



Los
FUEGOS

BY FRANCIS MALLMANN

FAENA HOTEL
MIAMI BEACH

www.faena.com

LOS FUEGOS MENUS

LUNCH

DINNER

DESSERT

SUNDAY ASADO

*Items can be made Gluten Free, Lactose Free or Vegan upon request
When placing your order, please let your server know about your diet needs*

· LUNCH ·

CRUDOS

Yellowfin Tuna 🌿🥚*
Mango, Shaved Avocado,
Cilantro Aioli
23

Local Fish of the Day 🌿*
Citrus Vinaigrette, Red Onion,
Cucumber, Cilantro Cream,
Fresno Chili, Crispy Quinoa
18

Prime Beef Tartare 🥚*
Sourdough Toast, Anchovie Aioli,
Capers, Radish
22

SALADS

Roasted Chicken Salad 🌿
Roasted Lettuce, Pecan Dressing, Crispy Shallots,
Parmigiano-Reggiano
25

Smoked Prawns 'A la Plancha' 🌿🥚
Arugula, Avocado, Pink Grapefruit,
Roasted Hazelnuts
32

Smoked Heirloom Tomato 🌿
Burrata di Bufala, Mixed Greens, Caramelized Pine
Nuts, Pickled Red Onion
22

Smoked Beet Tartare 🌿
Spicy Avocado Cream, Sourdough Toast
Fresh Herbs
16

WARM STARTERS

Mussels à la Provençale 🥚
Mussels Broth, Garlic, Parsley, White Wine, D'epi Bread
18

Wood Oven Empanada
Hand-Cut Prime Filet, Lljajua Sauce · 8
Pecorino Cheese, Caramelized Onion · 8

Octopus 'a la Parrilla' 🌿🥚
'Papa Aplastada', Black Olive Aioli
Mixed Greens, Smoked Paprika Oil
26

Wood Oven Pizza of the Day
18

🌿 Gluten Free


🥚 Lactose Free

🌿 Vegetarian

* Raw

SANDWICHES




'Choripan'
*Argentine Sausage 'Pan de Leche',
 Tomato, Garlic Aioli, Chimichurri
 Potato Sticks*
 14


'Lomito' 
*Prime Beef, Handmade Pita Bread,
 Tomato, Mustard, Arugula, Potato
 Sticks*
 18

Prime Angus Burger
*Tomato, Lettuce, Pickled Red Onion,
 Crispy Bacon, Garlic Aioli,
 Potato Sticks*
 26


MAINS

Mediterranean Branzino
*Charred Brussels Sprouts,
 Quinoa Salad, Charred Eggplant
 Yogurt*
 32


Roasted Cauliflower   
*Crispy Rice, Cauliflower Purée,
 Almonds and Capers Vinaigrette,
 Fresh Herbs*
 24


Local Florida Snapper 
*Potato 'Scales', Tartar Sauce
 Mixed Green Salad,
 Charred Lemon*
 28



Beef Tenderloin Milanese
*Arugula, Heirloom Tomato,
 Red Onion, Dijon Mustard*
 42

Skirt Steak 'a la Parrilla' 
*Domino Potato, Watercress
 Chimichurri Sauce*
 28

TO SHARE

Fish 'Parrillada' 
*Branzino, Snapper, Octopus, Prawns, Charred Kale,
 Domino Potato*
 85

Meat 'Parrillada' 
*Skirt Steak, Bone-in Ribeye, Chorizo, Morcilla
 Charred Kale, Domino Potato*
 95

 Gluten Free  Lactose Free  Vegetarian * Raw

· DINNER ·

STARTERS

CRUDOS

Local Fish of the Day 🌿 🥬 *

*Citrus Vinaigrette, Red Onion,
Cucumber, Avocado Cream, Fresno
Chili, Crispy Quinoa*

18

Prime Beef Tartare 🌿 *

*Papa Ana, Anchovies, Capers,
Shallots, Organic Egg Yolk*

22

Yellowfin Tuna 🥬 *

*Mango, Shaved Avocado,
Cilantro Aioli*

24

SOUPS & SALADS

Fennel in three Styles 🌿 🥬 🥬

*Soup, Ashes, Plancha with
Fennel Polen and Orange Zest*

16

Smoked Heirloom Tomato 🥬

*Brilliant Savarine Cheese,
Roasted Sourdough Bread,
Basil and Pine Nut Dressing*

18

Pink Grapefruit Salad 🌿 🥬

*Arugula, Avocado, Aged
Parmigiano Reggiano
Roasted Hazelnuts*

16

WARM STARTERS

Wood Oven Empanada

Hand-Cut Prime Filet, Lljua Sauce

8

Florida Stone Crab Milanese

*Bisque Sauce, Fresh Stone
Crab Salad, Burnt Lemon*

36

Octopus 'a la Parrilla' 🌿 🥬

*Potato Confit, Garlic Aioli,
Kalamata Olives, Cilantro*

26

Black Truffles

MARKET PRICE

Classic Osetra Caviar 15 gr (1/2 oz)

95

🌿 Gluten Free

🥬 Lactose Free

🥬 Vegetarian

* Raw

MAINS

FROM OUR WOOD OVEN

Roasted 'Lechón' 🌿 🥛
Grilled Pineapple, Mixed Greens, Celery
 32

Organic Half-Chicken 🌿
*Charred Kale, Sweet Potato, Grape Sauce,
 Tree Nuts Mix*
 38

Roasted Cauliflower 🌿 🥛 🌿
*Crispy Rice, Cauliflower Purée, Herbs Salad,
 Almonds and Capers Vinaigrette*
 24

Whole Florida Lobster 🌿
*Mango, Tomato, Avocado and Cilantro Salad,
 Bisque Butter*
 68

FROM OUR PLANCHA

Local Florida Snapper 🌿
*Potato Scales, Mixed Green Salad
 Tartar Sauce, Charred Lemon*
 28

Potato Gnocchi 🌿
*Wild Mushroom, Sage Butter, Arugula,
 Black Winter Truffles*
 36

Mallmann Beef Tenderloin 'Milanesa'
*Boulangier Potato, Poached Egg,
 Dijon Mustard*
 52

Mediterranean Branzino 'a la Plancha' 🌿
Brussels Sprouts, Charred Eggplant Yogurt, Quinoa Salad
 34

FROM OUR GRILL

26 oz Bone-in Ribeye 🌿
'Papa Aplastada,' Criolla, Chimichurri
 78

Lamb Rack 🌿 🥛
*Asparagus, Red Onion, Quinoa, Dates,
 Gremolata Sauce*
 46

Wagyu NY Strip Steak 🌿
Potato Purée, Wild Mushrooms, Malbec Demi-Glace
 64

Skirt Steak 🌿
*Domino Potato, Mixed Greens Salad
 Chimichurri Sauce*
 36

TO SHARE

Seafood 'Parrillada' 🌿
*Branzino, Prawns, Octopus, Snapper
 Charred Kale, Domino Potato*
 155

Meat 'Parrillada' 🌿
*Wagyu NY Strip, Skirt
 Steak, Lamb Chop,
 Chorizo, Morcilla, Charred
 Kale, Domino Potato*
 155

42 oz Porterhouse Steak
*Domino Potato, Grilled Asparagus,
 Malbec Demi-Glace*
 155

 🌿 Gluten Free

🥛 Lactose Free

 🌿 Vegetarian

· DESSERT ·

16

Apple Tart Tatin
Mascarpone Cream

Chocolate Profiterole Maiano
*Chocolate Mousse, Mascarpone
Cream & Raspberries*

Dulce de Leche Flan
Mascarpone Cream

Chocolate Cake Nemesis
Greek Yogurt

Dulce de Leche Pancake
Charred Orange, Vanilla Ice Cream

House-made
Ice Cream and Sorbet
*Choice of two flavors: Vanilla,
Chocolate, Dulce de Leche,
Mango/Passionfruit, Lemon,
Coconut, Greek Yogurt*

Artisanal Cheese Board

Farmstead Cheeses, House-Made Jams, Local Honey, Crostini

35

DESSERT WINES

	GLASS	BOTTLE
Moscato d'Asti, Michele Chiarlo <i>Nivole</i> , Piemonte · 375ml	12	40
Late Harvest Torrontés, Susana Balbo, Mendoza · 500ml	14	56
Pedro Ximénez Sherry, Dandelion Vineyards <i>Legacy of the Barossa</i> 30Yr, Barossa · 375ml	15	60
Ice Malbec, Las Perdices, Agrelo · 375ml	15	75
Far Niente <i>Dolce</i> , Napa Valley · 375ml	38	195
Chateau d'Yquem Sauternes Premier Cru Supérieur 1999 · 375ml	130	525

COFFEE

FAENA BLEND BY STARBUCKS

*A unique combination of Latin American coffee
beans blended exclusively for Faena.*

Coffee · 6
Espresso · 7
Double Espresso · 10
Cappuccino · 7
Latte · 7
Macchiato · 7
Caffè Mocha · 7
Hot Chocolate · 6

· WHOLE LEAF TEA ·

7

English Breakfast
Jasmine Pearl
Lapsang Souchong
Lavender Earl Grey
Organic Green
Organic Chamomile
Shanghai Rose

· SUNDAY ASADO ·

\$80 per Person / *Service Charge and Taxes not included*

BREAD & EMPANADAS STATION

Focaccia
Sourdough
Epi Bread

Beef Empanada
Hand-Cut Prime Filet, Lljua Sauce

Pecorino Cheese Empanada
Caramelized Onion, Scallion

FROM THE SEA STATION

Madagascar Prawns
Salt-Crust Wild Salmon
Smoked Whole Local Grouper

Octopus "A La Plancha"
Local Crudo
Fish of the Day, Citrus Vinaigrette, Cilantro

FROM THE LAND STATION

Tira de Asado · *Slow-Cooked Short Ribs*
Ojo de Bife, · *Slow-Cooked Rib Eye*
Chorizo
Morcilla Blood Sausage

Roasted Organic Chicken · *Charred Lemon*
Grilled Lamb Racks
Whole Baby Pork

SIDES AND SALADS STATION

Smoked Eggplant
Yogurt & Mint Dressing, Toasted Almond, Fresh Herbs

Potato Salad
Egg, Caramelized Onions, Scallions, Red Wine Vinegar

Papa Aplastada
Garlic Aioli, Criolla Sauce

Pink Grapefruit Salad
Avocado, Arugula, Parmigiano-Reggiano, Roasted Hazelnuts

Sweet Potato "Al Rescoldo"
Herb Butter

Roasted Cauliflower
Almonds and Capers Vinaigrette, Fresh Herbs

Heirloom Tomato Salad
Olive Oil, Basil

Mixed Green Salad
Lemon Vinaigrette

SAUCES

Chimichurri
Criolla

Aioli
Tartare Sauce

Lljua Sauce

SWEETS & DESSERTS STATION

Chocolate Pot de Crème
Fruit Salpicon
Mango - Key Lime Verrine
Dulcey Chocolate Profiteoles
Dulce de Leche Flan

Blueberry Cheese Cake
Dulce de Leche Crêpes
Pistachio Chocolate Bar
Raspberry Napoleon
Milk Chocolate Praline Cake

Tropézienne Tart
Tray Napolitain Cookies
Tray Macaron
Tray Coconut Macaron

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

*

Applicable taxes and an 18% service charge will be added to all checks.
