

# **MIAMI SPICE DINNER MENU**

\$35.00 PER GUEST

CHOOSE 1 APP + 1 ENTRÉE + DESSERT

## **APPETIZERS**

### **TUNAPICA**

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT, SOY-LIME VINAIGRETTE AND WONTON CRISPS

### **CALAMARI SALAD 'ASIA DE CUBA'**

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO SESAME ORANGE DRESSING

### **LEMONGRASS SKEWERED CHICKEN**

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE

### **THAI BEEF SALAD**

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT, ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

### **BEEF DUMPLINGS TWO WAYS**

CRISPY WITH PLUM SAUCE AND STEAMED WITH COCONUT RICE AND MANGO PONZU

### **NOODLE BOX**

SAUTEED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE

## **ENTRÉES**

### **PALOMILLO OF MARINATED LAMB**

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS AND JAPANESE EGGPLANT, WATERCRESS SALAD WITH ORANGE OIL

### **SWEET SOY SALMON**

SAUTEED ASIAN MUSHROOMS, CUCUMBER ESCABECHE

### **CHAR SUI BEEF SHORT RIBS**

CONGRE TOSTONES, CHILI ORANGE MOJO

### **MARINATED CRISPY TOFU**

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY DRESSING AND SOUR MANGO SAUCE

## **DESSERTS**

CHEF'S SELECTION OF SIGNATURE DESSERTS

BEVERAGES, GRATUITY & TAX NOT INCLUDED. NO SUBSTITUTIONS PLEASE.