

MIAMI SPICE LUNCH MENU

You may choose one dish from each section

FIRST COURSE

Pa amb Tomaquet

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

Ceviche

Snapper, shrimp, calamari, aji amarillo, red onion, crispy shallots, sweet potato crisps, choclo

Carpaccio de Buey

Marinated filet mignon, lemon vinaigrette, Parmesan cheese

Croquetas de Jamon

Traditional Serrano ham croquettes, aioli, fig jelly

Carpaccio de Salmón

Dijon lemon vinaigrette, capers, dill, red onion, cornichons, cracked pepper

Patatas Bravas

Fried potato cubes, 'brava sauce', aioli

Plato de Embutidos y Quesos

A sampling of our cheeses and cured meats from the Mediterranean

Buñuelos de Bacalao

Codfish fritters, aioli, romesco

Gazpacho Andaluz

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

Lentejas con Chistorra

Spanish lentil soup with sofrito and chistorra

Ensalada de Espinacas

Spinach, granny smith apples, caramelized pecans, blue cheese vinaigrette, croutons

Caesar Salad

Romaine lettuce, chicken, Parmesan slices, homemade caesar dressing, rosemary crostin

SECOND COURSE

Huevos Por Fin

Two of our famous fried eggs, potato crisps, potato foam, Serrano ham, truffle oil

Filet Mignon Sandwich

Thinly sliced beef tenderloin, avocado, tomato, aioli

Salmon con Ensalada de Cous Cous

Irish organic salmon, cous cous salad, orange reduction

Pollo de Corral

Free range grilled chicken breast, steamed potatoes, samfaina sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almond crumbles, shoestring potatoes, balsamic vinaigrette

Gambas Salteadas con Esparragos y Jamon

Sautéed shrimp, potato foam, asparagus, Serrano ham

Bikini 'de Luxe'

Modern version of a traditional Spanish sandwich with fresh mozzarella, Serrano ham and truffle oil

Sandwich de Cochinillo

Roasted suckling pig, aioli, cucumber slices, cilantro

Ensalada Nicoise

Seared Ahi Tuna, potatoes, cherry tomatoes, black olives, red onion, hard boiled egg, green beans, Dijon vinaigrette, boquerones, aioli

DESSERT

Tocino del Cielo

'Heaven's little pig' A traditional Spanish dessert served untraditionally with mango en 'texturas'

Apple Dome Tart

Por Fin's golden apple tart served with vanilla ice cream

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FIRST COURSE

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

Buñuelos de Bacalao

Codfish fritters, aioli, romesco

Ceviche

Snapper, shrimp, calamari, aji amarillo, red onion, crispy shallots, sweet potato crisps, choclo

Carpaccio de Buey

Marinated filet mignon, lemon vinaigrette, Parmesan cheese

Croquetas de Jamon

Traditional Serrano ham croquettes, aioli, fig jelly

Carpaccio de Salmón

Dijon lemon vinaigrette, capers, dill, red onion, cornichons, cracked pepper

Gazpacho Andaluz

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

Patatas Bravas

Fried potato cubes, 'brava sauce', aioli

Lentejas con Chistorra

Spanish lentil soup with sofrito and chistorra

Chips de Boniato

Sweet Potato chips with Oregano Mojo

Morcilla al Vino

Spanish morcilla sausage braised in red wine and onions

Cochinillo con Patatas

Potato hash served with shredded suckling pig

Garbanzos y Espinacas

Sautéed chickpeas and baby spinach in lemon zest

Migas de Pan

Spanish toasted bread sautéed with chorizo, bacon and a fried egg

SECOND COURSE

Huevos Por Fin

Fried eggs, potato crisps, potato foam, Serrano ham, truffle oil

Filet Mignon Sandwich

Thinly sliced beef tenderloin, avocado, tomato, aioli

Salmon con Ensalada de Cous Cous

Irish organic salmon, cous cous salad, orange reduction

Pollo de Corral

Free range grilled chicken breast, steamed potatoes, samfaina sauce

Carlos' Salad

Mixed greens, shrimp, bacon, avocado, almonds shoestring potatoes, balsamic vinaigrette

Gambas Salteadas con Esparragos y Jamon

Sautéed shrimp, potato foam, asparagus, Serrano ham

Bikini 'de Luxe'

fresh mozzarella, Serrano ham and truffle oil on Soft Oatmeal Bread

Sandwich de Cochinillo

Roasted suckling pig, aioli, cucumber slices, cilantro

Ensalada Nicoise

Seared Ahi Tuna, potatoes, cherry tomatoes, black olives, red onion, hard boiled egg, green beans, Dijon vinaigrette, boquerones, aioli

French Toast

Served with seasonal fruit and whipped cream

Huevos Benedictos 'Por Fin'

Homemade smoked salmon, poached egg and sautéed asparagus with hollandaise sauce

Huevos Rancheros a la Española

Served with chistorra and spicy tomato sauce

Crepe de Pollo y Setas

Our light crepe filled with roasted chicken breast and seasonal mushrooms au gratin

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