



**MIAMI SPICE 2010  
LUNCH MENU \$22 PER GUEST**

**BEVERAGES** choose 1 beverage per person

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<b>margarita tradicional</b> pepino el pyu	<b>shady gato</b> los hermanos	<b>dizzy oaxacan</b> michelada	<b>el pirata</b> any chela	<b>pinot grigio</b> barbera d'alba malbec
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**GUACAMOLE** choose 2 types of guacamole for the table

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<b>tradicional</b> tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro	<b>chipotle</b> jícama, mango, pico de gallo	<b>manzana</b> apple, tomatillo, almonds, habanero
<b>piña</b> pineapple, tomatillo, habanero, mint	<b>mole poblano</b> plantain, pico de gallo	<b>toreado</b> sauteed chile serrano, garlic, oregano, tomatillo pico

**CEVICHE** choose 2 types of ceviche for the table

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<b>pulpo</b> octopus, tomatillo, olives, avocado, citrus-chipotle broth	<b>camarón</b> shrimp, tangerine, jalapeños, citrus-guajillo broth	<b>dorado</b> mahi mahi, avocado, tomato, orange-chile de árbol broth	<b>mero</b> grouper, watermelon, chile serrano, pico de gallo
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**TACOS** choose 3 types of tacos for the table

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<b>pastor</b> chile ancho rubbed pork, grilled pineapple, chile de árbol salsa	<b>carnitas</b> michoacán style braised pork, chile de árbol coleslaw, toasted peanuts
<b>carne</b> rosemary marinated skirt steak, potato-rajas fundido, avocado	<b>pollo</b> herb marinated chicken, chipotle pickled sweet potato, chipotle salsa, crispy manchego
<b>estilo baja</b> beer battered mahi mahi, mexican style coleslaw, chipotle aioli	<b>rajas</b> black bean hash, chile poblano rajas, crema fresca crispy potatoes
<b>camarón</b> shrimp, roasted garlic, chipotle mojo, avocado	<b>pescado</b> tilapia, chile poblano, tomatillo-garlic mojo

**SIDES** choose 1 side for the table

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<b>elote mexicano</b> mexican style corn on the cob	<b>arroz y frijoles</b> homestyle rice, black beans
<b>arroz verde</b> green rice casserole, oaxaca-manchego cheeses	<b>corn pico de gallo</b> hominy, white & yellow corn, onion, tomato, cilantro
<b>plátanos machos</b> fried plantains, mole poblano crema	<b>rajas</b> roasted poblano, potato, onion, tomato, crema fresca

**POSTRE** choose 1 dessert for the table

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<b>bolillo ahogado</b> creme anglaise soaked mexican bread, vanilla ice cream, cajeta sauce	<b>flan de cajeta</b> goat's milk caramel custard
<b>natilla de canela</b> cinnamon custard, sweet mango maria cookie crumbs	<b>campechana y chocolate</b> puff pastry, mexican chocolate sauce, vanilla cream
	<b>piña borracha</b> mezcal grilled pineapple, burned vanilla foam

20% gratuity included on parties of 6 or more