



## BREAKFAST MENU

Los  
**FUEGOS**

BY FRANCIS MALLMANN

### •SUNRISE START.

#### MANGO GRANOLA PARFAIT 🌱🥥

House-made Multigrain Granola,  
Greek Yogurt, Fresh Berries,  
Mango Purée  
19

#### BIRCHER MUESLI OATS 🌱🥥

Vanilla Yogurt, Raspberries,  
Blueberries, Green Apples,  
Walnuts  
21

#### FAENA AÇAÍ BOWL 🌱🥥

Seasonal Berries, Star Fruit,  
House-made Granola, Chia Seed  
Pudding, Toasted Coconut Flakes  
26

#### QUINOA AND CARROT BREAD 🌱🥥

Cottage Cheese  
16

#### FAENA PANCAKES 🌱🥥

Yuzu Marmalade,  
Local Citrus Butter  
28

#### ORGANIC OATMEAL 🌱🥥

Fresh Blueberries,  
Coconut  
19

#### TROPICAL FRUITS WITH MIX BERRIES 🌱🥥

Chef's Selection of Fresh  
Local Fruits & Berries  
24

#### COCONUT-VANILLA CHIA SEED PUDDING 🌱🥥

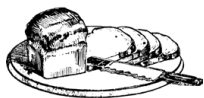
Organic Blueberry &  
Raspberry, Raw Cashew  
& Pecan, Coconut Milk  
24

#### STRAWBERRY MASCARPONE FILLED RED CROISSANT 🌱🥥

9

#### PASTRY BASKET 🌱🥥

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  
26

#### \*SMOKED SALMON TATER TOTS 🌱🥥

Herbed Cream Cheese, Avocado,  
Capers, Shallots, Chives  
31

#### \*AVOCADO TOAST 🌱🥥

Grilled Farm Bread, Poached Eggs,  
Avocado Mash, Pickled Red Onion,  
Espelette Hollandaise Sauce  
27

#### \*TRADITIONAL EGGS BENEDICT 🌱🥥

Canadian Bacon, English Muffin,  
Hollandaise Sauce  
27

#### \*LOBSTER TOAST 🌱🥥

Maine Lobster, Avocado Mash,  
Poached Organic Egg, Pickled Red  
Onion, Grilled Farm Bread,  
Espelette Hollandaise Sauce  
43

Add Siberian Sturgeon Caviar · 62

#### \*SOUTH BEACH SCRAMBLE 🌱🥥

Jumbo Lump Crab, Avocado,  
Chimichurri  
38

#### TRUFFLED VEGAN HASH

Tricolor Cauliflower, Sweet Potatoes,  
Peppers, Onions, Cauliflower Truffle  
Mousse  
26

#### \*HUEVOS RANCHEROS 🌱🥥

Over Easy Eggs, Black Beans,  
Chorizo, Queso Fresco, Avocado,  
Tomatillo  
27

#### BRÛLÉED KEY LIME FRENCH TOAST 🌱🥥

Brioche, Key Lime Curd,  
Crispy Sugar Crust, Organic Berries  
27

\* Add Organic Poached Egg · 6  
Add Chicken Sausage · 8

#### \*CREATE YOUR OWN OMELETTE

(Choice of Three Ingredients)  
Ham, Bacon, Turkey, Tomato, Bell Pepper,  
Mushrooms, Spinach, Cheddar, Swiss, Gruyere  
Served with a Choice of Fruit or Roasted Potatoes  
27

### •SIDES.

11

🌱 APPLEWOOD SMOKED BACON  
HOUSE CURED HAM  
CHORIZO  
CHICKEN SAUSAGE  
ROASTED POTATOES  
SLICED TOMATOES  
SLICED AVOCADO  
COTTAGE CHEESE 🌱

### •JUICES.

16

GREEN JUICE  
Spinach, Kale,  
Ginger, Cucumber,  
Celery, Green Apple

SOUTH BEACH 🌱  
Coconut Water,  
Local Citrus,  
Mango, Strawberry

ANTIOXIDANT 🌱  
Carrot, Local  
Orange, Ginger,  
Seasonal Beets,  
Turmeric

CLEANSER  
Lime, Ginger,  
Lemon,  
Agave

### •BEVERAGES.

LAVAZZA COFFEE · 7  
ESPRESSO · 7  
LATTE · 8  
FRESH COCONUT 🌱  
WATER · 20  
FRESH SQUEEZED 🌱  
ORANGE JUICE · 16  
GRAPEFRUIT JUICE · 16  
APPLE JUICE · 8  
CRANBERRY JUICE · 8

### •COCKTAILS.

MIMOSA · 18  
BLOODY MARY · 18  
BELLINI · 18



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

**FAENA**  
MIAMI BEACH

APPLICABLE TAXES AND 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. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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