



MIAMI SPICE 2011
LUNCH MENU \$22 PER GUEST

BEVERAGES choose 1 beverage per person

margarita tradicional	alfie's apple	dizzy oaxacan	el pirata	pinot grigio
pepino el pyu	los hermanos	Michelada	any chela	barbera d'alba

GUACAMOLE choose 2 types of guacamole for the table

tradicional tomatillo pico de gallo, jalapeño, garlic, lime, cilantro	mango jícama, chipotle, pico de gallo	piña pineapple, tomatillo, habanero, mint
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CEVICHE TASTING choose 2 types for the table

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

huachinango
adobo marinated red snapper, cured onions,
apple-jicama slaw

pescado
sauteed tilapia, chile poblano,
tomatillo-garlic mojo, avocado

estilo baja (V)
crispy beer battered mahi mahi,
mexican style coleslaw, chipotle aioli

camarón
shrimp, roasted garlic, chipotle mojo, avocado

pastor (V)
chile ancho rubbed pork, grilled pineapple
chile de árbol salsa

carne
skirt steak, grilled pear,
shaved brussel sprouts,
chile de árbol vinaigrette, crispy leeks

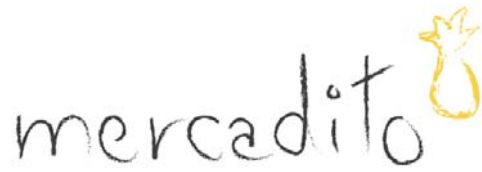
carnitas de puerco
michoacán style braised pork,
chile de árbol coleslaw, toasted peanuts

pollo (V)
grilled chicken, cactus salad,
tomatillo salsa, avocado

hongos (V)
huitlacoche, wild mushrooms,
manchego cheese, tomatillo salsa

chorizo
homemade chorizo, manchego,
roasted tomato salsa

SIDES choose 1 side for the table



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

pastel de queso

cheesecake, raspberries, hibiscus sugar, passion fruit sauce

tres leches

sponge cake, crispy meringue, candied pineapple

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