



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 🥥🌿

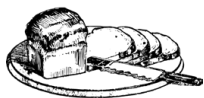
Organic Blueberry &
Raspberry, Raw Cashew
& Pecan, Coconut Milk
24

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•

ILLY 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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