



## APERITIVOS

- PROVOLETA melted aged provolone cheese, pickled baby pear 24  
RABAS FRITAS lemon aioli, monica's tomato sauce 12  
CEVICHE leche de tigre, micro cilantro 18  
HAMACHI TIRADITO aji amarillo, fresh shiso leaf 19  
TUNA PIZZA anchovy aioli, truffle essence 24  
BRUSSELS sweet & sour, crispy bacon 13  
SMOKED SALMON CONE wasabi, caviar 15  
HAMACHI TACO spicy mayo 16  
AVOCADO TOAST smoked corn 13  
GRILLED OCTOPUS harissa aioli, smoked paprika 24  
EGGPLANT TOAST escabeche tostada, pesto, garlic aioli 12  
SHISHITO yuzu soy 11  
KUMAMOTO OYSTERS japanese mignonette 18  
FLORIDA SHRIMP COCKTAIL yuzu cocktail sauce 18  
BAKED CRAB HAND ROLL snow crab, soy paper, dynamite sauce 9  
CHORIZO fennel salad 13  
MORCILLA goat cheese, candied walnuts 13  
CARNE EMPANADA cantimpalo sausage, pickled apple 8  
CHOCLO EMPANADA poblano chiles, avocado 7  
POLLO EMPANADA chipotle braised chicken 7  
CUBAN EMPANADA spicy mustard 8

## ENSALADAS

- KABOCHA SALAD goat cheese, baby arugula 18  
KALE CAESAR SALAD kale, crispy croutons 14  
GOLDEN BEET SALAD yogurt, white balsamic 14  
CHOPPED SALAD meyer lemon vinaigrette 14  
FETA CHEESE SALAD grilled pepper, oregano vinaigrette 16

## VEGETALES

- FLORIDA MUSHROOMS fresh herb 11  
BABY CARROTS herb butter 11  
EGGPLANT golden raisins, scallions 9  
BABY BATATA honeycomb 11  
LEYNIA TRUFFLE NEW POTATO fresh parmesan 14  
CAULIFLOWER roasted cauliflower 10  
ASPARAGUS parmesan, lemon zest 11  
TRUFFLE FRIES fresh parmesan, parsley, truffle scent 14  
CRISPY FRIES fresh parmesan, parsley 11

## ARROZ Y PASTA

- SHORT RIB RAVIOLI truffle essence, fresh basil 19  
RISOTTO DE HONGOS florida mushrooms 24  
LAMB PAPPARDELLE braised lamb, ricotta 18

## ROLLS (HAND/CUT)

- SPICY YELLOWTAIL serrano, kizami wasabi 13/14  
LOBSTER ROLL yuzu kosho aioli 23/24  
CALIFORNIA cucumber, spicy aioli 12/13  
"NEW STYLE" SALMON yuzu-soy 12/13  
BBQ EEL avocado, sweet fresh-water eel 14/15  
DELANO ROLL spicy tuna sashimi, caviar 24/25  
SPICY TUNA cucumber, seaweed 14/15  
RAINBOW ROLL chef selection sashimi 17/18

## SUSHI/SASHIMI

- LIVE SCALLOPS MP  
TORO MP  
SAKE 8/9  
HAMACHI 8/9

## CARNES A LA LEÑA

- SWEETBREADS almond salsa criolla 15  
NY STEAK provençale 8 oz. 34 / 1 lb 65  
PATAGONIAN LAMB salsa griega 39  
BRAISED SHORT RIBS salsa criolla 28  
RIB EYE 10 oz. chimichurri 42  
GRILLED CHICKEN romesco sauce half 27 / whole 42  
BONE-IN 32 oz GAUCHO STEAK 95  
CHURRASCO 8 oz. 24 / 1 lb 45  
MATAMBRE A LA PIZZA aged mozzarella 24

## PESCADOS

- SALMON CASSEROLE braised fennel 24  
SEABASS miso marinade, uvas verdes 32  
BRANZINO AL DISCO potatoes, caramelized onion 34

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

20% SERVICE CHARGE HAS BEEN ADDED TO YOUR CHECK

Executive Chef Jose Icardi





## COCKTAILS 18

**PANAMERICANA** yerba maté-infused grey goose vodka, passionfruit, agave nectar, lime, orange blossom rosé water

**TOMANDO CON MIRTA** belvedere vodka, cointreau, berries, basil, grapefruit

**QUEEN VICTORIA'S PUNCH** bombay sapphire, allspice, oleo-saccharum darjeeling tea, lemon

**WASHINGTON FASHION** maker's mark, apple syrup, apple playa, peychaud bitters

**PEAR PRESSURE** absolut pear vodka, desert pear syrup, disarrono liqueur, fresh lemon juice

**ANANA AL ASADOR** casamigos tequila, zignum mezcal, smoked pineapple, lime, habaño tincture

**EL GAUCHO** aged bacardi rum, averna amaro, lemon, yerba maté syrup, egg white

**JASMINE'S MARGARITA** avion tequila, pomegranate, lime juice, lemon juice

**DR. DRAKE** bacardi rum, coconut, guanabana purée, lime, mint syrup, bitters

**THE TRAVELER** fernet branca, hennessy, carpano antica formula, PF dry curaçao, mole bitters

**EL LEÑADOR** hickory-bacon smoke infused knob creek bourbon, maple syrup, bacon bitters

**SPICY GREENS** maestro dobel tequila, jalapeño, cilantro, lime, agave syrup

**PEPINO ELYXR** elyx vodka, cucumber reduction, ginger, lemon juice, tarragon

**MIAMI CHERRY:** elyx vodka, lillet blanc, cherry liqueur, champagne

**GRANADA STORY:** elyx vodka, calvados, pomegranate, champagne

**COPPERFACE:** elyx vodka, apricot brandy, calvados, apple juice

### BEERS 9

STELA ARTOIS, BUD LIGHT, CORONA

PERONI, BECKS, CORONA LIGHT, SAMUEL ADAMS

MICHELOB ULTRA, O'DOULS (NON ALCOHOLIC)

### SWEDISH CIDERS by REKORDERLIG 9

MANGO RASPBERRY, PEAR

STRAWBERRY LIME, PASSIONFRUIT

### MIAMI BREWS

#### CONCRETE BEACH BREWERY

-Stiltsville, Hoppy Pilsner, 5.2% abv 12

-TangeRica, Tangerine Wheat Indian Pale Ale, 6.5% abv 10

-Havana Lager, Suave, 5.2% abv 10

#### WYNWOOD BREWERY 10

-La Rubia Blond, 5% abv

-Pops Porter, 6.2% abv

## BY THE GLASS

### ROSÉ WINE

Reve De La Mer, Corsica 19

Whispering Angel, Côtes de Provence 19

Bertaud Belieu Rosé, Saint-Tropez 17

### BUBBLES

Perrier-Jouët Grand Brut, Champagne, France 30

Perrier-Jouët, Blason Rose 38

Perrier-Jouët, Belle Époque Brut 89

Perrier-Jouët Blanc de Blanc

Perrier-Jouët, Belle Époque Rosé

Zonin, Prosecco 15

Chandon Brut, California 16

Veuve Clicquot, Rosé 39

Veuve Clicquot, Yellow Label 36

Dom Perignon Brut, Champagne, France 75

Ruinart, Blanc de Blancs, Champagne 41

### WHITE WINE

Graffigna, Pinot Grigio, San Juan 17

Terrazas torrontes, Cayafate, Argentina 16

Smoke tree Chardonnay, Sonoma, California 18

Cape Mentelle Sauvignon Blanc/ Semillon, Margaret River, Australia 17

Newton Chardonnay unfiltered, Napa Valley, California 30

Las Perdices Albarino, Mendoza, Argentina 20

### RED WINE

Kenwood Six Ridges, Cabernet Sauvignon, Alexander Valley 19

Numanthia Termes, Tempranillo, Castilla Y Leon, Spain 19

Terrazas Malbec Las Compuertas, Mendoza, Argentina 30

Cloudy Bay Pinot Noir, Marlborough, New Zealand 23

Terrazas, Malbec, Altos del Plata, Mendoza, Argentina 15

Terrazas, Altos del Plata, Cabernet Sauvignon 15

## RESERVE

Memento Mori 2014, Cabernet Sauvignon, Napa Valley, USA 2.5 OZ 36 / 5 OZ 69

Daou, Cabernet Sauvignon Reserve Paso Robles, 2013 2.5 OZ 13 / 5 OZ 25

**RED** Penfold's ST Henri, Syrah, South Australia, 2012 2.5 OZ 29 / 5 OZ 55

Yacochuya, Malbec, Cayafate, Calchaqui Valley, 2008 2.5 OZ 18 / 5 OZ 35

Illumination, Sauvignon Blanc, Rutherford, 2015 2.5 OZ 19 / 5 OZ 35

Antinori, Cervaro Della Sala, Chardonnay, Umbria, 2014 2.5 OZ 19 / 5 OZ 35

**WHITE** Puligny Montrachet, Les Enseignieres, Chavy-Chouet, Cotes de Beaune, 2013 2.5 OZ 20 / 5 OZ 39

Metaphora Sauvignon Blanc, Rutherford, California, USA 2.5 OZ 13 / 5 OZ 25

Daou, Chardonnay, Paso Robles, 2016 2.5 OZ 10 / 5 OZ 18

## NON ALCOHOLIC

**REDBULL** (energy drink, sugarfree tangerine, or tropical) 8

**FRESH JUICE** (orange, grapefruit, pineapple, lemonade) 8

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