



MENU



CLICK BELOW FOR
YOUR DINING SELECTION

SMALL BITES
SPANISH TAPAS
CAVIAR
LARGE BITES
CARMEN SIGNATURE COCKTAILS
COCKTAILS & BEER

· SMALL BITES ·

TRUFFLE POTATO CHIPS

Truffle Oil, Parmesan,
Black Garlic
12

SHRIMP TOSTADA

Guacamole, Prawns, Mojo,
Radish, Cilantro, Nutty Oil
25

**ARTISANAL CHEESE
SELECTION**

Grapes, Quince Paste,
Artisanal Crackers
30

CRISPY CHICKEN NUGGETS

Tangy Citrus-Chili Sauce,
Smoky BBQ Sauce
24

***GOLDEN TRUFFLE DIM SUM**

Scallop Dumpling, Fresh Black Truffle,
Foie Gras Emulsion
55

BAKED FRENCH CAMEMBERT

Red-Berry Jam, Candied
Citrus Peel, Cranberry
Pumpkin Crackers
29

WHIPPED BURRATA DIP

Roasted Tomatoes, Fig
Balsamic, Finger Toast, Basil
27

TRUFFLE SLIDERS

Prime Beef, Brioche Bacon Onion
Marmalade, Gruyère, Truffle Aioli,
24

CAVIAR TOAST

Siberian Sturgeon Caviar,
Brioche, Citrus Crème Fraîche, 23K Gold Leaf
53

MUSHROOM DUMPLINGS

Homemade Dumplings,
Aged Parmesan Foam,
Sun-Dried Cherry Tomatoes
29

HOUSE-MADE GUACAMOLE

Tortilla, Pico de Gallo
27

HUMMUS

Organic Vegetables, Olives, Pita
21

POPCORN

Sea Salt
10

· CAVIAR MENU ·

· CAVIAR RUSSE – MALOSSOL EXPERIENCE ·
TRADITIONAL ACCOMPANIMENTS

CASPIAN SEA IMPORTED	28g (1oz)	125g (4.4oz)
Gold Osetra	245 190	945 665
Classic Osetra		

SIBERIAN IMPORTED	28g (1oz)	125g (4.4oz)
Siberian Sturgeon	130	445

CAVIAR DUO	28g (1oz)	125g (4.4oz)
Distinction (28g each)		
– Gold Osetra & Classic Osetra	390	

CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) & 2 Shots of Belvedere
Single Estate Rye Lake Bartezeek Vodka
135

Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
995

CAVIAR TO GO

INDULGE ON THE GO WITH OUR PREMIUM CAVIAR 125G.
ELEGANTLY PACKAGED FOR YOUR CONVENIENCE AND
PLEASURE. INCLUDED BLINIS AND CRÈME FRAÎCHE.

· SPANISH TAPAS ·

CHARRED SPANISH OCTOPUS

Tomato-Chorizo Rice, Saffron Aioli
38

PATA NEGRA & MANCHEGO CHEESE

Garlic-Roasted Artisan Bread, Tomatoes,
Extra Virgin Olive Oil, Maldon Salt
58

PAN CON TOMATE

Garlic-Roasted Artisan Bread, Tomatoes,
Extra Virgin Olive Oil, Maldon Salt
15
Add Pata Negra
12

CHORIZO BITES

Pequillo, Onion, Sherry Vinegar
25

PATATAS BRAVAS

Spicy Aioli
18

· CRUDO SELECTION ·

***HAMACHI CRUDO**

Yuzu, White Soy, Pickled Radish, Trout Caviar
27

***AHI TUNA TARTARE**

Carrot & Ginger Dressing, Mirin, Soy, Sesame Tuile
35

FAENA SHRIMP COCKTAIL

Chilled Jumbo Shrimps, House-made Zesty Cocktail
Sauce, Lemon
38

· LARGE BITES ·

MEDITERRANEAN CHOPPED SALAD

Israeli Couscous, Feta
Cheese, Onions, Olives,
Tomato, Cucumber

27

FRESH CAVATELLI PASTA

Roma Tomatoes, Roasted Garlic,
Fresh Basil, Aged Parmesan

26

Add Shrimp + \$19

Add Chicken + \$18

PRIME BEEF BURGER

Caramelized Onions, Heirloom Tomatoes,
Toasted Brioche Bun

*Choice of: Aged Cheddar, Swiss
or Gruyere*

29

IMPOSSIBLE BURGER

Plant Based Patty, Avocado,
Vegan Aioli, Vegan Brioche Bun

30

· SIDES ·

**TRUFFLE
FRENCH FRIES**

13

**SWEET POTATO
FRIES**

11

FRENCH FRIES

11

SEASONAL FRUITS

11

ORGANIC GREENS

9

· DESSERT ·

SMALL BITES TO SHARE

CARIBBEAN RUM CAKE

Mascarpone Cream, Strawberry

Coconut Chantilly Cream

Tropical Fruits

20

BROWNIE S'MORES

Oat milk Chocolate Ice Cream

Hazelnut Cookie Crumble

20

SPANISH CHURROS

Warm Chocolate Sauce,

Catalana Ice Cream Sandwiches

20

· LAVAZZA COFFEE ·

SINGLE ESPRESSO

8

DOUBLE ESPRESSO

12

· CARMEN SIGNATURE COCKTAILS ·

LOVE IS A REBELLIOUS BIRD THAT NONE CAN TAME

REBEL SPIRIT

Bold, unapologetic, and fiery—just like Carmen. This vibrant, spicy cocktail, torched aflame, celebrates passion and rebellion. Salud to the rebels!

Código Blanco, Lime Juice, Ancho Reyes, Passion Fruit, Fire Tincture

25

LOVE LUST INFATUATION

A seductive whiskey blend, rich with depth and edged with bitters, evoking the fine line between love and obsession.

Whistle Pig Rye, Pedro Jimenez Sherry, Angostura Bitters, Orange Bitters

30

HEARTBREAK AND HARMONY

A tribute to Micaela's resilience - this cocktail blends a bittersweet essence with floral notes to create a harmonious balance, celebrating strength and the beauty of rising above challenges.

Monkey 47, Lemon Juice, Simple Syrup, Ube, Grapefruit Soda

28

FIESTA DEL FUEGO

Ignite your senses with rich, bold flavors that mirror the intensity of the flames of la fiesta y amor!

Santa Teresa, Espresso, Liquor 43, Frangelico, Simple Syrup, Chocolate Bitters

30

· SIGNATURE COCKTAILS ·

FAENA SPRITZ

Absolut Elyx Vodka, G.H.
Mumm 'Grand Cordon'
Brut Champagne, Aperol,
Rose Water, Hibiscus
28

SMOKE & SPARKS

Código Reposado Tequila,
Rosaluna Mezcal,
Jalapeño, Fresh-Pressed
Lime Juice
25

FAENA WHISPER

Absolut Elyx Vodka, Red Bull
Yellow Edition, Passion Fruit,
Abricot Du Roussillon
20

· RED BULL ·

RED BULL ENERGY DRINK
RED BULL SUGAR FREE
RED BULL YELLOW EDITION

· BEER ·

HEINEKEN
PERONI
MONOPOLIO IPA
LA RUBIA BLONDE ALE
MONOPOLIO CLARA
WYNWOOD BREWING COMPANY

**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.*

*Applicable taxes and a 20% service charge
will be added to all checks.*

FAENA

MIAMI BEACH