

MIAMI SPICE LUNCH MENU 2011

**CHOOSE 1APP+1ENTREE
INCLUDES DESSERT**

APPETIZERS

CALAMARI SALAD 'ASIA DE CUBA'

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

TUNAPICA

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

CUBAN BLACK BEAN "SOUP" DUMPLINGS

ROASTED TOMATO GINGER SAUCE AND CITRUS PALMITO SALAD

TAMARI MARINATED BEEF SATAY

QUINOA SALAD AND THAI PEANUT SAUCE

ENTREES

PALOMILLO OF MARINATED CHICKEN

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS AND CHINESE EGGPLANT AND WATERCRESS

MISO GLAZED SALMON

WILD "CHOFAN" OF VEGETABLES AND CHINESE LONG BEANS

GRILLED SKIRT STEAK

GINGERED CHICKPEA FRIES, CALABAZA MELON SLAW, CITRUS GINGER SOY

TOFU STUFFED CHILI RELLENO

SERVED ON WOK FRIED QUINOA AND ASIAN MUSHROOMS

DESSERT

PIÑA Y CREMA

VANILLA CHEESECAKE, CARAMELIZED PINEAPPLE, PASSIONFRUIT SYRUP

ADD A HOUSE RED OR WHITE FOR \$8

\$22.00

Tax & Gratuity not included