LOS FUEGOS
MENUS

CLICK BELOW FOR YOUR DINING SELECTION:

BREAKFAST
LUNCH
DINNER
DESSERT
MIAMI SPICE LUNCH
MIAMI SPICE 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**

**SUNRISE START**

- **Tropical Fruits**
  - with Mix Berries
  - Chef’s Selection Of Fresh Local Fruits & Berries
  - 20
- **Quinoa And Carrot Bread**
  - Cottage Cheese
  - 16
- **Bircher Muesli Oats**
  - Vanilla Yogurt, Raspberries, Blueberries, Green Apples, Walnuts
  - 19
- **Organic Oatmeal**
  - Fresh Blueberries. Coconut
  - 18
- **Orange Olive Oil Pancake**
  - Yuzu Marmalade, Local Citrus Butter
  - 25
- **Mango Granola Parfait**
  - Housemade Multigrain Granola, Greek Yogurt, Fresh Berries, Mango Puree
  - 18

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**EGGS & MORE**

**EGGS SELECTIONS SERVED WITH CHOICE OF WHOLE ORGANIC EGGS OR EGG WHITES**

- **Faena Breakfast**
  - Two Eggs Your Way, Chorizo Or Applewood Smoked Bacon Roasted Potatoes
  - 23
- **Create Your Own Omelete**
  - (Choice of Three Ingredients)
  - Ham, Bacon, Turkey, Tomato, Bell Pepper, Mushrooms, Spinach, Cheddar, Swiss, Gruyere Served with a choice of fruit or roasted potatoes
  - 26
- **Smoked Salmon Tator Tots**
  - Herbed Cream Cheese, Avocado, Capers, Shallots, Chives
  - 27
- **Traditional Eggs Benedict**
  - Canadian Bacon, English Muffin, Hollandaise Sauce
  - 24
- **Avocado Toast**
  - Grilled Sour Dough, Poached Eggs Espellete Hollandaise
  - 24
- **Huevos Rancheros**
  - Over Easy Eggs, Black Beans, Chorizo
  - Queso Fresco, Avocado, Tomatillo
  - 24

**SIDES**

- Applewood smoked Bacon · 10
- House Cured Ham · 10
- Chorizo · 10
- Chicken Sausage · 10
- Roasted Potatoes · 10
- Sliced Tomatoes · 10
- Sliced Avocado · 10
- Cottage Cheese · 10

**BEVERAGES**

- Coffee · 7
- Espresso · 6
- Latte · 7
- Orange Juice · 8
** · LUNCH · **

**STARTERS**

- Fresh House-Made Guacamole
  *Tortilla Chips*
  19

- Hummus Dip
  *Seasonal Vegetables Pita Bread*
  18

- Ahi Tuna Crudo
  *Asian Pear, Mint, Basil, Cilantro, Crispy Quinoa, Yuzu Wasabi Vinaigrette*
  23

**SALADS**

- Caesar Salad
  *Baby Gems, White Anchovy, Aged Parmesan*
  21

- Heirloom Tomato Salad
  *Burrata Cheese, Cucumber, Red Onion, Basil, Black Olive Tapenade*
  25

- Chopped Mediterranean Salad
  *Israeli Couscous, Feta Cheese, Tomatoes, Cucumber*
  25

- Grilled Spanish Octopus
  *Florida Citrus, Avocado, Hearts of Palm, Endive*
  29

**SANDWICHES**

- Heritage Turkey Burger
  *Smoked Aioli, Arugula, Piquillo Pepper, White Cheddar, Onion, Briaoche Bun*
  26

- BLT
  *Sous-Vide Thick Smoked Bacon, Avocado Spread, Bibb Lettuce, Heirloom Tomatoes, Sour Dough Baguette*
  25

- Vegan Falafel Wrap
  *Hummus, Vegetables, Herbs Slaw*
  20

- Special Blend Half Pound Burger
  *Caramelized Onions, Heirloom Tomato, Toasted Bun Choice of Aged Cheddar, Swiss or Gruyere*
  26

**MAINS**

- Rigatoni Pomodoro
  *Romato tomatoes, Roasted Garlic, Fresh Basil, Aged Parmesan*
  25

- Mediterranean Branzino
  *Herbed Quinoa Salad, Lemon Yogurt, Roasted Hazelnuts*
  42

- Quinoa & Vegetable Fried Rice
  *Organic Fried Egg, Spicy Vegan Aioli*
  45

- Organic Chicken Paillard
  *Breaded Chicken Breast, Arugula, Baby Heirloom Tomatoes, Grilled Lemon, Aged Parmesan*
  24

- Pan Seared Scottish Salmon
  *Asparagus Spears, PeeWee Potatoes, Local Tomatoes, Garden Herbs*
  31

- Steak-frites
  *8oz Skirt Steak, French Fries, Chimichurri*
  45

**SIDES**

- Roasted Kale & Shiitake Mushroom
  10

- Herb Quinoa Pilaf
  9

- Yucca Fries
  10

- Grilled Vegetables
  9

- Wilted Spinach
  9

- Truffle-Parmesan Fries
  12

- French Fries
  10
YELLOWFIN TUNA TARTARE
Avocado, Cilantro and Jalapeño Cream, Fresh Herbs, Crispy Quinoa

BEETS “AL RESCOLDO” CARPACCIO
Pistachio Yogurt, Arugula, Shallot Vinaigrette, Garlic Chips

GRILLED MEDITERRANEAN OCTOPUS
Florida Citrus Salad, Avocado, Heart of Palm, Baby Frisée, Endives

WOOD FIRE-GRILLED JUMBO PRAWNS
Grapefruit, Avocado, Arugula, Fresh Herbs, Roasted Hazelnuts

SCOTTISH SALMON
Crispy Saffron Rice, Garlic Aioli

MEDITERRANEAN BRANZINO
Herbed Quinoa Salad, Garlic Lemon Yogurt, Roasted Hazelnuts

EGGPLANT MILANESE
Braded Woodfire Eggplant, Romesco Sauce, Garden Herbs

LOCAL HEIRLOOM TOMATOES & BURRATA
Cucumber, Red Onions, Basil, Black Olive Tapenade

ALMOND SOUP
Fresh Watermelon, Crispy Shallots, Fresh Herbs

POTATO GNOCHI
Crushed San Marzano Tomatoes, Parmigiano-Reggiano, Garlic, Basil

ROASTED CAULIFLOWER
Cauliflower Purée, Almonds and Capers Vinaigrette, Fresh Herbs

FROM OUR GRILL
ALL OUR PROTEINS ARE DELICATELY GRILLED ON A WOOD FIRE AND SERVED WITH CHIMICHURRI

SKIRT STEAK 8oz 39
NY STRIP 12oz 55
FILET MIGNON 8oz 45
½ ORGANIC WOOD FIRE ROTISSERIE CHICKEN 32

SIDE STEAK 8oz 39
NY STRIP 12oz 55
FILET MIGNON 8oz 45
½ ORGANIC WOOD FIRE ROTISSERIE CHICKEN 32
DESSERT

Coconut Dacquoise
Passion Fruit Cream and Florida Mango
12

Strawberry Lemon Pionono
Vanilla Bean Custard,
Dulce de Leche Ice Cream
14

Azelia Chocolate Crunch
Pineapple Rôtie, Praline Truffle Ice Cream
14

House-Made Warm
Chocolate Chip Cookies
With Vanilla Ice Cream
12

Dulce De Leche Flan
Mascarpone Cream, Seasonal Berries
12
### MIAMI SPICE LUNCH MENU

$25 PER PERSON
AVAILABLE DAILY

#### STARTERS

<table>
<thead>
<tr>
<th>Choice of:</th>
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<tbody>
<tr>
<td>Baby Kale Caesar</td>
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<tr>
<td>Toasted Pepitas, Parmesan Crisps, Garlic Citrus Vinaigrette</td>
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<tr>
<td>Roasted Heirloom Beet</td>
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<tr>
<td>Pistachio Yogurt, Arugula, Pistachio Crumble, Garlic Chips</td>
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<tr>
<td>Calamari A La Plancha</td>
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<tr>
<td>Pan Con Tomate, Aioli Basil, Mint, Cilantro</td>
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**Substitute Starter**

- Extra $15 –

**Grilled Mediterranean Octopus**

*Florida Citrus Salad, Avocado, Heart of Palm, Baby Frisée, Endives*

#### MAIN COURSE

<table>
<thead>
<tr>
<th>Choice of:</th>
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<tbody>
<tr>
<td>Chicken Paillard</td>
</tr>
<tr>
<td>Breaded Chicken Breast, Arugula, Baby Heirloom Tomatoes, Parmesan Shavings (Available Gluten Free)</td>
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<tr>
<td>Gnocchi Pomodoro</td>
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<tr>
<td>Crushed San Marzano Tomatoes, Garlic, Basil</td>
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<tr>
<td>Crab Sandwich</td>
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<tr>
<td>Celery-Apple Relish, Citrus Aioli, Brioche Bun, Fries</td>
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#### DESSERT

<table>
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<th>Choice of:</th>
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<tbody>
<tr>
<td>Pistachio Praline Panna Cotta</td>
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<tr>
<td>Mango Pineapple Salsa</td>
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<tr>
<td>Triple Chocolate Cheesecake Jar</td>
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<tr>
<td>Dulcey Whipped Ganache</td>
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FAENA HOTEL MIAMI BEACH
· MIAMI SPICE DINNER MENU ·

$39 PER PERSON
AVAILABLE DAILY

· STARTERS ·

CHOICE OF:

Prime Beef Tartare
Bearnaise Sauce, Shallots, Caperberries, Fresh Parsley, Roasted Hazelnuts

Wood-Fired Grapes & Burrata
Grapes, Sherry Vinegar, Fresh Herbs, Breadcrumbs

Local Snapper Crudo
Avocado, Cilantro and Jalapeno Cream, Red Onion, Beet Chips

Substitute Starter – Extra $16 –
Grilled Mediterranean Octopus
Florida Citrus Salad, Avocado, Heart of Palm, Baby Frisée, Endives

· MAIN COURSE ·

CHOICE OF:

Yellow Tail Snapper “A La Plancha”
Wood Fire-Roasted Vegetables “Escalivada”

Wood-Fired Grass-Fed Argentinian Flank Steak
Potato Puree, Roasted Brussel Sprouts, Criolla Sauce

Spinach Tagliolini
Charred Sweet Summer Tomatoes, Fresh Spinach, Roasted Hazelnuts

Substitute Main Course – $35 Each –
Parillada Experience
Branzino Fillet, New York Steak, Skirt Steak, Chicken, Papa Aplastada, Sweet Potato Al Rescoldo, Criolla, Chimichurri

· DESSERT ·

CHOICE OF:

Chocolate Dulce de Leche Napoleon
Cara Cara Orange, Vanilla Bean Ice Cream

Toasted Almond Vacherin
White Peach Sorbet, Opalys Whipped Cream
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.