



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*

10152025

**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

CARAMELIA 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 · 8****SINGLE ESPRESSO · 7****DOUBLE ESPRESSO · 11****CAPPUCCINO · 12****CAFFÈ LATTE · 12****MACCHIATO · 11****MATCHA · 15**

· PALAIS DES THÉS PREMIUM TEA SELECTION ·

12

INFUSION DE CAMOMILLECaffeine-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.

PEPPERMINTOrganic 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 DETOXDelicious 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 SPRITZAbsolut 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**Bacardi 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
20OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE
SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

2

· 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 & 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 SALADHeirloom 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