ARIETE

Miami Spice
$65 pp

FIRST COURSE
Choose (1)

RABBIT TAMAL
rabbit fricasse, sweet corn veloute, charred spring onion

VENISON TARTARE
tomato mostarda, roasted garlic aioli, grilled sourdough

MANGO SUMMER SALAD
shaved fennel, celery, mandarin, blood orange vinaigrette

ENTREE
Choose (1)

CHIVO GUISADO
braised goat, preserved meyer lemon, goat jus

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

GRILLED SCOTTISH SEA TROUT
hazelnut romesco, grilled broccolini, fish chorizo

DESSERT
Choose (1)

FLAN
sambuca crema, bustelo coffee crumble

MANGO SORBET
champagne sabayon, lemon olive oil, maldon salt



*Items on this menu are subject to change. Price per person is exclusive of tax and gratuity. *If you have allergies, please alert us as not all ingredients are listed! *Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*