



Los
FUEGOS

· **MIAMI SPICE MENU** ·

LUNCH- \$35 PER PERSON

· **FIRST COURSE** ·

CHOICE OF
WOOD OVEN BEEF EMPANADA

PrimeBeef TenderloinEmpanada,Parika,
Fresh Oregano, Lljua Sauce (D)

WOOD OVEN CHEESE EMPANADA

PortSalutCheese,Mozzarella Cheese,GoudaCheese,
Caramelized Onion, Oregano (D)

GRAPEFRUIT SALAD

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

· **SECOND COURSE** ·

CHOICE OF
WOOD FIRED ORGANIC CHICKEN BREAST

RoastedSweetPotatoand GarlicCream,ChickenJus,
Fresh Fennel Salad, Gremolata Sauce (D)

CHARRED PEARS & RADICCHIO SALAD

StiltonCheese, WalnutsPraline, RedOnion,
Honey Vinaigrette (D, N)

HOUSE MADE RIGATONI

LemonZest,Fresh Mintand Basil,Chili,
Parmigiano Reggiano (D)

ADDITIONAL STARTER +\$15

WOOD FIRED ARTICHOKEs

Sesame Yogurt, SourdoughBreadcrumbs,
Toasted Sesame Seeds, Preserved Lemon (D)

SUBSTITUTION COURSE
+\$20

MEDITERRANEAN BRANZINO

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

· **DESSERT** ·

CHOICE OF:
TOASTED COCONUT MERINGUE

Mango Marmalade, Exotic Fruit Sorbet (D, G)

BLACK FOREST

Morelo Cherry Confit, Dark
Chocolate Mousse,
Opalys Ice Cream (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.