



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** ·

ALMENDRADO

Toasted Almond Ice Cream, Praline Semifreddo,
Caramelized Summer Fruits (D,N)

CHOCOTORTA

Dulcey Whipped Ganache, Manjari
Chocolate, Cappuccino Ice Cream (D)

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.