

**MIAMI SPICE 2011
LUNCH MENU \$22 PER GUEST**

mercadito

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 choose 2 types of ceviche 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	carne skirt steak, grilled pear, shaved brussel sprouts, chile de árbol vinaigrette, crispy leeks
pescado sauteed tilapia, chile poblano, tomatillo-garlic mojo, avocado	carnitas de puerco michoacán style braised pork, chile de árbol coleslaw, toasted peanuts
estilo baja (V) crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli	pollo (V) grilled chicken, cactus salad, tomatillo salsa, avocado
camarón shrimp, roasted garlic, chipotle mojo, avocado	hongos (V) huitlacoche, wild mushrooms, manchego cheese, tomatillo salsa
pastor (V) chile ancho rubbed pork, grilled pineapple, chile de árbol 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 y frijoles (V) homestyle rice, black beans
arroz verde (V) green rice, chihuahua & oaxaca cheeses	corn pico de gallo (V) hominy, white & yellow corn, onion, tomato, cilantro
plátanos machos (V) fried plantains, jalapeño-ginger sauce	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



AGUA

unlimited still or sparkling water 1. per guest
filtered in house specially for you



LAS DAISIES

margarita tradicional 10.5
el jimador blanco, grand marnier,
fresh lime juice, organic agave nectar
add fruit 1.5 add smoke 3. free heat.

b.n.g.t.m. (big nose goes to mexico) 12.5
herradura blanco & reposado, dark rum, guava, orgeat, fire

pepino el pyu 10.5
herradura blanco, cucumber, lemon, hoja santa, cumin salt

little market 11.5
tequila reposado, fresh pineapple, chile guajillo, pico piquín

smokey pablo 11.5
regional reposado, mango, chile morita, blueberry float

missionary's [repo]sition 12
cazadores reposado, rioja-pear syrup, velvet falernum,
fresh lime juice

misty's sleeve 12
tequila blanco, ginger, hibiscus, valencia orange,
chile serrano, hibiscus salt



CHAMUSCADOS

alfie's apple 11
mezcal, apple sidral, elderflower, lemon, chinese five spice

los hermanos 10.5
mezcal, passion fruit, mint, agave nectar, yucateca

dizzy oxacacn 10.5
mezcal, averna, grapefruit, lemon, ginger beer, cayenne



CHELAS CON PIQUETE

micelada 7
cerveza of choice, lime, salsa inglesa, secrets

el pirata 8.5
tequila blanco, pineapple, spices, chile, cerveza

we use only 100% blue agave tequila



CHELAS

6

corona dos equis lager negra modelo tecate
corona light modelo pacifico



VINITO

ESPUMOSO

prosecco extra dry / fantinel / friuli-italy / mv 12/39

champagne brut / moët & chandon / mv 187ml 19

champagne brut / alfred gratien / mv 81

champagne brut / krug "grand cuvée" / mv 221

BLANCO

pinot grigio / primaterra / friuli-italy / 09 9/31

grüner-veltliner / leth / austria / 10 12/39

pecorino / velenosi / marche-italy / 08 41

sauvignon blanc "laurel" / casa marin / chile / 08 61

albariño / zarate / rias baixas-spain / 10 55

torrontes / nomade / mendoza-argentina / 09 11/37

gewürztraminer / albert seltz / alsace-france / 09 49

TINTO

zweigelt / anton iby / austria / 08 44

pinot noir / hofstatter / alto adige-italy / 09 66

pinot noir / domaine chandon / carneros / 07 12/39

côtes-du-rhône / mas goudareau / france / 07 12/39

garnacha / dido / montsant-spain / 07 58

barbera d'alba / fontanafredda / piedmont / 09 9/31

malbec / padrios / mendoza-argentina / 08 10/33

beverage by



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