



MIAMI SPICE

LUNCH 12PM - 5PM • \$30

includes your choice of beer valued at \$7.50



APPETIZER

AVOCADO SALAD

Sweet Vine Tomato, Red Onion, Cucumber,
Arugula, Feta Cheese, Balsamic Dressing

CUBO DE COJONES

Bacalao Fritters
Woo Aioli

PUMPKIN BISQUE

Ginger Spiced Crema

MAIN

w/ fresh Plantain Chips OR sub Fries \$4

½ LB. CERTIFIED ANGUS BEEF TRIFECTA BURGER

Ground Brisket, Chuck, Short Rib,
Tamarind BBQ Ketchup, Brioche Bun

ADD Cheddar Cheese \$1.50

CUBAN MEDIANOCHE SANDWICH

Bolo Ham, Roasted Pork, Swiss Cheese, Pickles,
Yellow Mustard Aioli, Pressed Sweet Panini

FISH TACOS

Pico De Gallo, Guacamole, Cilantro Crema

DESSERT

COCONUT FLAN

Toasted Coconut Flakes

CHURROS & CHOCOLATE DIP



MIAMI SPICE

DINNER 5PM - 10:30PM • \$45

includes your choice of beer valued at \$7.50



APPETIZER

AVOCADO SALAD

Sweet Vine Tomato, Red Onion, Cucumber,
Arugula, Feta Cheese, Balsamic Dressing

JAMON CROQUETAS

Nativo Key Beer Cheese

CHARRED SHISHITO PEPPERS

Bacon Lardons, Grated Parmesan, Chipotle Aioli

CEVICHE OF THE DAY

Leche de Tigre
supplement \$4

MAIN

PESCADO ENCOCADO

Roasted Fresh Fish, Calabaza, Tomato,
Lime Juice, Coconut Broth, Malanga Mash

CUBAN PULLED PORK PENNE PASTA

Sundried Tomatoes, Cremini Mushrooms,
Roasted Garlic, Light Cream Ragu Sauce

JERK SMOKED ½ CHICKEN

Tamarind Jerk BBQ, Caribbean Slaw

10oz. CERTIFIED ANGUS BEEF GRILLED CHURRASCO

Mango Passion Fruit Chimichurri, Crispy Yucca Fries
supplement \$8

DESSERT

KEY LIME BREAD PUDDING

Key Lime Curd, Graham Cracker, Whipped Cream

CHURROS & CHOCOLATE DIP