

## STARTERS

<b>Miami's Cigars</b> Filled with beef meat and caramelized onions with Tehina and Babaganoush	18
<b>Cauliflower</b> Roasted and charred on a spicy green Tehina	14
<b>Black Risotto</b> Forbidden rice, wild mushrooms, truffles, corn cream and short rib	24
<b>Liver Pâté</b> Chicken liver, served with scrambled Moroccan olives, cherry tomatoe jam, fig jam	27
<b>Holy Ravioli</b> Saffron & black garlic Ravioli filled with beef cheek, chestnuts, caramelized onions, served with corn cream	28
<b>Baby Kale Salad</b> Pickled vegetables, orange, candied nuts, and a berry dressing	24
<b>Italian Salad</b> Arugula, sun dried tomatoes, basil, strawberries and a balsamic vinaigrette	22
<b>Bluefin Tuna Crust Salad</b> Aromatically spiced tuna crust, bean noodles, avocado slice, and root vegetables with Asian vinaigrette	32
<b>Short Rib Flat Bread</b> Braised short rib with forest mushrooms and onions	32
<b>Sweetbreads Flat Bread</b> Grilled Sweetbreads, preserved lemon, babaganoush, spicy green herb salad	36
<b>Creamy White Onion Soup</b> Caramelized onion with thyme, black lentils, & pasta chips	18
<b>AntiCorona Soup</b> Chicken Soup with root vegetables and all the vitamins you need!	15
<b>Salmon Tartare</b> Served with avocado, lemon puree, beets, ginger, mango	24
<b>Carpaccio Tuna</b> Served with lemongrass, soy, radish, sorbet arak mint, Topped with shaved cauliflower	24

## MAINS

<b>Beef Burger</b> Premium meat served with arugula, tomato, onions, pickles, chipotle aioli and Housemade Fries	36
<b>Lamb Burger</b> Arugula, grilled tomato & onion, charred eggplant aioli and Housemade Fries	38
<b>Lamb Shank</b> Braised vegetables in a demi glaze on Moroccan couscous	56
<b>Short Rib</b> Served with creamy mashed potatoes and sautéed seasonal vegetables in a demi glaze	60
<b>Slow - Cooked Beef Cheek</b> Truffle mashed potatoes and forest mushrooms in a demi glaze	64
<b>Salmon</b> Roasted fingerling potatoes, sautéed seasonal vegetables, and capers in white wine lime sauce	38
<b>Spicy Salmon</b> Cooked with spicy red peppers, cilantro and chickpeas served with frena bread	38
<b>Branzino Fillet</b> Served with bok choy, shitake mushroom, beans noodles, teriyaki sauce	44
<b>Sea Bass</b> Served with roaster cauliflower, cauliflower purée and white root salad	65
<b>Ribeye</b> 16 Oz Prime dry aged Ribeye, served with mashed potatoes or housemade fries and seasonal baby vegetables	75
<b>Cowboy</b> 30 Oz Prime dry aged steak on the bone served with fingerling potatoes.(time to table approx 25 min)	125
<b>Tomhawk</b> 45 Oz Prime dry aged steak served with fingerling potatoes and salad, (time to table approx 25 min)	245

## SIDE DISHES

<b>Black Risotto</b>	15	<b>Frena Bread</b>	8
<b>Housemade Fries</b>	12	<b>Seasonal Sautéed Vegetables</b>	15
<b>Truffle Fries</b>	21	<b>Creamy Mashed Potatoes</b>	10
<b>Forest Mushrooms</b>	15	<b>Truffle Mashed Potatoes</b>	21
<b>Pickled Vegetables</b>	9	<b>Israeli Couscous</b>	10

**20% Gratuity will be added to party of 6 or more**

Please let your server know of any allergies as items may contain nuts , wheat, eggs and other ingredients