



MIAMI SPICE 2010 DINNER MENU \$35 PER GUEST

BEVERAGES choose 1 beverage per person

margarita tradicional
pepino el pyu

shady gato
los hermanos

dizzy oaxacan
michelada

el pirata
any chela

pinot grigio
barbera d'alba
malbec

GUACAMOLE choose 2 types of guacamole for the table

tradicional
tomatillo pico de gallo, jalapeño, garlic,
key lime, cilantro

chipotle
jícama, mango, pico de gallo

manzana
apple, tomatillo, almonds, habanero

piña
pineapple, tomatillo, habanero, mint

mole poblano
plantain, pico de gallo

toreado
sauteed chile serrano, garlic, oregano, tomatillo pico

CEVICHE TASTING choose 2 types for the table

pulpo
octopus, tomatillo, olives,
avocado, citrus-chipotle broth

camarón
shrimp, tangerine, jalapeños,
citrus-guajillo broth

dorado
mahi mahi, avocado, tomato,
orange-chile de árbol broth

mero
grouper, watermelon,
chile serrano, pico de gallo

TACOS choose 3 types of tacos for the table

pastor
chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne
rosemary marinated skirt steak,
potato-rajas fundido, avocado

estilo baja
beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón
shrimp, roasted garlic, chipotle mojo, avocado

pollo
herb marinated chicken, chipotle pickled sweet potato,
chipotle salsa, crispy manchego

carnitas
michoacán style braised pork,
chile de árbol coleslaw, toasted peanuts

mole
sauteed chicken, sweet plantain, mole poblano, crema fresca

hongos
huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajas
black bean hash, chile poblano rajas,
crema fresca, crispy potatoes

chorizo
homemade chorizo of the day, manchego cheese,
roasted tomato-árbol salsa

pescado
tilapia, chile poblano, tomatillo-garlic mojo

ask your server for our taco especial

SIDES choose 1 sides for the table

ensalada verde
mixed greens, red cabbage, corn, jícama,
queso fresco, chipotle-balsamic vinaigrette

elote mexicano
mexican style corn on the cob

arroz verde
green rice casserole, oaxaca-manchego cheeses

plátanos machos
fried plantains, mole poblano crema

arroz y frijoles
homestyle rice, black beans

corn pico de gallo
hominy, white & yellow corn, onion, tomato, cilantro

coles de brusselas
brussels sprouts, chorizo, roasted tomato sauce,
crema fresca

rajas
roasted poblano, potato, onion, tomato, crema fresca

frijoles charros
pinto beans, bacon, chorizo

POSTRE choose 1 dessert for the table

bolillo ahogado
creme anglaise soaked mexican bread,
vanilla ice cream, cajeta sauce

natilla de canela
cinnamon custard, sweet mango
maria cookie crumbs

flan de cajeta
goat's milk caramel custard

campechana y chocolate
puff pastry, mexican chocolate sauce, vanilla cream

piña borracha
mezcal grilled pineapple, burned vanilla foam

20% gratuity included on parties of 6 or more