



“FAENA MIAMI BEACH IS A PLACE OF ART, OF MUSIC,
OF THEATER , OF DANCE AND ROMANCE, OF FOOD
AND WINE, OF LOVERS' KISSES AND CHILDREN'S
LAUGHTER, OF PURPOSE, OF POETRY, OF QUIET
MOONLIT NIGHTS AND SENSUAL SPERAKEASIES,
OF ENDLESS SKIES AND OCEANS AND DREAMS, OF
WARM WINDS AND DEEP SLEEPS, A PLACE TO
RENEW THE BODY AND DETOX THE SOUL, A
PLACE SET AMIDST GARDENS TUMBLING AND
SECRET, IN CATHEDRALS OF STONE AND TOWERS
OF GLASS, WITH ARCHITECTURE BOTH CLASSIC
AND MODERN.

FAENA MIAMI BEACH IS A PLACE LIKE NO OTHER.”

—Baz Luhrman

050623



The **TREE of LIFE**

** 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.

· CAVIAR MENU ·

· CAVIAR RUSSE – MALOSSOL EXPERIENCE ·

TRADITIONAL ACCOMPANIMENTS

	28g (1oz)	125g (4.4oz)
CASPIAN SEA IMPORTED		
Gold Osetra	240	925
Classic Osetra	180	650
SIBERIAN IMPORTED		
Siberian Sturgeon	120	440
CAVIAR DUO		
Distinction (28g each)		
– Gold Osetra & Classic Osetra	390	

CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) & 2 Shots of Belevedere
Single Estate Rye Lake Bartezeck Vodka
135

Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
995

 Gluten Free  Contains Nuts  Contains Dairy

ROSÉ

		glass	bottle
10699	Château la Gondonne <i>La Chapelle Gondonne</i> , Provence	18	80
	Domaine de Jarras, Pink Flamingo, Languedoc-		
10697	Roussillon	12	60
10055	Faena Wines Rosé de Malbec, Argentina		80
11530	Hampton Water, Languedoc		75
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
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 Gondonne, La Chapelle Gondonne, 2016		140

SPARKLING WINE			glass bottle
10985	Perrier-Jouët, Blanc de Blancs, NV	65	240
10195	Louis Pommery Brut NV, California	16	85
10098	G.H. Mumm <i>Grand Cordon</i> NV, Reims	35	150
10997	G.H. Mumm Rosé, Reims NV	40	160
10089	Billecart-Salmon <i>Brut Rosé</i> NV	245	
10010	Krug <i>Grand Cuvée</i> Brut NV	700	
10023	Dom Pérignon Brut, 2012	900	
10006	Ruinart Blanc de Blancs	285	
10081	Perrier-Jouët, <i>Belle Époque</i> , Rosé	670	
10074	Louis Roederer <i>Cristal</i> Brut, 2012	1,020	

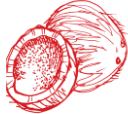
WHITE WINE		
30119	Chardonnay, Kenwood <i>Six Ridges</i> , Russian River Valley	18 72
20124	Sancerre, Laporte, 2021	25 90
20136	Pinot Grigio, Livio Felluga, Alto-Adige, Italy, 2019	18 95
20086	Torrontés, Faena Wines, Argentina	14 70
00000	Chablis, Domaine Laroche, Saint Martin, 2019	22 100

RED WINE		
80074	Malbec, Faena Wines, Valle de Uco, 2018	20 110
40024	Tempranillo, Ysios, Rioja, 2015	22 88
50565	Pinot Noir, The Hilt, Willamette Valley, Oregon	26 105

· SPECIALTY COCKTAILS ·	
Faena Spritz <i>Absolut Elyx Vodka, G.H. Mumm Grand Cordon Champagne, Aperol, Hibiscus</i> 28	Faena Whisper <i>Absolut Elyx, Red Bull Yellow Edition, Passion Fruit, Abricot Du Roussillon</i> 20
Smoke & Sparks <i>Roca Patrón Reposado Tequila, Del Maguey 'Vida' Mezcal, Jalapeño, Fresh-Pressed Lime</i> 25	La Paloma <i>Avion Reposado Tequila, Grapefruit Juice, Fresh-Pressed Lime Juice</i> 18

· FROZEN CONCOCTIONS ·	
French Frozé <i>La Chapelle Gordonne Rosé, Abricot du Roussillon & Peach Purée, Sugar Rim</i>	Piña Colada <i>Havana Club Añejo Blanco Rum</i>

Daiquiri <i>Choice Of Strawberry, Mango, Peach & Passion Fruit</i>	Kicked Up Margarita <i>Choice Of Strawberry, Peach, Mango & Passion Fruit</i>
--	---



Additions:
Have your drink served in a coconut
10
Add a Cocktail Floater
10

· LUNCH MENU ·

AVAILABLE FROM 12-3PM

*Tuna Tartare 🐟

*Almond Cream, Shallots, Avocado,
Scallions, Toasted Sesame Seeds*
26

Beef Empanada 🥟

*Hand-Cut Prime Filet, Lljuda
Sauce*
12

Cheese Empanada 🥟

*Porsalut Cheese, Mozzarella Cheese,
Gouda Cheese, Caramelized Onion,
Oregano*
8

*Prime Angus Cheeseburger 🍔

*Bacon, Cheddar Cheese, Tomato,
Onions Jam, Pickled Cucumber,
Garlic Aioli, Crispy Potato Wedges*
30

Lomito Sandwich 🥪

*Prime Beef, Tomato, Grilled Onions,
Arugula, Aioli, Dijon Mustard,
Crispy Potato Wedges*
38

Lobster Roll 🥪

*Grilled Lobster with Brown Butter,
Over Homemade Bread, Cabbage
Slaw, Black Truffle Hollandaise &
Mixed Green Salad*
40

Burrata Salad 🥗

*Wood Fired Eggplant, Burrata
Cheese, Harissa Paste & Crispy
Buckwheat*
28

VIRGIN FROZEN COCKTAILS

Piña Colada

12

Daiquiri

Choice Of

*Lime, Strawberry, Raspberry, Mango,
Guava, Peach or Passion Fruit*

12

BEER

10

Corona Extra

Heineken

Wynwood *La Rubia* Blonde Ale

Peroni Nastro Azzurro

NON-ALCOHOLIC REFRESHERS

Beachcomber

*Ginger, Cinnamon,
Grapefruit, Lime, Mint,
Crushed Ice*
14

Pineapple Fizz

*Pineapple, Lime, Jalapeño,
Agave, Crushed Ice*
14

Fresh Coconut Water

16

LAVAZZA COFFEE FAENA BLEND

Coffee · 7

Single Espresso · 7

Double Espresso · 12

RED BULL

10

Red Bull Energy

Drink Red Bull

Sugar Free Red Bull

Yellow Edition

🌾 Gluten Free 🌰 Contains Nuts 🥛 Contains Dairy

· DESSERTS ·

Caramelia & Crunchy Hazelnut
Bomb

Frozen Chocolate Truffle
15

Mascarpone Cheesecake
Fresh Mango, Coconut Whipped Cream
15

House-Made Churros
*Churros Rolled in Cinnamon Sugar, Dulce de Leche,
Chocolate Syrup, Whipped Cream*
15

· LUNCH MENU ·

AVAILABLE FROM 12-3PM

Wood Fired Roasted Chicken 🍴🌱🥛
Salad

*Roasted Lettuce, Hazelnut &
Pistachio Dressing, Crispy Shallots,
Parmigiano-Reggiano*
35

Pizza Margherita 🍴
*Fresh Mozzarella Cheese, Heirloom
Tomatoes, Basil*
24

Wood Fired Mussels 🍴
Provençal
*Fresh Parsley, Garlic, White Wine,
Homemade Sourdough Bread*
25

Mediterranean Branzino 🍴🌱
*Herbed Quinoa Salad, Beet and
Sesame Cream, Roasted Hazelnuts*
45

Roasted Cauliflower 🍴🌱
*Cauliflower Purée, Almonds and
Capers Vinaigrette, Fresh Herbs
Salad*
38

* Mallmann's Beef Tenderloin 🍴
Milanesa
*Fresh Herbs & Greens Salad,
Parmesan Cheese, Dijon Mustard*
68

🌱 Gluten Free

🍴 Contains Nuts

🥛 Contains Dairy

· DINNER MENU ·

AVAILABLE FROM 5PM-CLOSE

Summer Rolls

Prawns, Local Vegetables,
Basil, Cilantro, Mint, Chili
Sauce
24

Shishito Peppers 🍴

Cotija Cheese, Cilantro, Lime,
Espelette
14

Golden Truffle Dim Sum

Scallop Dumpling, Fresh Black
Truffle, Foie Gras Emulsion
52

*Yellowfin Tuna

Avocado, Kaffir Lime Leaf,
Ginger Emulsion
26

Chorizo Croquettes 🍴

Potato, Roasted Garlic Saffron
Aioli, Shaved Parmesan Cheese
21

Seared Foie Gras

Brioche, Yuzu Marmalade,
Butternut Squash Puree
58

Caviar Potato 🍴

Classic Osetra, Crème Fraîche, Chives • 92

· SUSHI SELECTION ·

Tempura Spicy Tuna Roll

Avocado, Spicy Kewpie Aioli
24

Shrimp Aguachile Roll

Prawns, Herb Oil, Onions,
Cilantro, Yuzu Kosho
25

Vegan Sushi Roll

Poached Asparagus, Pickled Carrots,
Mango, Avocado, Cucumber Paper,
Coconut Ponzu
19

🍴 Gluten Free 🍴 Contains Nuts 🍴 Contains Dairy

· DINNER MENU ·

AVAILABLE FROM 5PM-CLOSE

*Hamachi Crudo

Asian Pear, Shoyu Broth, Bacon,
Onion Cilantro
27

Shrimp Tostada 🍴

Guacamole, Prawns, Mojo,
Radish, Cilantro, Nutty Oil
25

Octopus

Muhammara, Roasted Potatoes,
Cherry Tomato, Cilantro
25

Steak Tacos 🍴

Guacamole, Roasted Pepper
Onions, Salsa Tatemada,
Nutty Oil
26

Impossible Burger

Plant-Based Patty, Avocado,
Serrano Pepper Aioli, Vegan Bun
27

Truffle Potato Chips

Parmesan, Black Truffle
11

Hummus Dip

Marinated Olives, Grilled Pita
18

Truffle Sliders 🍴

Prime Beef, Bacon-Onion
Marmalade, Gruyère,
Truffle Cream
22

Artisanal Cheese
Selection

Grapes, Honeycomb, Quince
Paste, Artisanal Crackers
26

Prime Beef Burger

Caramelized Onion, Heirloom
Tomato, Toasted Brioche Bun,
Choice of Aged Cheddar or Swiss
30

🍴 Gluten Free 🍴 Contains Nuts 🍴 Contains Dairy