



SUN RESTAURANT

FAENA HOTEL
MIAMI BEACH

www.faena.com

· SMALL BITES ·

Hummus 🌱🌱
*Organic Vegetables,
Grilled Pita*
16

Fresh Housemade Guacamole 🌱🌱
Tortilla and Potato Chips, Pico de Gallo
26

Truffle Slider
*Prime Beef, Bacon and Onion
Marmalade, Gruyère, Truffle Cream*
21

Steak Tacos 🌱
Guacamole, Salsa Tatemada, Nutty Oil
26

· SALADS ·

Sun Bar Caesar
*Baby Gem Lettuce, Parmesan Cheese,
Brioche Croutons, White Anchovies*
21

Spanish Grilled Octopus 🌱
*Florida Citrus Salad, Avocado,
Hearts of Palm, Baby Frisée*
29

Chopped Mediterranean Salad
*Israeli Couscous, Feta Cheese,
Tomato, Cucumber*
25

Add to Any Salad:
Sous-Vide Smoked Thick Cut Bacon · 13
8oz Prime Skirt Steak · 20
Citrus-Marinated Prawns · 16
8oz Free-Range Grilled Chicken · 14

🌱 Gluten Free 🥛 Lactose Free 🌱 Vegan

*Substitute any of the sandwiches with
gluten-free bread*

· SANDWICHES & WRAPS ·

Served with a choice of salad, French fries or fresh fruit.

Special-Blend Half-Pound Beef Burger
Caramelized Onions, Heirloom Tomato, Toasted Brioche Bun, Pickle, House-Made Sauce. Choice of Aged Cheddar, Swiss or Gruyère
26

Vegan Falafel Wrap 🌱 🌱
Hummus, Vegetables, Herbs Slaw
20

Jumbo Lump Crab Sandwich
Celery-Apple Relish, Citrus Aioli, Brioche Bun
29

BLT
Sous-Vide Thick Smoked Bacon, Avocado Spread, Bibb Lettuce, Heirloom Tomatoes, French Petite Baguette
25

Beyond Burger 🌱
Plant-based Patty, Avocado, Herb Aioli, Vegan Bun
26

· ENTRÉE ·

Poke Bowl 🌱
Big Eye Tuna, Goma Wakame, Soy Beans, Japanese Pickles, Grilled Shiitake
35

Steak-Frites
Skirt Steak, Chimichurri
35

Rigatoni Pomodoro
Roma Tomatoes, Garlic, Basil, Aged Parmesan
25

· DESSERT ·

House-Made Ice Cream Dessert Popsicles 🌱
*Choice of
Chocolate Ice Cream,
Caramelia Chocolate and Pearls,
Exotic Sorbet,
White Chocolate and Crunchy Mango,
Coconut Ice Cream,
Dark Chocolate and Cocoa Nibs*
9

House-Made Churros
*Churros Rolled in Cinnamon Sugar,
Dulce de Leche, Chocolate Syrup, Whipped Cream*
14

· SPECIALTY COCKTAILS ·

Faena Spritz

*Absolut Elyx Vodka, G.H. Mumm Grand Cordon
Champagne, Aperol, Rose Water, Hibiscus*

28

Smoke & Sparks

*Roca Patrón Reposado Tequila, Del Maguey
'Vida' Mezcal, Jalapeño, Fresh-Pressed Lime*

25

Viva Paloma

*Viva XXXII Joven Tequila, Mint, Grapefruit
Juice, Fresh-Pressed Lime Juice*

18

Silver Lining

*Grey Goose Vodka, Raspberry, Rosemary,
Grapefruit Juice, Fresh-Pressed Lemon
Juice, East Imperial Soda*

25

The Secret Garden

*Belvedere Single Estate Lake Bartezek Vodka,
Cucumber, Mint, Basil, Fresh-Pressed
Lime Juice, East Imperial Soda Water*

19

· FROZEN CONCOCTION ·

20

Kicked Up Margarita

Patrón Silver Tequila

Piña Colada

Havana Club Añejo Blanco Rum

Froselada

Absolut Elyx, Domaine Jarras Royal Rosé

Strawberry Daiquiri

Facundo Neo Rum

ADDITIONS:

HAVE YOUR DRINK SERVED IN A COCONUT

10

· VIRGIN FROZEN
COCKTAILS ·

Piña Colada

8

Daiquiri

8

OPTIONAL

ADD-ON FLAVORS: STRAWBERRY,
PASSION FRUIT, MANGO

2

· NON-ALCOHOLIC
REFRESHERS ·

Beachcomber
*Ginger, Cinnamon, Grapefruit,
Lime, Mint, Crushed Ice*
8

Pineapple Fizz
*Pineapple, Lime, Jalapeño,
Agave, Crushed Ice*
8

Fresh Coconut Water
16

Fresh-Pressed Juices
12

· ILLY COFFEE ·
FAENA BLEND

Coffee · 6
Single Espresso · 7
Double Espresso · 10
Cold Brew Coffee · 10

· BEER ·

8

Corona
Heineken
Islamorada Beer Company *Sandbar Sunday* Pale Ale
Biscayne Bay Tropical Bay IPA
Wynwood *La Rubia* Blonde Ale
Peroni Nastro Azzurro
Crook & Marker Grapefruit
Crook & Marker Blackberry-Lime

· CIGAR PAIRINGS ·

Facundo Eximo Rum
*Neat or in a classic rum
cocktail of choice Served with
a complimentary custom
Faena blend XM cigar*
22

Facundo Neo Rum
*Neat or in a classic rum
cocktail of choice Served with
a complimentary custom
Faena blend XM cigar*
22

The Glenlivet Flight
15 Yr, 16 Yr, Nadurra 18 Yr
60

SUN RESTAURANT

SPARKLING WINE

	GLASS	BOTTLE
10985 Perrier-Jouët, Blanc de Blancs, NV	55	200
10195 Louis Pommery Brut NV, California	14	60
10098 G.H.Mumm <i>Grand Cordon</i> NV, Reims	35	150
10997 G.H.Mumm Rosé NV	40	160
10089 Billecart-Salmon <i>Brut Rosé</i> NV		195
10010 Krug <i>Grand Cuvée</i> Brut NV		540
10023 Dom Pérignon Brut 2009		575
10006 Ruinart Blanc de Blancs		275
10081 Perrier-Jouët, <i>Belle Époque</i> , Rosé		670
10074 Louis Roederer <i>Cristal</i> Brut 2007		900
10198 Pommery Brut Royal NV – MAGNUM (1.5L)		320

WHITE WINE

	GLASS	BOTTLE
30119 Chardonnay, Kenwood <i>Six Ridges</i> , Russian River Valley	18	72
20124 Sancerre, Patient Cottat <i>Anciennes Vignes</i>	20	80
20060 Sauvignon Blanc, Cloudy Bay, New Zealand	22	95
20085 Pinot Grigio, Cantina Terlano, Alto-Adige	15	60
20086 Torrontés, Faena Wines, Argentina	12	60

RED WINE

	GLASS	BOTTLE
80074 Malbec, Faena Wines, Uco Valley, Argentina	20	100
50057 Tempranillo, Ysios <i>Reserva</i> , Rioja	22	88
50565 Pinot Noir, Patricia Green Cellars, Willamette Valley, Oregon	26	105

ROSÉ

	GLASS	BOTTLE
10699 Château la Gordonne <i>La Chapelle Gordonne</i> , Provence	18	80
10697 Domaine de Jarras, Camargue	12	60
10055 Faena Wines Rosé de Malbec, Argentina		70
11530 Hampton Water, Languedoc		75
10060 Secret De Leoubé, Provence		85
10104 Château Miraval, Provence		80
10050 Château d'Esclans <i>Garrus</i> , Provence		260
10057 Château Minuty <i>Rosé et Or</i> , Provence		110
10554 Domaine Ott, Château de Romassan, Bandol		135
10078 La Fête Du Rosé, St. Tropez		65

MAGNUM (1.5L)

90125 Hampton Water, Languedoc		150
90131 Château Miraval, Provence		180
90126 Château Minuty <i>Rosé et Or</i> , Provence		250
90129 Domaine Ott, Château de Romassan, Bandol		270
90699 Château La Gordonne, La Chapelle Gordonne, 2016		140

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 a 20% service charge will be added to all checks.

FAENA

HOTEL MIAMI BEACH