



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 ·

SALADS & CRUDOS

Summer Tomato Salad 🌿🌿

*Cucumber, Red Onion, Basil,
Burrata, Dry Black Olives*

17

Yellowfin Tuna 🌿*

*Shaved Avocado, Grapefruit, Cilantro
Aioli, Sweet Potato Chips*

22

Gulf Coast Prawns 🌿🌿

*Arugula, Avocado,
Pink Grapefruit,
Roasted Hazelnuts*

25

Seared Atlantic Salmon 🌿*

*Horseradish Cream, Cucumber, Dill,
'Papa Aplastada,' Smoked Trout Roe*

18

Roasted Chicken Salad 🌿

*Roasted Lettuce, Pecan & Pistachio
Dressing, Crispy Shallots,
Parmigiano-Reggiano*

22

WARM STARTERS

Wood Oven Empanada

*Hand-Cut Prime Filet,
Llajua Sauce · 8
Pecorino Cheese,
Caramelized Onion 🌿 · 8*

Wood Oven Pizza 🌿

*Roasted Mushrooms,
Mozzarella, Truffle Oil*

17

Octopus 'a la Plancha' 🌿🌿

*'Papa Aplastada,' Black Olive Aioli
Mixed Greens, Smoked Paprika Oil*

24

Grilled Sweetcorn 🌿🌿

*Smoked Butter, Parmigiano-Reggiano
Parsley Aioli*

14

Mussels à la Provençale 🌿

*Mussels Broth, Garlic,
Parsley, White Wine*

17

🌿 Gluten Free

🌿 Lactose Free

🌿 Vegetarian

* Raw

SANDWICHES

Chicken Breast Milanesa 🍷
Homemade Country Bread,
Pickled Cucumber, Lettuce, Avocado,
Jalapeño Aioli, Potato Sticks
17

'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

Roasted Cauliflower 🍷🍷
Crispy Rice, Cauliflower Purée,
Almonds and Capers Vinaigrette,
Fresh Herbs
22

Skirt Steak 'a la Parrilla' 🍷
Domino Potato, Watercress
Chimichurri Sauce
29

Roasted Eggplant 'Milanesa' 🍷🍷
Romesco Sauce, Cherry Tomato,
Fresh Herbs
18

Local Snapper 🍷
Tapenade Crust, Red Bell
Pepper Purée, Fresh Herbs
28

Patagonian Tower of NY Strip 🍷
'Papa Aplastada,' Chimichurri
35

TO SHARE

Fish 'Parrillada' 🍷
Branzino, Snapper, Octopus, Prawns,
Charred Kale, Domino Potato, Garlic
Aioli, Criolla Sauce
95

Meat 'Parrillada' 🍷
Skirt Steak, Slow-Cooked Ribeye,
Chorizo, Morcilla, Charred Kale,
Domino Potato, Chimichurri,
Criolla Sauce
105

42 oz Porterhouse Steak 🍷
Grilled Vegetables, Domino Potatoes
Chimichurri, Criolla Sauce
125

SIDES

Domino Potatoes 🍷🍷 . 8
Mixed Greens and Tomato Salad 🍷🍷🍷 . 8
Grilled Vegetables 🍷🍷🍷 . 8
Grilled Asparagus 🍷🍷🍷 . 10

🍷 Gluten Free

🍷 Lactose Free

🍷 Vegetarian

* Raw

· DINNER ·

STARTERS

CRUDOS

Searched Atlantic Salmon 🌿 *
*'Papa Aplastada,' Horseradish
 Cream, Cucumber,
 Smoked Trout Roe, Pickled Red
 Onion, Dill*
 18

Prime Beef Tartare 🌿 *
*'Papa Ana,' Anchovies
 Aioli, Capers, Radish*
 20

Yellowfin Tuna 🌿 *
*Shaved Avocado, Mango, Cilantro
 Aioli, Sweet Potato Chips*
 22

SOUPS & SALADS

Chilled Beet Soup 🌿
*Goat Cheese, Charred Leeks,
 Breadcrumbs, Mint*
 14

Pink Grapefruit Salad 🌿 🌿
*Arugula, Avocado, Aged
 Parmigiano-Reggiano
 Roasted Hazelnuts*
 16

Summer Tomato Salad 🌿 🌿
*Burrata Cheese, Cucumber, Red
 Onion, Basil, Dry Black Olives*
 17

WARM STARTERS

Wood Oven Empanada
*Hand-Cut Prime Filet, Llajua Sauce
 or
 Pecorino Cheese,
 Caramelized Onions 🌿*
 8

Eggplant Milanese 🌿
*Romesco Sauce, Cherry
 Tomato, Fresh Herbs*
 16

Octopus 'a la Plancha' 🌿 🌿
*Potato Confit, Garlic Aioli,
 Kalamata Olives, Cilantro*
 26

Roasted Sweetbreads 🌿
*Grilled Pineapple, Mixed Greens,
 Celery, Pineapple Chutney*
 18

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🌿 Lactose Free

🌿 Vegetarian

* Raw

MAINS

FROM OUR WOOD OVEN

Smoked Tiger Prawns 🌿
Grilled Sweet Corn, Parsley Aioli, Scallions
 28

Potato Gnocchi 🌿
Roasted Mushrooms, Sage Butter, Arugula
 24

Roasted Cauliflower 🌿 🥬 🌿
*Crispy Rice, Cauliflower Purée, Herbs Salad, Almonds
 and Capers Vinaigrette*
 22

Organic Chicken Breast
Potato Crust, Cabbage and Herbs Salad, Lemon Aioli
 26

FROM OUR PLANCHA

Local Snapper 🥬
Tapenade Crust, Red Bell Pepper Purée, Mixed Greens
 28

Mediterranean Branzino 🌿
Quinoa Salad, Charred Kale, Eggplant Yogurt
 34

Maine Lobster Tail Tagliatelle
Roasted Tomato Sauce, Fresno Chili, Fresh Herbs
 34

Mallmann's Beef Tenderloin 'Milanesa'
Boulangier Potato, Poached Egg, Dijon Mustard
 42

FROM OUR GRILL

Angus Skirt Steak 🌿 🥬
*'Papa Aplastada,' Criolla Sauce, Mixed
 Greens, Chimichurri Sauce*
 32

Lamb Rack 🌿
Domino Potatoes, Mixed Greens, Gremolata Sauce
 42

Angus NY Strip Steak 🌿
*Potato Purée, Mushroom Duxelle, Malbec
 Demi Glace and Truffle Oil*
 39

Hanging Bone-in Ribeye 🌿 🥬
Grilled Vegetables, Criolla, Chimichurri
 85

TO SHARE

Seafood "Parrillada" 🌿 🥬
*Branzino, Prawns, Octopus,
 Snapper, Charred Kale*
 120

42 oz Porterhouse Steak 🌿 🥬
Chimichurri & Criolla Sauces
 135

Meat "Parrillada" 🌿 🥬
*Ribeye Steak, Skirt Steak, Lamb
 Chop, Sweetbreads, Chorizo
 and Morcilla, Charred Kale*
 145

TO SHARE

Grilled Mushrooms 🌿 🥬 · 10
 Grilled Asparagus 🌿 🥬 · 10
 Domino Potatoes 🌿 🥬 · 8

Truffled Potato Purée 🌿 🥬 · 11
 Grilled Vegetables 🌿 🥬 · 8
 Mixed Greens and Herbs Salad 🌿 🥬 · 8

 🌿 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 ·

\$72 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.
