



Los
FUEGOS
—
BY FRANCIS MALLMANN

FAENA HOTEL
MIAMI BEACH

www.faena.com

LOS FUEGOS MENUS

CLICK BELOW FOR YOUR
DINING SELECTION:

BREAKFAST

LUNCH

DINNER

DESSERT

*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 & 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

· 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

Smoked Salmon Tator Tots
*Herbed Cream Cheese, Avocado,
Capers, Shallots, Chives*
27

Huevos Rancheros
*Over Easy Eggs,
Black Beans, Chorizo,
Queso Fresco, Avocado, Tomatillo*
24

Key Lime French Toast
*Crunchy Crusted Flakes,
Seasonal Berries Compote*
25

South Beach Scramble
*Jumbo Lump Crab, Avocado,
Chimichurri*
32

Lobster Toast
*Butter Poached Maine Lobster,
Poached Egg, Espelette Hollandaise*
38

Traditional Eggs Benedict
*Canadian Bacon, English Muffin,
Hollandaise Sauce*
24

Avocado Toast
*Grilled Sour Dough,
Poached Eggs
Espellete Hollandaise*
24

Truffled Vegan Hash
*Tricolor Cauliflower,
Sweet Potatoes, Peppers, Onions,
Cauliflower Truffle Mousse*
24

*Add Organic Poached Eggs- 4
Add Chicken Sausage - 6*

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

PASTRIES

Pastry Basket · 16

Strawberry Mascarpone
Filled Red Croissant
8

SIDES

8

Applewood Smoked Bacon
House Cured Ham
Chorizo
Chicken Sausage
Roasted Potatoes
Sliced Tomatoes
Sliced Avocado
Cottage Cheese

BEVERAGES

Lavazza Coffee · 7
Lavazza Espresso · 6
Lavazza Latte · 7
Orange Juice · 8

COCKTAILS

Mimosa · 16
Bloody Mary · 18
Bellini · 16

· LUNCH ·

STARTERS

Yellowfin Tuna Tartare
*Avocado, Cilantro and Jalapeño
 Cream, Pickled Onions, Beet Chips*
 22

Octopus 'A La Plancha'
*Potato Confit, Garlic Aioli,
 Kalamata Olives, Cilantro*
 28

Wood Oven Empanada
*Hand-Cut Prime Filet,
 Lljua Sauce*
 10

or
*Butternut Squash, Port Salut Cheese and
 Scallion*
 8

SALADS

Burrata & Roasted Tomatoes Salad
*Burrata Cheese, Cucumber, Red Onion,
 Basil, Black Olives Tapenade*
 25

Roasted Chicken Salad
*Roasted Lettuce,
 Hazelnuts & Pistachio Dressing,
 Crispy Shallots, Parmigiano-Reggiano*
 24

Charred Beet Salad
*Pistachio Yogurt, Fresh Herbs, Pistachio
 Crumble, Garlic Chips*
 22

Wood Fired Prawns Salad
*Grapefruit, Oranges, Avocado Cream,
 Red Onion, Roasted Hazelnuts, Olive Oil*
 35

SANDWICHES

10oz Prime Angus Cheeseburger
*Bacon, Cheddar Cheese, Tomato,
 Pickled Red Onion, Pickled Cucumber,
 Garlic Aioli, Roasted Potato Wedges*
 25

MAINS

Mediterranean Branzino
*Herbed Quinoa Salad,
 Garlic Lemon Yogurt, Roasted Hazelnuts*

Prime Angus Skirt Steak
Domino Potatoes, Criolla and Chimichurri Sauce

39 Roasted Cauliflower
*Cauliflower Purée, Almonds and
 Capers Vinaigrette, Fresh Herbs Salad* 28

42 Mallmann's Beef Tenderloin
 'Milanesa'
*Fresh Herbs and Greens Salad,
 Parmesan Cheese, Dijon Mustard* 46

• DINNER •

STARTERS

| | | | |
|--|----|--|---------|
| Prime Beef Tartare <i>Papas Paille, Capers, Shallots and Black Truffle Hollandaise Sauce</i> | 25 | Pink Grapefruit & Orange Salad <i>Avocado, Aged Parmigiano-Reggiano, Red Onion, Roasted Hazelnuts</i> | 18 |
| Yellowfin Tuna Crudo <i>Wood Fired Sourdough Bread, Tomato Water, Roasted Garlic Aioli</i> | 23 | Octopus 'A La Plancha' <i>Potato Confit, Garlic Aioli, Kalamata Olives, Cilantro</i> | 28 |
| Burrata & Roasted Tomatoes Salad <i>Burrata Cheese, Cucumber, Red Onion, Basil, Black Olives Tapenade</i> | 25 | Wood Oven Empanada <i>Hand-Cut Prime Filet, Lljua Sauce or Butternut Squash, Port Salut Cheese and Scallion</i> | 10 8 |
| Beets "Al Rescoldo" Carpaccio <i>Pistachio Yogurt, Arugula, Shallot Vinaigrette, Garlic Chips</i> | 22 | | |

FROM OUR FIRE GRILL

| | | | |
|--|----|---|----|
| Prime Angus Skirt Steak <i>'Papa Aplastada', Grilled Onion Rings, Chimichurri Sauce</i> | 42 | Australian Lamb Rack <i>Roasted Eggplant, Mint Yogurt, Pistachios, Pickled Onion and Fresh Herbs</i> | 50 |
| Prime Beef Tenderloin <i>Onion and Potato Gratin, Truffle Beef Jus</i> | 49 | Grass-Fed Argentinian Boneless Ribeye <i>Chimichurri Butter, Domino Potatoes, and Criolla Sauce</i> | 55 |

FROM OUR FIRE PLANCHA

| | | | |
|--|----|--|----|
| Mediterranean Branzino <i>Herbed Quinoa Salad, Garlic Lemon Yogurt, Roasted Hazelnuts</i> | 39 | Butterfly Local Yellow Tail Snapper <i>Parsley, Fennel, Chili, Lemon and Capers Salad</i> | 38 |
| Mallmann's Beef Tenderloin 'Milanesa' <i>Boulangier Potato, Poached Egg, Dijon Mustard</i> | 46 | | |

FROM OUR WOOD OVEN

| | | | |
|---|----|--|----|
| Chilean Sea Bass <i>Crispy Saffron Rice, Lemon Aioli, Salsa Verde, Green Onion</i> | 45 | Spinach And Ricotta Gnocchi <i>Fresh Black Truffle, Sage Butter, Wild Mushroom, Parmigiano-Reggiano</i> | 38 |
| Roasted Cauliflower <i>Crispy Rice, Cauliflower Purée, Almonds and Capers Vinaigrette, Fresh Herbs Salad</i> | 28 | | |

TO SHARE

| | | | |
|---|-----|---|-----|
| Wood Fired Meat Parrillada <i>Skirt Steak, Grass Fed Ribeye, Lamb, Chorizo, Morcilla, Domino Potato, Roasted Sweet Potato, Criolla and Chimichurri Sauce</i> | 160 | Wood Fired Fish Parrillada <i>Branzino, Local Snapper, Prawns, Octopus, Domino Potato, Roasted Sweet Potato, Criolla And Chimichurri Sauce</i> | 160 |
|---|-----|---|-----|

SIDES

8

Sweet Potato 'Al Rescoldo'
Sesame Yogurt and Pickled Cabbage

Asparagus
Crispy Bacon, Lemon Zest

Yukon Potato Purée
Herbed Butter

Mixed Greens & Herbs Salad
Dijon-Honey Dressing

· DESSERT ·

Caramelized Raspberry Pionono

Lemon & Vanilla Bean Custard

Dulce de Leche Ice Cream

14

Toasted Almond Pavlova

White Chocolate Cream

Mango, Orange Passion Fruit Jam

14

Chocolate & Roasted Pear Dome

Coffee Anglaise,

Milk Chocolate Ganache

14

Dulce De Leche Flan

Seasonal Red Berries,

Mascarpone Cream

12

Dulce De Leche Pancake

Salted Almond Crumble Blood Orange, Vanilla Bean Ice Cream,

12

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.
