

MEAZUL

MIAMI SPICE

starter

mesazul "chop house" salad
iceberg lettuce, pepper bacon, tomatoes, avocado & maytag blue cheese

or

braised short rib
masa corn cake and crème fraiche

main

new age lechon asado
niman ranch pork tenderloin, cuban style roast pork, and crispy "chicharron", arepa,
avocado, & cilantro oil

or

plantain wrapped seared grouper with sauteed vegetables and burnt orange citrus
sauce

or

grilled picanha with boniato and roasted red pepper chimichurri

dessert

arroz con leche
home made rice pudding with warm dulce de leche fritter

\$35