Vanilla Ice Cream

ICE CREAM OR SORBET

35 Per Person. Tax and Gratuity not included. 18% Gratuity include on parties of 6 or more