



Los
FUEGOS
—
BY FRANCIS MALLMANN

FAENA HOTEL
MIAMI BEACH

www.faena.com

LOS FUEGOS MENUS

BREAKFAST

LUNCH

DINNER

DESSERT

SUNDAY ASADO

DINNER PARRILLADAS

SPICE MENU LUNCH

SPICE MENU DINNER

*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, Orange, Arugula,
Garlic Chips
16

Red Endives and
Aged Cheddar Salad
Frisée Lettuce, Parmesan &
Anchovies Aioli, Sourdough
Breadcrumbs
16

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

Avocado & Pink Grapefruit Salad
🌿 🌱
Aged Parmigiano-Reggiano, Red
Onion, Roasted Hazelnuts
16

STARTERS

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

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 Fired Artichoke 🌱
Sesame Yogurt, Sourdough
Breadcrumbs, Fresh Herbs
18

Margarita Pizza 🌱
Fresh Mozzarella Cheese,
Heirloom Tomatoes, Basil
17

SANDWICHES

Lomito
Prime Beef, Homemade Bread,
Tomato, Grilled Onions, Arugula,
Aioli, Dijon Mustard,
Roasted Potato Wedges
18

Prime Angus Cheese Burger
Cheddar Cheese, Pickled Red Onion,
Pickled Cucumber, Garlic Aioli,
Roasted Potato Wedges
20

Homemade Smoked Pork Loin
Sandwich 🌱
Gruyère Cheese, Sourdough Bread,
Cabbage & Fresh Herbs Salad
17

MAINS

Mediterranean Branzino 🌿
Quinoa Salad, Brussel Sprouts,
Eggplant Yogurt
39

Black Angus Skirt Steak 🌿 🌱
Papa Aplastada, Grilled Onion
Rings, Fresh Herbs Salad,
Chimichurri Sauce
38

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

Cast Iron Tiger Prawns 🌿 🌱
Eggplant Rougail, Tomatoes,
Hazelnuts, Gremolata Sauce
35

Local Yellowtail Snapper 🌿
Cucumber, Tomato, Yogurt, Fresh
Herbs
30

🌿 Gluten Free

🌱 Lactose Free

🌱 Vegetarian

* Raw

· DINNER ·

STARTERS

Crudo Trio 🌿 🥛 *	22
<i>Atlantic Salmon, Yellowfin Tuna, Local Grouper, Salsa Verde, Hazelnuts</i>	
Wagyu Carpaccio Roll 🌿 *	20
<i>Red Endives, Frisée Lettuce, Green Apple, Parmesan And Anchovies Aioli, Sunchoke Chips</i>	
Yellowfin Tuna 🌿 🥛 *	22
<i>Shaved Avocado, Mango, Cilantro Aioli, Sweet Potato Chips</i>	
Salt Crust Beet 🌿 🥛	16
<i>Pistachio Yogurt, Pistachio Crumble, Garlic Chips</i>	
Avocado & Pink Grapefruit Salad 🌿 🥛	16
<i>Aged Parmigiano-Reggiano, Red Onion, Roasted Hazelnuts</i>	
Summer Heirloom Tomato 🥛	17
<i>Burrata Cheese, Capers And Breadcrumbs</i>	
Wood Oven Empanada	8
<i>Hand-Cut Prime Filet, Llajua Sauce Or Pecorino Cheese, Caramelized Onions 🥛</i>	
Wood Fired Artichokes 🥛 🥛	18
<i>Cashew Cream, D'espelette Pepper, Sourdough Breadcrumbs, Herbs Salad</i>	
Octopus 'A La Plancha' 🌿 🥛	28
<i>Potato Confit, Garlic Aioli, Kalamata Olives, Cilantro</i>	

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🥛 Lactose Free

🥛 Vegetarian

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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>	39
Cast Iron Tiger Prawns 🌿 🥬 <i>Eggplant Rougail, Tomatoes, Hazelnuts, Gremolata Sauce</i>	35	Mallmann's Beef Tenderloin 'Milanesa' <i>Boulanger Potato, Poached Egg, Dijon Mustard</i>	42

FROM OUR GRILL

Prime Angus Skirt Steak 🌿 🥬 <i>'Papa Aplastada', Grilled Onion Rings, Chimichurri Sauce</i>	38	Prime Beef Tenderloin 🌿 🥬 <i>Foie Gras Sauce, Charred Brussels Sprouts, Balsamic Vinegar</i>	45
Wagyu NY Strip Steak 🌿 <i>Corn Soufflé, Criolla Sauce, Chimichurri</i>	68	Hanging Prime Ribeye Steak 🌿 <i>Arzak Potato, Beef Jus</i>	46
Lamb Rack 🌿 <i>Roasted Eggplant, Mint Yogurt, Crispy Pistachio Crumble</i>	48		

FROM OUR WOOD OVEN

Chilean Sea Bass 🌿 🥬 <i>Crispy Black Rice, Lemon Alioli, Fresh Herbs Salad</i>	45	Potato Gnocchi <i>English Peas, Bacon, Pickled Wild Mushroom, Parmesan Cheese</i>	30
Roasted Cauliflower 🌿 🥬 🌿 <i>Crispy Rice, Cauliflower Purée, Herbs Salad, Almonds and Capers Vinaigrette</i>	22	Crispy Pork Belly 🌿 🥬 <i>Sweet Potato "al Rescoldo", Pickled Cabbage</i>	35

TO SHARE

Meat Parrillada 🌿 <i>Skirt, Ribeye, Chorizo, Morcilla, Sweetbread, Domino Potatoes, Sweet Potato "Al Rescoldo", Chimichurri, Criolla</i>	130	Fish Parrillada 🌿 <i>Branzino, Prawns, Snapper, Octopus, Domino Potatoes, Sweet Potato "Al Recsoldo", Aioli, Criolla</i>	130	Porterhouse Steak (42Oz) 🌿 <i>Criolla And Chimichurri Sauce</i>	125	Hanging Tomahawk (32Oz) 🌿 <i>Criolla And Chimichurri Sauce</i>	135
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SIDES

Grilled Mushrooms 🌿 🥬	Red Cabbage "Al Rescoldo" 🌿 🥬 🌿 <i>Sherry Vinegar, Garlic Aioli</i>	Roasted Brussels Sprouts 🌿 🥬 🌿 <i>Garlic And Balsamic</i>
Grilled Asparagus 🌿 🥬	Sweet Potato Al Rescoldo	Mixed Greens & Herbs Salad 🌿 🥬 🌿
Potato Purée 🌿 🥬	Sesame Yogurt, Breadcrumbs	Honey-Dijon Vinaigrette
Domino Potatoes 🌿 🥬		

🌿 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	GL.	BTL.
Moscato d'Asti, Michele Chiarlo <i>Nivole</i> , Piemonte · 375ml		12	40
Late Harvest Torrontés, Susana Balbo, Mendoza · 500ml		14	56
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

· 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
Assorted pastries

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
Served with Mignonette, Criolla, Aioli

Served with Mignonette, Criolla, Garlic Aioli

SALADS STATION

Smoked Eggplant <i>Yogurt, Mint, Toasted Almonds, Fresh Herbs</i>	Burrata Cheese & Olive Oil	Mixed Greens Salad <i>Dijon Mustard And Honey Vinaigrette</i>	Roasted Cauliflower <i>Tahini Sauce, Almonds And Capper Vinaigrette, Fresh Herbs</i>
Pink Grapefruit Salad <i>Avocado, Arugula, Parmigiano Reggiano, Roasted Hazelnuts</i>	Couscous Salad <i>Dry Cranberries, Fresh Herbs, Eggplant Yogurt</i>	'Papa Aplastada' <i>Garlic Aioli, Criolla Sauce</i>	Roasted Brussels Sprouts <i>Bacon, Sherry Vinegar</i>
Heirloom Tomato Salad <i>Olive Oil, Basil</i>	Sweet Potato 'Al Rescoldo' <i>Herb Butter</i>	Greek Salad <i>Tomato, Red Onion, Cucumber, Kalamata Olives, Goat Cheese</i>	Assorted International & Domestic Cheese Board
Roasted Fingering Potato & Shallot Salad <i>Garlic Aioli And Parsley</i>	Pears, Arugula & Blue Cheese Salad	Octopus & Fingerling Potato Salad <i>Olive Oil, Paprika</i>	

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

\$130 PP

Skirt 1Ea 9Oz
Ribeye 1Ea 14Oz
Sweetbreads 1Ea
Chorizo 1Ea
Morcilla 1Ea
Domino
Sweet Potato
Criolla
Chimichurri

FISH PARRILLADA


\$130 PP


Branzino 1Ea
Prawns 3Ea
Snapper 1Ea
Octopus 1Ea
Domino
Sweet Potato
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

· MIAMI SPICE LUNCH MENU ·

\$23 per person

· STARTERS ·

CHOICE OF:

Beef Empanada
Llajua Sauce

Summer Tomatoes Tart
Parmesan Cheese, Frisée Salad

Local Catch Of The Day Crudo
Fresh Herbs And Avocado
Vinaigrette, Roasted Hazelnuts

Substitute Starter
- Extra \$15 -

Octopus 'A La Plancha'
Potato Confit, Garlic Aioli,
Kalamata Olives, Cilantro

· MAIN COURSE ·

CHOICE OF:

Local Snapper A La Plancha
Grilled Polenta, Charred Avocado, Tomato Mayonnaise

Chicken Breast Milanese
Tomato Salad, Fresh Herbs

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

Substitute Main Course
- \$20 Each -
Minimum 2 People

Mediterranean Branzino
Quinoa Salad, Charred Kale, Eggplant Yogurt

· DESSERT ·

CHOICE OF:

Honey Roasted Pear
Coffee Cream, Williams Pear Mousse

Toasted Coconut Meringue Jar
Mango-Banana Marmalade, Coconut Cake

· MIAMI SPICE DINNER MENU ·

\$39 per person

· STARTERS ·

CHOICE OF:

Oxtail Croquetes
Lemon Aioli, Fresh Herbs.

Smoked Beet Tartare
Cilantro And Avocado Aioli, Pickled Egg

Local Catch Of The Day Crudo
*Fresh Herbs And Avocado Vinaigrette,
Roasted Hazelnuts*

Substitute Starter
- Extra \$15 -

Octopus 'A La Plancha'
*Potato Confit, Garlic Aioli,
Kalamata Olives, Cilantro*

· MAIN COURSE ·

CHOICE OF:

Local Snapper A La Plancha
*Grilled Polenta, Charred Avocado,
Tomato Mayonnaise*

Lamb Ribs
Peach Chutney, Charred Bread, Herbs Salad

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

Substitute Main Course
- \$30 Each -
Minimum 2 People

Parrillada Experience
*Local Snapper, Lamb Ribs, Ribeye Steak,
Chorizo, Morcilla, Domino Potato, Sweet
Potato Al Rescoldo, Criolla, Garlic Aioli*

· DESSERT ·

CHOICE OF:

Guanaja Chocolate Crème Brûlée
Bailey's Ice Cream Truffle

Marscapone Cheesecake
Fig Marmalade, Red Berry Sorbet

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.
