

MIAMI SPICE DINNER MENU

You may choose one dish from each section

FIRST COURSE

GULAS AL AJILLO

Baby surimi eels, shrimp, guindilla pepper, garlic

ENSALADA DE MARISCOS

Romaine, shrimp, snapper, calamari, capers, anchovie vinaigrette, Idiazabal

TRIO DE CALAMARES

Calamari prepared three different ways

PA AMB TOMAQUET

Toasted Galician bread, grated tomatoes, extra virgin olive oil, Manchego cheese, Serrano ham

GAZPACHO ANDALUZ

Traditional cold Spanish soup with chopped tomatoes, onion, green pepper and croutons

LENTEJAS CON CHISTORRA

Spanish lentil soup with sofrito and chistorra

SECOND COURSE

MAHI MAHI

Creamy beluga lentils, Spanish paprika oil

LENGUADO EMPANIZADO

Panko crusted flounder, leek confit, piquillo pepper sauce, caramelized onion reduction

ARROZ CALDOSO DE CARNE

Traditional soupy Spanish rice with chicken, steak, chistorra, roasted red pepper and artichokes

CANELONES DE POLLO RUSTIDOS A LA CATALANA

Pork and chicken cannelloni, béchamel, Parmesan cheese, chicken jus

COSTILLAS DE RES

Tender braised short ribs, potato foam, potato crisps, provolone cheese, red wine sauce

DESSERT

OPTION OF CHOOSING ANY OF OUR DESSERTS