



Los
FUEGOS

• **MIAMI SPICE MENU** •

LUNCH- \$35 PER PERSON

• **FIRST COURSE** •

CHOICE OF

WOOD OVEN BEEF EMPANADA

Prime Beef Tenderloin Empanada, Parika,
Fresh Oregano, Lljua Sauce (D)

WOOD OVEN CHEESE EMPANADA

Port Salut Cheese, Mozzarella Cheese, Gouda Cheese,
Caramelized Onion, Oregano (D)

GRAPEFRUIT SALAD

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

ADDITIONAL STARTER +\$15

WOOD FIRED ARTICHOKE

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

• **SECOND COURSE** •

CHOICE OF

WOOD FIRED ORGANIC CHICKEN BREAST

Roasted Sweet Potato and Garlic Cream, Chicken Jus,
Fresh Fennel Salad, Gremolata Sauce (D)

CHARRED PEARS & RADICCHIO SALAD

Stilton Cheese, Walnuts Praline, Red Onion,
Honey Vinaigrette (D, N)

HOUSE MADE RIGATONI

Lemon Zest, Fresh Mint and Basil, Chili,
Parmigiano Reggiano (D)

SUBSTITUTION COURSE
+\$20

MEDITERRANEAN BRANZINO

Quinoa Tabbouleh Salad, Herbed Lemon Yogurt,
Roasted Almonds (D, N)

• **DESSERT** •

CHOICE OF:

STRAWBERRY MASCARPONE TIRAMISU

Toasted Meringue, Passion Fruit Sorbet (D)(G)

CHOCOLATE CHIBOUST

Pear Confit, Hazelnut Crumble,
Salted Caramel Ice Cream (D, G, N)

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.