



Los
FUEGOS

BY FRANCIS MALLMANN

FAENA HOTEL
MIAMI BEACH

www.faena.com

LOS FUEGOS MENUS

BREAKFAST

LUNCH

DINNER

DESSERT

SPICE MENU LUNCH

SPICE MENU DINNER

SUMMER MENU LUNCH

SUMMER MENU DINNER

SUNDAY ASADO

DINNER PARRILLADAS

*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*

· BREAKFAST ·

MORNING STARTS

Quinoa & Carrot Bread
Cottage Cheese
16

Assorted Pastry Basket
Chef's Daily Creation
16

Brûléed Local Grapefruit 🌿🌱
Mint Sugar, Berries
14

Seasonal Organic Fruit
and Mixed Berries 🌿
Cottage Cheese
20

Steel-Cut Oatmeal 🌿🌱
Fresh Mango, Candied Nuts
15

Mango Granola Parfait
House Made Multi Grain Granola,
Greek Yogurt, Fresh
Berries, Mango Purée
17

Bircher Muesli Oats
Vanilla Yogurt, Raspberries,
Blueberries, Green Apples,
Bananas, Walnuts
18

Oak Smoked Salmon *
Wheat Bagel Chips,
Herbed Cream Cheese, Tomato,
Capers, Red Onion, Butter Lettuce
21

MORNING GRIDDLE

Orange Olive Oil Pancakes
Citrus Butter, Florida Orange
Segments, Coconut Orange Cream
23

Banana Walnut French Toast
Whipped Coconut, Seasonal Fruit
and Berries, Mango Sauce
25

Mini Belgian Waffles
Plain, Chocolate or Strawberry
Seasonal Fruit Compote,
Whipped Cream, Maple Syrup
23

Two Organic Ranch Eggs 🌿
Breakfast Potatoes,
Choice of Breakfast Meat
23

Huevos Rancheros 🌿
Over Easy Eggs, Black Beans,
Chorizo Sausage, Avocado,
Tomatillo Salsa, Queso Fresco
24

Avocado Toast
Maine Lobster, Citrus, Poached
Organic Egg, Grilled Farm Bread
35

CRACKED EGGS

Smoked Salmon Benedict 🌿 *
Avocado, Chive Hollandaise,
Potato Pancake
27

Faena Benedict
Roasted Porchetta, Local Citrus,
Chimichurri Hollandaise
25

Breakfast Burrito
Organic Scrambled Eggs, Chorizo,
Piquillo Pepper, Aged Cheddar
25

🌿 Gluten Free

🌱 Lactose Free

🌿 Vegetarian

* Raw

BROKEN YOLKS

Spa Omelet 🌿
 Egg Whites, Roasted
 Tomatoes, Spinach,
 Goat Cheese, Fresh Fruit
 25

South Beach
 Scramble 🌿
 Local Crab, Avocado,
 Chimichurri, Fresh Fruit
 26

Create Your
 Own Omelet 🌿
 Choice of Three Items:
 Bacon, Turkey Bacon, Chorizo,
 Local Crab, Chicken Apple
 Sausage, Smoked Salmon *,
 Capers, Avocado, Tomatoes,
 Peppers, Onions, Mushrooms,
 Spinach, Jalapeños, Swiss Cheese,
 White Cheddar, American,
 Goat Cheese
 26

Vegan Hash 🌿
 Sweet Potato, Black Beans,
 Spinach, Sweet Corn, Piquillo
 Pepper, Jalapeño, Salsa Creole
 21

SIDES

Breakfast Pastries
 Toasted Bagel or Toast
 Sliced Avocado
 Cottage Cheese
 Applewood Smoked Bacon

Turkey Bacon
 Chicken or Chorizo Sausage
 Roasted Potatoes or Hash Browns
 Vegan Breakfast Sausage

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

· THE JUICE BAR ·

- 15 -

The South Beach
 Coconut Water, Local
 Citrus, Mangos,
 Strawberries

The Green Drink
 Spinach, Kale, Ginger,
 Cucumber, Celery,
 Green Apple, Lemon

The Antioxidant
 Carrot, Local Orange,
 Ginger, Yellow
 Beet, Turmeric

The Cleanser
 Lime, Ginger,
 Lemon, Agave

**CONTINENTAL
 BREAKFAST**

- 32 -

Coffee or Tea
 .
 Orange Juice, Apple Juice,
 or Grapefruit Juice
 .
 Choose one of
 the Morning Starts

**AMERICAN
 BREAKFAST**

- 40 -

Coffee or Tea
 .
 Orange Juice, Apple Juice,
 or Grapefruit Juice
 .
 Choose one of the Cracked
 Eggs or Broken Yolks

· LUNCH ·

SALADS

Heirloom Tomato Salad 🌿 🌱
Burrata Cheese, Cucumber, Red
Onion, Basil, Black Olives Tapenade
17

Charred Beet Salad 🌿 🌱
Goat Cheese, Arugula, Garlic Chips
16

Roasted Chicken Salad 🌿
Roasted Lettuce, Hazelnuts &
Pistachio Dressing,
Crispy Shallots, Parmigiano
Reggiano
22

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

Bay Scallops Salad 🌿 🌱
Carrot “al Rescoldo” Purée, Garlic
Chips, Fresh Herbs Salad
32

STARTERS

Yellowfin Tuna 🌱
Sliced Avocado, Cilantro Aioli,
Sweet Potato Chips
22

Black Grouper Crudo 🌿 🌱
Tomato Vinaigrette, Red
Onion, Dry Olives, Olive Oil
18

Wood-Oven Empanadas
Hand-Cut Prime Fillet
or
Pecorino Cheese,
Caramelized Onions 🌱
8

Octopus “a la Parrilla” 🌿 🌱
Potato Confit, Garlic Aioli,
Tomato Sofrito, Cilantro
26

Wood Oven Pizza of the Day
17

SANDWICHES

Lomito 🌱
Prime Beef, Handmade Pita Bread,
Tomato, Mustard, Arugula,
Roasted Potato Wedges
18

Prime Angus Burger
Tomato, Lettuce, Pickled Red Onion,
Crispy Bacon, Garlic Alioli,
Roasted Potato Wedges
26

Chicken Breast Milanese 🌱
Homemade Country Bread,
Pickled Cucumber, Lettuce,
Avocado, Jalapeño Aioli, Roasted
Potato Wedges
17

MAINS

Mediterranean Branzino 🌿
Quinoa Salad, Brussel Sprouts,
Eggplant Yogurt
34

Cast Iron Tiger Prawns 🌿
Sweet Corn Humita, Charred Onion,
Chili Oil
30

Black Angus Skirt Steak 🌿 🌱
Papa Aplastada, Grilled Onion
Rings, Fresh Herbs Salad,
Chimichurri Sauce
35

Roasted Cauliflower 🌿 🌱 🌱
Crispy Rice, Cauliflower Purée,
Almonds and Capers Vinaigrette,
Fresh Herbs Salad
22

Mallmann’s Beef Tenderloin
Milanese
Avocado and Vine Ripened Tomato
Salad, Dijonnaise
38

🌿 Gluten Free

🌱 Lactose Free

🌱 Vegetarian

* Raw

· DINNER ·

STARTERS

CRUDOS

Cured Atlantic Salmon & Multigrain
 “Carta de Música” *
 Thin Homemade Multigrain
 Cracker, Crème Fraîche, Avocado,
 Cucumber, Fresh Horseradish
 18

Prime Beef Tartare ☿ *
 ‘Papa Ana,’ Capers, Shallots,
 Anchovies, Parsley, Organic Egg Yolk
 20

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

SALADS

Charred Beet Salad ☿ ☿
 Goat Cheese, Arugula, Garlic Chips
 16

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

Heirloom 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

Wood Fired Artichokes ☿ ☿
 Sesame Yogurt Sauce, D’espelette Pepper,
 Sourdough Breadcrumbs, Herbs Salad
 18

Smoked Bay Scallops ☿ ☿
 Carrots “al rescoldo” Purée,
 Garlic Chips, Fresh Herbs
 32

Octopus ‘a la Plancha’ ☿ ☿
 Potato Confit, Garlic Aioli,
 Kalamata Olives, Cilantro
 28

☿ Gluten Free

☿ Lactose Free

☿ Vegetarian

* Raw

MAINS

FROM OUR PLANCHA

Butterfly Local Yellow Tail Snapper 🌿🥗 <i>Salsa Verde</i>	38	Mediterranean Branzino 🌿 <i>Quinoa Salad, Charred Brussels Sprouts, Eggplant Yogurt</i>	34
Cast Iron Tiger Prawns 🌿 <i>Sweet Corn Humita, Charred Onion, Chili Oil</i>	30	Mallmann's Beef Tenderloin 'Milanesa' <i>Boulangier Potato, Poached Egg, Dijon Mustard</i>	42

FROM OUR GRILL

Prime Angus Skirt Steak 🌿🥗 <i>'Papa Aplastada, Grilled Onion Rings, Chimichurri Sauce</i>	35	Beef Tenderloin Wrapped in Bacon🌿🥗 <i>Charred Onion Petals, Domino Potatoes, Parsley and Cilantro Salad, Criolla Sauce</i>	38
Wagyu NY Strip Steak 🌿 <i>Charred Romaine Lettuce Heart, Black Truffle Hollandaise Sauce</i>	68	Hanging Prime Black Angus Ribeye 🌿 <i>Beef jus</i>	39
Lamb Rack 🌿 <i>Roasted Eggplant, Mint Yogurt, Crispy Pistachio Crumble</i>	45		

FROM OUR WOOD OVEN

Chilean Sea Bass 🌿🥗 <i>Crispy Black Rice, Lemon Alioli, Fresh Herbs Salad</i>	45	Potato Gnocchi 🌿 <i>Winter Black Truffle, Wild Mushroom Reduction, Pecorino Cheese</i>	35
Roasted Cauliflower 🌿🥗🌿 <i>Crispy Rice, Cauliflower Purée, Herbs Salad, Almonds and Capers Vinaigrette</i>	22	Slow Braised Veal Ossobuco <i>Potato Purée, Beef Jus, Sourdough Breadcrumbs and Parsley</i>	40

TO SHARE

Porterhouse Steak (42oz) 🌿🥗
Criolla and Chimichurri Sauce
135

Hanging Tomahawk (48oz) 🌿🥗
Criolla and Chimichurri Sauce
210

SIDES

Grilled Mushrooms 🌿🌿 · 10	Grilled Asparagus 🌿🌿 · Pecorino Cheese Fondue, Lemon Zest · 12
Domino Potatoes 🌿🌿 · 8	Mixed Greens and Herbs Salad 🌿🥗🌿 · 8
Truffled Potato Purée 🌿🌿 · 11	Roasted Butternut Squash 🌿🥗🌿 · Mushroom Vinaigrette, Fresh Herbs · 10
Red Cabbage "Al rescoldo" 🌿🌿 · Sesame Yogurt · 10	

🌿 Gluten Free 🥗 Lactose Free 🌿 Vegetarian

· DESSERT ·

16

Apple Pancake
Mascarpone Cream

Dulce de Leche Flan
Mascarpone Cream

Dulce de Leche Pancake
*Charred Orange,
Vanilla Ice Cream*

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

Chocolate Cake Nemesis
Greek Yogurt

Artisanal Cheese Board
Farmstead Cheeses, House-Made Jams, Local Honey, Crostini

35

DESSERT WINES

	OZ	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
Château d'Yquem, Sauternes Premier Cru Supérieur 2007 · 375ml	70	900	

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

· MIAMI SPICE LUNCH MENU ·

\$23 per person

· STARTERS ·

CHOICE OF:

Smoked Beet Tartare
Cilantro and Avocado Aioli, Pickled Egg

Chard Poached Pears
*Aged Cheddar Cheese, Endives, Frisée
and Caramelized Walnuts Salad*

Slow-Cook Leek “Al Rescoldo”
Romesco Sauce, Breadcrumbs and Goat Cheese

· MAIN COURSE ·

CHOICE OF:

Local Snapper A La Plancha
Yamani Rice Salad, Yogurt and Tahini Sauce.

Grilled Marinated Chicken Breast
Carrot, Beet, Radish Salad And Mollet Egg

Roasted Cauliflower
*Garlic Yogurt, Capers Vinaigrette,
Roasted Almonds, Fresh Herbs*

· DESSERT ·

CHOICE OF:

Smoke Honey Greek Yogurt Jar
Strawberry Confit, Almond Crumble

Hazelnut Chocolate Dirt Cup
Cocoa Soil, Grilled Pineapple

· MIAMI SPICE DINNER MENU ·

\$39 per person

· STARTERS ·

CHOICE OF:

Oxtail Croquetes
Lemon Aioli, Fresh Herbs

Tortilla De Papa
Smoked Salmon Roe, Fennel Salad

Slow Cook Leek “Al Rescoldo”
*Romesco Sauce, Breadcrumbs
And Goat Cheese*

· MAIN COURSE ·

CHOICE OF:

Local Snapper “A La Plancha”
Yamani Rice Salad, Yogurt And Tahini Sauce

Ribeye Churrasco
Grilled Polenta, Criolla Sauce, Fresh Parsley Salad

Cast Iron Wild Mushrooms
Aligot, Soft Egg And Breadcrumbs

· DESSERT ·

CHOICE OF:

Frozen Vanilla Profiterole
Grilled Mango, Orange-Passion Jam

Dulce De Leche Tart
Burnt Chocolate Mousse, Bailey’s Caramel

· **SUMMER LUNCH MENU** ·

\$29 PER PERSON – Price exclusive of tax & service charge.

AVAILABLE MONDAY TO FRIDAY

STARTERS

CHOICE

Wood oven Empanadas

Hand-Cut Prime Fillet or Pecorino Cheese, Caramelized Onion

Heirloom Tomato Salad

Burrata Cheese, Cucumber, Red Onion, Basil, Black Olives Tapenade

Avocado & Pink Grapefruit Salad

Cilantro, Red Onion, Aged Parmigiano-Reggiano, Roasted Hazelnuts

Yellowfin Tuna Crudo

Sliced Avocado, Cilantro Aioli, Sweet Potato Chips

MAINS

CHOICE

Local Snapper “A La Plancha”

Quinoa Salad, Brussels Sprouts, Sesame Yogurt

Roasted Chicken Salad

Roasted Lettuce, Hazelnuts & Pistacchio Dressing,

Crispy Shallots, Parmigiano Reggiano

Black Angus Skirt Steak

“Papa Aplastada”, Grilled Onion Rings, Fresh Herbs Salad, Chimichurri

Roasted Cauliflower

Cauliflower Pure, Almonds and Capers Vinaigrette, Fresh Herbs Salad

DESSERT

CHOICE

Key Lime Crumble Jar *Blueberry Sorbet*

Pistachio Praliné Crème Brûlée Seasonal Red Berries

· SUMMER DINNER MENU ·

\$48 PER PERSON – Price exclusive of tax & service charge.

AVAILABLE SUNDAY TO THURSDAY

STARTERS

CHOICE

Wood oven Empanadas

Hand-Cut Prime Fillet or Pecorino Cheese, Caramelized Onion

Wood Fired Artichokes

Sesame yogurt, D’Espelette Pepper, Sourdough Breadcrumbs, Herbs Salad

Octopus “a la Parrilla”

Potato Confit, Garlic Aioli, Tomato Sofrito, Cilantro

Yellowfin Tuna Crudo

Sliced Avocado, Cilantro Aioli, Sweet Potato Chips

MAINS

CHOICE

Local Snapper “A La Plancha”

Quinoa Salad, Brussels Sprouts, Sesame Yogurt

Black Angus Skirt Steak

“Papa Aplastada”, Grilled Onion Rings, Fresh Herbs Salad, Chimichurri

Ribeye Churrasco

Domino Potatoes, Chimichurri

Potato Gnocchi

Black Truffle, Wild Mushroom Reduction, Pecorino Cheese

DESSERT

CHOICE

Key Lime Crumble Jar *Blueberry Sorbet*

Pistachio Praliné Crème Brûlée Seasonal Red Berries

· SUNDAY ASADO ·

A major social event in Argentina, the asado (an open-fire barbecue) marks a time when friends and family gather around traditional dishes and spend an afternoon catching up. Our Sunday buffet-style asado features a variety of South American-inspired dishes like tender slow-cooked ribeye, wood oven empanadas and a tempting tower of desserts.

\$95 PER PERSON

CHILD (ages 10 & younger) \$55 PER PERSON

Prices exclusive of tax & service charge

Adult price includes bottomless pitchers of mimosa, sangria or bloody mary cocktails.

Bottomless limited to two (2) hours maximum.

BREAD & EMPANADAS STATION

Focaccia
Sourdough
Epi Bread

Beef Empanada
Hand cut prime filet
Pecorino Cheese Empanada
Caramelized Onion, Scallion

Butter & Chocolate Croissants
Cheese Scones
Cinnamon Pecan Rolls

THE SEA STATION

Salt Crust Wild Salmon
Grilled whole Branzino

Grilled local fish
(Lane Snapper and Grouper)

Served with Criolla and Aioli Sauce

THE MALLMANN DOME

Slow-Cook Ribeye
Chorizo
Morcilla *Blood Sausage*
Roasted Organic Chicken

Skirt steak
Lamb
Porchetta

Served with Chimichurri, Criolla, Garlic Aioli

ICE BAR

Smoked salmon
Local Crudo
Fish of the day, Citrus vinaigrette, Cilantro

Poached prawns
Fresh oysters
Snow Crab Claws

Served with Mignonette, Criolla, Garlic Aioli

PLANCHA

Organic eggs “a la plancha”
Cooked to order with Patatas a la Plancha

Pancakes a la Plancha
Maple Syrup, Dulce de Leche, Seasonal Fruits & Berries

SALADS STATION

Smoked Eggplant <i>Yogurt, Mint, Toasted Almond, Fresh Herbs</i>	CousCous <i>Dried Cranberries, Fresh Herbs, Eggplant Yogurt</i>	Greek Salad <i>Tomato, Red Onion, Cucumber, Kalamata Olives, Goat Cheese</i>	Roasted Brussels Sprouts <i>Bacon-Sherry Vinegar</i>
Pink Grapefruit Salad <i>Avocado, Arugula, Parmigiano Reggiano, Roasted Hazelnuts</i>	Sweet Potato “Al Rescoldo” <i>Herb Butter</i>	Octopus & Fingering Potatoes Salad	Fingering Potatoes <i>Parsley, Garlic Aioli</i>
Heirloom Tomato Salad <i>Olive Oil, Basil</i>	Mixed Green Salad <i>Dijon and Honey Vinaigrette</i>	Roasted Cauliflower <i>Tahini Sauce, Almonds and Capers Vinaigrette, Fresh Herbs</i>	Assorted International & Domestic Cheese Board
Local Burrata Cheese <i>Extra Virgin Olive Oil, Sea Salt</i>	Pears, Arugula and Blue Cheese Salad		

BEVERAGES

Aperol Spritz	12	Sparkling Malbec	12
Kalimotxo	12	Sangría Pitchers	
Bloody Mary Or María	12	Red, White, Rosé, Sparkling	65
Rutini Trumpeter			

SWEETS & DESSERTS STATION

Chocolate Pot De Crème	Blueberry Cheesecake	Tropezienne Tart
Fruit Salpicón	Dulce De Leche Crêpes	Napolitano Cookies
Mango Key Lime Verrine	Pistachio Chocolate Bar	Assorted Macarons
Dulce Chocolate Profiteroles	Raspberry Napoleon	
Dulce De Leche Flan	Milk Chocolate Praliné Cake	

· DINNER PARRILLADAS ·

MEAT PARRILLADA

\$55 PP

Skirt 1Ea 9Oz
Ribeye 12Oz
Sweetbread 1Ea
Chorizo 1Ea
Morcilla 1Ea
Criolla
Chimichurri

FISH PARRILLADA


\$55 PP


Branzino 1Ea
Prawns 2Ea
Scallops 3Ea
Yellowtail Snapper Fillet 1Ea
Criolla
Garlic Aioli


VEGETABLES PARRILLADA

\$55 PP

Roasted Cauliflower
Charred Mushrooms
Butternut Squash Al Rescoldo
Red Cabbage Al Rescoldo
Grilled Asparagus
Grilled Onions

 Gluten Free

 Lactose Free

 Vegetarian

* Raw

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.
