

· SIGNATURE COCKTAILS ·

FAENA SPRITZ

Absolut Elyx Vodka,
G.H. Mumm 'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus

28

ROYAL ROSE

Komos Reposado Rosa Tequila,
Fresh-Pressed Lemon Juice, Agave,
Giffard Lychee Liqueur,
Fresh Raspberries

38

FAENA WHISPER

Absolut Elyx Vodka,
Red Bull Yellow Edition, Passion Fruit,
Abricot Du Roussillon

20

SMOKE & SPARKS

Código Reposado Tequila,
Del Maguey 'Vida' Mezcal, Jalapeño,
Fresh-Pressed Lime

25

· LIQUEURS & CORDIALS ·

Pernod	15	Drambuie	18
Averna	14	Fernet Branca	18
Baileys Irish Cream	18	Frangelico	18
Campari	18	Grand Marnier	18
Chartreuse, Green	14	Sambuca Romana	18
Chartreuse, Yellow	14	Licor 43	16
Cynar	14	Villa Masa Limoncello	18
Disaronno Amaretto	14	Drambuie	18

· PORTS ·

Taylor Fladgate, 20 Years	20	Ramos Pinto, 30 Years	40
Taylor Fladgate, 40 Years	60	Fonseca Bin 27	18
Taylor Fladgate, LBV 2016	18		

FAENA

MIAMI BEACH



Los
FUEGOS

BY FRANCIS MALLMANN

SUNDAY FIRE DOME ASADO

FAMILY STYLE EXPERIENCE

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 food borne 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.*

*Per Person***\$115 Asado Experience****\$55 Champagne & Wine Package**

Faena Wines Torrontes, Valle de Chicleto, La Rioja 2024

Faena Wines Rosé de Malbec, Valle de Uco 2023

Faena Wines Malbec, Vista Flores, Valle de Uco 2021

Perrier-Jouët, Brut, Champagne, France

• RECEPTION •

(CHOICE OF ONE PER PERSON)

PRIME BEEF EMPANADA**OR****THREE-CHEESE EMPANADA** 🌿 🥛

Served with Lljua Sauce

• APPETIZERS •

(CHOICE OF TWO ITEMS PER PERSON)

WOOD FIRED SHAKSHUKA

Soft Egg, Avocado, Cilantro, Crispy Shallots

***YELLOWFIN TUNA TARTARE** 🌿 🥛

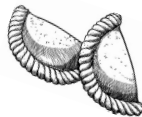
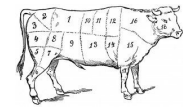
Almond Cream, Avocado, Toasted Sesame Seeds

CRISPY ARTICHOKE 🌿 🥛

Sesame Yogurt, Sourdough Breadcrumbs

BURRATA CHEESE 🥛

Roasted Leeks and Romesco Sauce

ENDIVES AND PARMESAN SALAD 🌿 🥛Florida Citrus, Pickled Onion, Mix Greens,
Roasted Hazelnuts**• MAIN •****WOOD FIRED MIX PARRILLADA**

(CHOICE OF ONE ITEM PER PERSON)

Wood Fired Smoked Prime Ribeye

Hanging Organic Chicken

Chorizo and Morcilla

Branzino Fillet



(CHOICE OF ONE ITEM PER PERSON)

Roasted Cauliflower

Wood Fired Oyster Mushrooms

Ricotta Stuffed Organic Heirloom Tomato 🥛

ADD ONS:

Skirt Steak 9oz
45Tiger Prawns
40Australian Lamb
60

Criolla & Chimichurri Sauce

• SIDES •**DOMINO POTATO****ROASTED SWEET POTATO****MIXED GREENS AND HERBS SALAD****• DESSERT •**

(BUFFET STYLE)

CURATED BY THE PASTRY CHEF



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY