

MIAMI SPICE LUNCH MENU

THREE COURSES 22

CHOICE OF BEGINNING

CHILLED VINE RIPENED TOMATO SOUP
Fresh basil and cracked black pepper

FRESH MOZZARELLA CAPRESE SALAD
Beefsteak tomatoes, slivered red onion and organic basil

SEEDLESS WATERMELON AND FETA CHEESE SALAD
Organic arugula, toasted pepitas and lemon basil vinaigrette

CHOICE OF MAIN

GRILLED WILD SALMON
Pickled ginger sushi rice ball, grilled asparagus and sweet soy-kim chee BBQ glaze

CARIBBEAN CHICKEN STIR FRY
Peppers, Bermuda onion and organic tomatoes served with jasmine rice, sweet plantains, grilled pineapple and sweet and sour chili garlic sauce

BUCATINI PUTANESCA
Black olives, capers, Roma tomatoes, sundried tomatoes, roasted sweet peppers and marinated Spanish white anchovies with organic extra virgin olive oil-tomato basil marinara

DESSERT

CHOCOLATE CHAI POT DE CRÈME
Bing cherry turnover

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK