



MIAMI SPICE DINNER

45 per person ++

optional wine pairing 25

APPETIZERS

HUMMUS chickpeas, olive oil, zhough v

choice of jou jou bita bread or crudités

SPICY CIGARS spiced ground lamb, labneh, feta cheese

HARRISA TUNA TARTARE avocado, sun dried tomatoes, capers & herbs*

pinot blanc, grape abduction 2022 štajerska, slovenia (5oz)

MAINS

CRISPY CAULIFLOWER garlic lemon pepper, tomato salsa, parsley gremolata v

GRILLED MEDITERRANEAN OCTOPUS green chermoula, harissa aioli, purple watercress*

WAGYU BEEF SKIRT STEAK finely sliced, grilled & glazed*

pinot noir, georges duboeuf 2022 pays d'oc, france (5oz)

DESSERT

POMEGRANATE GRANITA cream, almond crunch, granita v

BAKLAWA TOWER pistachio gelato, cream v

moscato, sourgal 2022 asti, italy (3oz)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

A 20% service charge will be added to all checks

v-vegetarian vg-vegan