SNACKS

BREAD SERVICE
calabaza brioche,
cultured butter 10

CAVIAR PASTELITO
farm eggs, wagyu tartare,
osetra caviar 55

GRILLED OYSTERS (2pc)
uni butter, parmesan breadcrumbs
bone marrow, herb oil 15

APPETIZERS

CRUDO
amberjack, charred jimmy nardellos,
mango relish, sour orange vinaigrette 26

TUNA CONSERVA
bluefin tuna, pickled cauliflower, fresno peppers,
bone marrow vinaigrette 32

MIAMI SUMMER
fennel, celery, backyard mango,
pickled green mango, blood orange, cashew 26

TAMAL
braised rabbit, corn veloute,
spring onion 28

FOIE GRAS
plantain canelé, duck fat maduro,
sour orange temptation caramel 39

ENTREES

TURBOT
mushroom escabeche, pil pil,
guarapo turnips, kohlrabi puree 48

CHIVO GUISADO
agnolotti, braised goat, morel mushrooms, peas,
preserved lemon 38

VENISON
truffle twice baked potatoes,
foie gras sauce diane, wild mushrooms 46

PORK CHOP
berkshire pork, clam pastel de arroz,
anticucho marinade 44

LARGE FORMAT

CANARD A LA PRESSE
14-day dry-aged duck breast, roasted calabaza tamal,
wild mushrooms foie gravy, duck fricassée pastelitos
160

SHORT RIB
pastrami style, red pepper jus,
creamed yuca, fennel caesar salad
125

-limited availability-

DESSERTS

FLAN
candy cap mushroom,
sambuca crema, coffee crumble 16

TARTE TATIN
ripe plantain, crème fraîche,
rum, orange 19

ARROZ CON LECHE
"fruta bomba"papaya,
cardamon & orange panna cotta, ginger arroz 16

ARIETE SUNDAE
boniato ice cream, chocolate & malta syrup, candied
duchilly hazelnut, amarena cherry 17

20% service charge is applied to all checks

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MIAMI SPICE
65 per person

- COURSE 1 -
(choice of)

CRUDO
amberjack, charred jimmy nardellos,
mango relish, sour orange vinaigrette

MIAMI SUMMER
fennel, celery, backyard mango,
pickled green mango, blood orange, cashew

VENSION TARTARE
tomato mostarda, roasted garlic aioli,
grilled sourdough

- COURSE 2 -
(choice of)

CHIVO GUISADO
agnolotti, braised goat, peas, preserved lemon

CHUG BURGER
double smash patty, american cheese, pickles,
chug sauce, shredded lettuce, homemade fries

SCOTTISH SEA TROUT
tamal en cazuela, grilled vegetables

- COURSE 3 -
(choice of)

FLAN
candy cap mushroom, sambuca crema, coffee crumble

SEASONAL SORBET
champagne sabayon, lemon olive oil

VERSOS SENCILLOS
165 per person

WINE PAIRING
additional 150 per person

CAVIAR PASTELITO
farm eggs, wagyu tartare,
osetra caviar (1pc)

MIAMI SUMMER
fennel, celery, backyard mango,
pickled green mango, blood orange, cashew

TUNA CONSERVA
bluefin tuna, pickled cauliflower, fresno peppers,
bone marrow vinaigrette

TAMAL
braised rabbit, corn veloute, spring onion

TURBOT
mushroom escabeche, pil pil,
guarapo turnips, kohlrabi puree

VENISON
truffle twice baked potatoes,
foie gras sauce diane, wild mushrooms

SWEET ENDING
ariete sundae | flan

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