



Los  
**FUEGOS**

• **MIAMI SPICE MENU** •

DINNER – \$60 PER PERSON

• **FIRST COURSE** •

CHOICE OF

**\*PRIME BEEF TARTARE**

Pickled Cucumber, Shallot, Crispy Chili, Dijon Mustard,  
Cured Egg Yolk, Charred Sourdough Bread

**GRAPEFRUIT SALAD**

Florida Grapefruit, Florida Oranges, Red Onion, Avocado  
Cream, Roasted Hazelnuts, Parmigiano Reggiano (**D, N**)

**MINI LOBSTER ROLL**

House Made Potato Bread, Maine Lobster Mousseline,  
Roasted Garlic Aioli, Paille Potatoes

ADDITIONAL STARTER +\$15

**WOOD FIRED ARTICHOKEs**

Sesame Yogurt, Sourdough Breadcrumbs, Toasted  
Sesame Seeds, Preserved Lemon (**D**)

• **SECOND COURSE** •

CHOICE OF

**HANDMADE TAGLIOLINI PESTO**

Crispy Artichokes, Roasted Hazelnuts, Fresno Pepper,  
Parmigiano Reggiano, Fresh Lime Zest (**N**)

**CRISPY SAFFRON BASMATI SALAD**

Wood Fired Cabbage, Grilled Tiger Prawns, Parsley Aioli

**WOOD FIRED ARGENTINIAN  
TENDERLOIN**

Roasted Sweet Potato and Garlic Cream, Beef Jus,  
Chimichurri (**D**)

SUBSTITUTE COURSE  
\$70 EACH (MINIMUM 2 PEOPLE):

**PARRILLADA EXPERIENCE**

Branzino Fillet, New York Steak, Chicken, Chorizo and  
Morcilla, Domino Potatoes, Sweet Potato Al Rescoldo,  
Criolla, Chimichurri

• **DESSERT** •

**ALFAJORES**

Dulce De Leche Cheesecake, Vanilla Ice Cream, Warm  
Chocolate Sauce (**D, G**)

**PAVLOVA**

Opalys Whipped Ganache, Strawberries,  
Red Berry Sorbet (**D, G**)

**Contains: (G) Gluten (D) Dairy (N) Nuts (VG) Vegan**

**FAENA**  
MIAMI BEACH

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

\*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.