



MIAMI SPICE 2011
DINNER MENU \$35 PER GUEST

BEVERAGES choose 1 beverage per person

margarita tradicional	dizzy oaxacan	el piarata	malbec	pinot grigio
pepino el pyu	los hermanos	michelada	any chela	barbera d'alba

GUACAMOLE choose 2 types of guacamole for the table

tradicional (V) tomatillo pico de gallo, jalapeño, garlic, lime, cilantro	calabaza (V) pumpkin, cinnamon-ginger, pico de gallo, roasted chile serrano, spicy pumpkin seeds
mango (V) jícama, chipotle, pico de gallo	toreado (V) sautéed chile serrano, garlic, oregano, tomatillo pico de gallo
piña (V) pineapple, tomatillo pico de gallo, habanero, mint	

CEVICHE TASTING choose 2 types for the table

pulpo octopus, pico de gallo, tomatillo, citrus-chipotle	camarón shrimp, pico de gallo, citrus-guajillo broth	dorado mahi mahi, avocado, tomato, orange-chile de árbol broth	mixto octopus, shrimp, mahi mahi, tomatillo pico de gallo, serrano-pasion fruit broth
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TACOS choose 3 types of tacos for the table

carne chile guajillo marinated skirt steak, grilled pear, shaved brussel sprouts, chile de árbol vinaigrette, crispy leeks	huachinango adobo marinated red snapper, cured onions, apple-jicama slaw
carnitas de puerco michoacán style braised pork, chile de árbol coleslaw, toasted peanuts	pescado sauteed tilapia, chile poblano, tomatillo-garlic mojo, avocado
pollo (V) grilled chicken, cactus salad, tomatillo salsa, avocado	estilo baja (V) crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli
hongos (V)	callo de hacha



huitlacoche, wild mushrooms, manchego cheese, tomatillo salsa

chorizo

homemade chorizo, manchego, roasted tomato salsa

ask your server for our taco special

seared diver scallops, grilled corn, roasted garlic, beet purée, crispy beets

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pastor (V)

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

SIDES choose 1 side for the table

ensalada verde (V)

mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano (V)

mexican style corn on the cob

arroz verde (V)

green rice, chihuahua & oaxaca cheeses

plátanos machos (V)

fried plantains, jalapeño-ginger sauce

arroz y frijoles (V)

homestyle rice, black beans

corn pico de gallo (V)

hominy, white & yellow corn, onion, tomato, cilantro

coles de brusselas (V)

brussels sprouts, chorizo, roasted tomato sauce

POSTRE choose 1 dessert for the table

flan de cajeta

goat's milk caramel custard, orange, toasted almonds

tres leches

sponge cake, crispy meringue, candied pineapple

pastel de queso

cheesecake, raspberries, hibiscus sugar, passion fruit sauce

morenita de chocolate

warm valrhona chocolate cake, crema fresca, roasted peanuts

chef/partner patricio sandoval
executive chef aldo ayala

consuming raw and undercooked products may increase the risk of food borne related illness

(V) is vegetarian or can be made vegetarian

20% service charge will be added to parties of 6 or more