

MIAMI SPICE

DINNER \$39

**BEVERAGE***Select one**Any sangría or Moscow Mule***TAPAS***Select one***MONTADITOS***Brisket, tomato marmalade, guindilla, tetilla cheese***GAMBAS AL AJILLO***Sautéed shrimp, garlic, guindilla***TARTAR DE ATÚN***Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli***DATILES RELLENOS***Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad***HUEVOS BULLA***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***MAIN COURSE***Select one***POLLO AL VALDEÓN***Pan seared chicken, Valdeón blue cheese sauce, mushrooms, piquillo confit, hand-cut fries***ARROZ CALDOSO***Seafood, chicken, red sofrito, saffron***BISTEC A LA PARRILLA***8 oz. bistro steak, corn purée, shishito peppers, salsa criolla, piquillo confit***CORDERO MALLORQUÍN***Braised lamb, piquillo confit, garlic chips, patatas panaderas***SALMÓN***Baby spinach, chickpeas, lemon cream***TRUFFLE CARBONARA***Linguini, wild mushrooms, bacon, garlic cream, green peas, 63 degree egg***DESSERT***Select one***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche***FLAN DE COCO***Coconut flan, passion fruit sorbet***ADD-ONS***Select one***MARQUÉS DE VIZHOJA, ALBARIÑO BLEND, Galicia 30.****CABALLERO DE PLATA CRIANZA, Rioja 30.***Items subject to change.**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee against all possible cross-contamination.*