SNACKS

BREAD SERVICE
calabaza brioche,
cultured butter 12

CAVIAR PASTELITO (3pc)
farm eggs, wagyu tartare,
osetra caviar 55

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

APPETIZERS

VIANDAS HERVIDAS
roasted & grilled calabaza, japanese sweet potato,
brown butter & maple vinaigrette,
gorgonzola espuma, pepita granola 26

MIAMI FARMER
charred onion & pistachio soil,
local vegetables, whipped goat cheese,
guarapo vinaigrette 24

CRUDO
kampachi, pickled green starfruit, cebollitas,
coconut & starfruit agua 27

CARNE FRIA
smoked beef tongue, pickled cachucha peppers,
quail eggs, parmesan, sour orange bagna cauda 25

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

ENTREES

KAMPACHI
empanada gallega, romesco, chorizo vinaigrette,
grilled vegetables 38

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

AGNOLOTTI
braised oxtail, malanga, green olive,
preserved lemon 38

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-

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

VERSOS SENCILLOS
145 per person

WINE PAIRING
additional 150 per person

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

CRUDO
kampachi, pickled green starfruit, cebollitas, coconut & starfruit agua

CARNE FRIA
smoked beef tongue, pickled cachucha peppers, quail eggs, parmesan, sour orange bagna cauda

VIANDAS HERVIDAS
roasted & grilled calabaza, japanese sweet potato, brown butter & maple vinaigrette, gorgonzola espuma, pepita granola

SCOTTISH SEA TROUT
empanada gallega, romesco, chorizo vinaigrette, grilled vegetables

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

SWEET ENDING
ariete sundae | flan

DESSERTS

FLAN
candy cap mushroom, sambuca crema, coffee crumble 16

CORTADITO
basque cheesecake, chocolate crumble, trigo ice cream 16

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

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

HOMEMADE ICE CREAMS & SORBET
seasonal selection 10 per scoop

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