



*The*  
**TREE of LIFE**

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

**FAENA**  
MIAMI BEACH

*Thank you for allowing us to be part of  
your FAENA journey*

10032025

*\*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.*

## · SIPS & SMOKES ·

### COCKTAILS

#### SMOKED COCKTAIL EXPERIENCE FLIGHT

Embark on an elegant exploration with a trio of meticulously smoked cocktails, each carefully paired with a select premium cigar

160

Additional cigar pairing - 20

Your choice of Arturo Fuente King Tube or Montecristo Vintage

12

#### THE SAXONY

Zacapa XO Smoked Banana Old Fashioned

65

#### THE CHELSEA

Whistle Pig Smoked Black Manhattan

65

#### THE LEGACY

Patron El Alto Negroni

65

### CIGARS

ARTURO FUENTE KING TUBE 40

ARTURO FUENTE DON CARLOS 65

MONTECRISTO VINTAGE 12 TORO 45

MONTECRISTO ESPADA OSCURO 55

COHIBA RIVIERA 75

COHIBA MACASSAR 95

DAVIDOFF GRAND CRU TORO 110



#### POACHED ORGANIC CHICKEN BREAST

Sweet Potato, Steamed Broccoli

16

#### VEGGIE RICE

Steamed Rice, Sweet Potato, Broccoli

16

## · DESSERTS ·

16

**MASCARPONE CHEESECAKE**  

Fresh Mango, Coconut Whipped Cream

**CAMELIA AND CRUNCHY HAZELNUT BOMB**  

Frozen Chocolate Truffle

**PROFITEROLES**  

Dulce De Leche Ice Cream, Warm Chocolate Sauce

**WARM CINNAMON-COATED CHURROS**  

Cajeta, Orange Passion Fruit Jam

· ILLY COFFEE ·  
FAENA BLEND**COFFEE · 7****SINGLE ESPRESSO · 8****DOUBLE ESPRESSO · 12****CAPPUCCINO · 8****CAFFÈ LATTE · 9****MACCHIATO · 8****MATCHA · 15**

## · PALAIS DES THÉS PREMIUM TEA SELECTION ·

10

**INFUSION DE CAMOMILLE**Caffeine-free herbal tea of chamomile flowers with a sweet, floral flavor.  
Known for its relaxing properties.**MASALA CHAI**

Spiced black tea with cinnamon, cardamom and clove flavors. Perfect with milk.

**PEPPERMINT**Organic Caffeine-Free tea made from peppermint leaves. Renowned for its refreshing  
and relaxing qualities.**EARL GREY QUEEN BLEND**

Black tea with notes of bergamot, with an intense zesty taste.

**BRAZILIAN DETOX**Delicious blend combining the detox benefits and invigorating qualities of green tea,  
mate, açai, and guaranteeing with the sweet-tart notes of acerola.**BIG BEN**

Black tea from India and China providing a mellow and invigorating sip.

13

## · SPECIALTY COCKTAILS ·

**FAENA SPRITZ**Absolut Elyx Vodka, G.H.  
Mumm Grand Cordon  
Champagne, Aperol, Hibiscus  
28**PENTHOUSE MARTINI**Cucumber & Mint Infused  
Hendrick's Gin, St. Germain  
Elderflower Liqueur,  
Fresh Pressed Lime Juice  
24**CHRISTA'S JEWEL**Bacardí 8 Rum, Velvet Falernum,  
Cinnamon & Honey Infused Syrup,  
Fresh Pineapple Juice,  
Fresh Pressed Lime Juice  
28**CLUSIA**Bombay Sapphire Gin,  
Martini & Rossi Fiero, Sage,  
Topped with Yuzu Tonic  
28**SMOKE & SPARKS**Código Reposado Tequila,  
Rosaluna Mezcal, Jalapeño,  
Fresh Pressed Lime Juice,  
Angostura Bitters  
25**COPA CABANA**Served in a Fresh Coconut,  
Bulleit Rye Bourbon,  
All Spice Dram, Apricot Liqueur,  
Banane du Brésil, Coconut Cream  
Fresh Pressed Orange Juice,  
Fresh Pressed Lime Juice  
38**RONKU**Barsol Pisco, Pimms, Muddled  
Strawberries, Fever Tree Ginger Ale,  
Fresh Pressed Lime Juice  
26**FAENA WHISPER**Absolut Elyx Vodka,  
Red Bull Yellow Edition,  
Fresh Pressed Lime Juice,  
Passion Fruit  
20

2

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.

## · WINES ·

## SPARKLING

|                                     | GLS. |
|-------------------------------------|------|
| G.H. Mumm Grand Cordon, NV          | 35   |
| G.H. Mumm Rosé, NV                  | 40   |
| Louis Pommery, Brut, California, NV | 20   |
| Perrier-Jouët Blanc de Blancs, NV   | 65   |

## WHITE

|                                                     | GLS. |
|-----------------------------------------------------|------|
| Chardonnay, Six Ridges, Russian River Valley        | 20   |
| Pinot Grigio, Livio Felluga, Alto Adige             | 22   |
| Sancerre, Château de Sancerre                       | 26   |
| Torrontés, Faena Wines, Valle de Chilecito, Mendoza | 18   |

## ROSÉ

|                                                   | GLS. |
|---------------------------------------------------|------|
| Château La Gironne, La Chapelle Gironne, Provence | 18   |

## RED

|                                                           | GLS. |
|-----------------------------------------------------------|------|
| Cabernet Sauvignon, Kenwood, Jack London, Sonoma Mountain | 22   |
| Malbec, Faena Wines, Uco Valley                           | 22   |
| Pinot Noir, The Hilt, Santa Rita Hills                    | 26   |
| Tempranillo, Ysios Reserva, Rioja                         | 25   |

## · BEER ·

10

AMSTEL LIGHT  
MONOPOLIO CLARA  
MONOPOLIO IPA  
PERONI NASTRO AZZURRO  
LA RUBIA, WYNWOOD BREWERY  
MODELO NEGRO  
ERDINGER  
(Zero Proof)

## · TRIPPING ANIMALS ·

14

LIMONADA ROSADA SOUR ALE  
EVER HAZE HAZY IPA  
NO MAMES LAGER  
IN BOCCA AL LUPO PILSNER

## · DINNER MENU ·

AVAILABLE FROM 5PM - CLOSE

## HOUSE-MADE GUACAMOLE

Pico de Gallo, Tortilla Chips  
27

## SHRIMP TACOS

Cilantro & Lime Marinated  
Shrimps, Purple Slaw,  
Chipotle Sauce, Corn Tortilla  
29

## VEGAN STEAK TACOS

Adobo Seasoned Plant-Based  
Protein, Grilled Pineapple Salsa,  
Kimchi, Vegan Aioli  
29

## CHARRED SPANISH OCTOPUS

Tomato-Chorizo Rice, Saffron Aioli  
38

## IMPOSSIBLE BURGER

Plant-Based Patty, Avocado,  
Vegan Aioli, Vegan Brioche Bun  
30

## DOVER SOLE

Pan-Seared Dover Sole,  
Whipped Potato, Heirloom  
Vegetables, Lemon Caper Butter  
115

## \*TRUFFLE SLIDERS

Prime Beef, Bacon Onion Marmalade,  
Gruyère, Truffle Cream  
24

## HUMMUS

Organic Vegetables, Olives, Pita  
21

## CHICKEN TACOS

Adobo Braised Free-Range Chicken,  
Avocado, Crispy Chicken Skin,  
Jalapeño Cilantro Crema  
27

## CHICKEN &amp; AVOCADO SALAD

Roasted Organic Chicken, Baby Gem,  
Pomegranate, Truffle Tuile,  
Sundried Tomato Dressing  
34

## ARTISANAL CHEESE SELECTION

Grapes, Honeycomb, Quince Paste,  
Artisanal Crackers  
30

## \*SPECIAL BLEND BURGER

Caramelized Onion, Heirloom Tomato,  
Toasted Brioche Bun, Pickles,  
Choice of Aged Cheddar, Swiss or Gruyère  
29

## SEABASS FILET

Japanese Sweet Potato,  
Kaffir Lime, Coconut Green Curry,  
Ginger Crumbs  
58

## \*STEAK FRITES

Prime Angus Skirt Steak, French Fries,  
Mix Greens, Chimichurri  
68

## · SIDES ·

TRUFFLE FRENCH FRIES 13

FRENCH FRIES 11

SWEET POTATO FRIES 11



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



VEGAN

## · DINNER MENU ·

AVAILABLE FROM 5PM-CLOSE

**\*CAVIAR TOAST** 🍷🌿

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

**\*GOLDEN TRUFFLE DIM SUM** 🍷🌿

Scallop Dumplings, Fresh Black Truffle,  
Foie Gras Emulsion  
55

**SHRIMP TOSTADA** 🍷

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

**CHILLED WATERMELON SALAD** 🍷

Herb Marinated Feta, Red Onion,  
Dried Kalamata Olives, Mint  
24

**MUSHROOM DUMPLINGS** 🍷🌿

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

**SUMMER ROLLS** 🍷🌿

Prawns, Local Vegetables, Basil,  
Cilantro, Mint, Chili Sauce  
26

**TRUFFLE POTATO CHIPS** 🍷

Parmesan, Black Truffle  
12

**WHIPPED BURRATA DIP** 🍷🌿

Roasted Tomatoes, Fig  
Balsamic, Finger Toast, Basil  
27

## · 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

## · SUSHI SELECTION ·

**VEGAN SUSHI ROLL** 🌿

Pickled Vegetables, Charred  
Spring Onion, Avocado-  
Cilantro Sauce  
21

**\*TOGARASHI TUNA ROLL** 🍷🌿

Cucumber, Avocado, Jalapeño,  
Spring Onion, Leche Tigre  
27

**FRIED SHRIMP ROLL** 🌿

Soy Crepe, Avocado, Scallion,  
Cucumber, Garlic-Chili  
Crunch, Spicy Ponzu  
25

## FRESH-PRESSED JUICES

16

**GREEN JUICE**

Spinach, Kale, Ginger, Cucumber, Celery,  
Green Apple

**ANTIOXIDANT**

Carrot, Local Orange, Ginger,  
Yellow Beet, Turmeric

**CLEANSER**

Lime, Ginger, Lemon, Agave

**SOUTH BEACH**

Coconut Water, Local Citrus, Mango, Strawberry

## ZERO PROOF

**BEACHCOMBER**

Ginger, Cinnamon, Grapefruit,  
Lime, Mint, Crushed Ice  
14

**PINEAPPLE FIZZ**

Pineapple, Lime, Jalapeño, Agave,  
Crushed Ice  
14

**FRESH COCONUT WATER**

20

## RED BULL

10

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

## · LUNCH MENU ·

AVAILABLE FROM 12-3PM

**PRIME BEEF EMPANADA** 🌿

Hand-Cut Prime Filet, Lljua Sauce

12

**THREE-CHEESE EMPANADA** 🥛 🌿Port Salut Cheese, Mozzarella Cheese,  
Gouda Cheese, Caramelized Onion, Oregano

9

**\*YELLOWFIN TUNA TARTARE**

Sunchoke Chips, Meyer Lemon Aioli, Lemon Zest

34

**ORGANIC HEIRLOOM TOMATO** 🥛 🌿  
**PANZANELLA SALAD**Heirloom Tomato, Red Onion, Sourdough Croutons, Basil, Mint,  
Avocado, Burrata Cheese, Homemade Mustard Vinaigrette

32

**WOOD FIRED ROASTED CHICKEN SALAD** 🥛 🌿Free Range Organic Chicken, Roasted Lettuce,  
Hazelnut & Pistachio Dressing, Crispy Shallots,  
Parmigiano-Reggiano

36

**ROASTED CAULIFLOWER** 🌿Crispy Rice, Cauliflower Purée, Almonds and Capers  
Vinaigrette, Fresh Herbs Salad

39

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CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



VEGAN

## · CAVIAR MENU ·

· CAVIAR RUSSE – MALOSSOL EXPERIENCE ·  
TRADITIONAL ACCOMPANIMENTS

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

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

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

## CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) &  
2 Shots of Belvedere Organic Vodka  
155Gold Osetra 125gr (4.4oz) & 1 Bottle of  
Perrier-Jouët Blanc de Blancs, NV  
1,045

## · CAVIAR TO-GO ·

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

· **SUBLIME SIPPING** ·

*We are honored to be the only venue in Miami offering the newly released special-edition LOUIS XIII RARE CASK 42.1, arguably the most prestigious spirit in the world. Only 775 numbered black Baccarat crystal decanters of this special edition cognac are available globally.*

*Discover this ultimate perfect pairing between an icon and a legend.*

**RÉMY MARTIN LOUIS XIII  
RARE CASK 42.1**

1/2oz. 1600 / 1oz. 3200

**RÉMY MARTIN LOUIS XIII**

1/2oz. 175 / 1oz. 350 / 2oz. 650

· **LUNCH MENU** ·

**AVAILABLE FROM 12-3PM**

**MEDITERRANEAN BRANZINO** 

Quinoa Tabbouleh Salad, Beet Yogurt, Roasted Almonds  
48

**\* MAINE LOBSTER ROLL** 

Lobster Salad Tossed with Dill, Citrus, Celery Mayonnaise,  
Fresh Chives, Herbed Potato Chips, House Made Brioche Bun  
45

**PIZZA MARGHERITA** 

Fresh Mozzarella Cheese, Heirloom Tomatoes, Basil  
26

**\*LOMITO SANDWICH** 

Prime Beef, Tomato, Grilled Onions, Arugula, Aioli, Dijon Mustard,  
Crispy Potato Wedges, House Made Vienna Bread  
42

**\*PRIME ANGUS CHEESEBURGER** 

Bacon, Cheddar Cheese, Tomato, Onions Jam, Pickled Cucumber,  
Garlic Aioli, Crispy Potato Wedges, House Made Brioche Bun  
32

**\*MALLMANN'S BEEF  
TENDERLOIN MILANESA** 

Fresh Herbs & Greens Salad, Parmesan Cheese, Dijon Mustard  
78

**\*WOOD-FIRED MUSSELS PROVENÇAL**

Fresh Parsley, Garlic, White Wine,  
Homemade Sourdough Bread  
27

## · SMALL BITES ·

AVAILABLE FROM 3PM-5PM

**HUMMUS** 🌿Organic Vegetables,  
Grilled Pita  
21**VEGAN FALAFEL WRAP** 🌿Hummus, Vegetables,  
Herbs Slaw, Vegan Aioli  
23**TRUFFLE SLIDERS** 🌿Prime Beef, Bacon-Onion  
Marmalade, Gruyère, Truffle Cream  
24**CHICKEN & AVOCADO SALAD** 🌿Roasted Organic Chicken, Baby  
Gem, Pomegranate, Truffle Tuile,  
Sun-Dried Tomato Dressing  
34**HOUSE-MADE GUACAMOLE**Pico De Gallo, Tortilla Chips  
27**TRUFFLE POTATO CHIPS** 🌿Truffle Oil, Parmesan, Black Garlic  
12**SUN BAR CAESAR** 🌿Baby Gem Lettuce, Parmesan,  
Sourdough Croutons,  
White Anchovies  
24**CHILLED WATERMELON SALAD** 🌿Herb Marinated Feta, Red Onion,  
Dried Kalamata Olives, Mint  
24**WHIPPED BURRATA DIP** 🌿Roasted Tomatoes, Fig  
Balsamic, Finger Toast, Basil  
27**ADD TO ANY SALAD:***8oz Free-Range Grilled Chicken · 18**Vegan Falafel · 14**\*Grilled Shrimp · 19**4oz Prime Skirt Steak · 28*

## · MAIN BITES ·

AVAILABLE FROM 3PM-5PM

**LE CROQUE-MONSIEUR** 🌿**À LA TRUFFE NOIRE**  
French Ham & Black Truffle  
Pecorino Toast, Baby Greens,  
Mornay Sauce  
31**VEGAN STEAK TACOS** 🌿Adobo-Seasoned Plant-  
Based Protein,  
Grilled Pineapple Salsa,  
Kimchi, Vegan Aioli  
29**CHICKEN TACOS** 🌿Adobo Braised Free-Range  
Chicken, Crispy Chicken Skin,  
Avocado, Jalapeño Cilantro Crema  
27**IMPOSSIBLE BURGER** 🌿Plant-Based Patty, Avocado, Vegan Aioli,  
Vegan Brioche Bun  
30**SHRIMP TACOS**Cilantro & Lime Marinated  
Shrimps, Purple Slaw,  
Chipotle Sauce, Corn Tortilla  
29**\*SPECIAL BLEND BURGER** 🌿Caramelized Onions, Heirloom Tomato,  
Toasted Brioche Bun, Pickles  
Choice of Aged Cheddar, Swiss or  
Gruyère  
29**FAROE ISLAND SALMON** 🌿Charred Asparagus, Baby Squash,  
Cucumber Dill Salad, Tarragon  
Cream  
45**FRESH CAVATELLI PASTA** 🌿Roma Tomatoes, Roasted Garlic,  
Fresh Basil, Aged Parmesan  
26**REUBEN SANDWICH** 🌿Smoked Beef Pastrami,  
Sauerkraut, Gruyère,  
Thousand Island Dressing,  
Rye Bread  
35

## · SIDES ·

TRUFFLE FRENCH FRIES 13

FRENCH FRIES 11

SWEET POTATO FRIES 11