



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*

· 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 ·

17

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**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

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

WHITE

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

ROSÉ

Château La Gironne, La Chapelle Gironne, Provence	GLS. 18
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RED

Cabernet Sauvignon, Kenwood, Jack London, Sonoma Mountain	GLS. 22
Malbec, Faena Wines, Uco Valley	22
Pinot Noir, The Hilt, Santa Rita Hills	26
Baron De Brane, Margaux, 2018	42

· 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
22

CHICKEN TACOS

Adobo Braised Free-Range Chicken,
Avocado, Crispy Chicken Skin,
Jalapeño Cilantro Crema
28

CHICKEN & AVOCADO SALAD

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

ARTISANAL CHEESE SELECTION

Grapes, Honeycomb, Quince Paste,
Artisanal Crackers
32

*SPECIAL BLEND BURGER

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

CHILEAN SEABASS

Potato-Leek Ragout, Saffron
Cream, Basil Oil, Tapioca Cracker
59

*STEAK FRITES

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

· SIDES ·

TRUFFLE FRENCH FRIES 14

FRENCH FRIES 12

SWEET POTATO FRIES 14



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

SEARED FOIE GRAS 🍷

Portwine Cherry, Brioche, Maldou Salt
35

CHILLED WATERMELON SALAD 🍷

Herb Marinated Feta, Red Onion,
Dried Kalamata Olives, Mint
25

MUSHROOM DUMPLINGS 🍷

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

SUMMER ROLLS 🍷

Prawns, Local Vegetables, Basil,
Cilantro, Mint, Chili Sauce
27

TRUFFLE POTATO CHIPS 🍷

Parmesan, Black Truffle
14

WHIPPED BURRATA DIP 🍷

Roasted Tomatoes, Fig
Balsamic, Finger Toast, Basil
27

· CRUDO SELECTION ·

***HAMACHI CRUDO** 🍷

Yuzu, White Soy, Pickled Radish, Trout Caviar
28

***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
22

***TOGARASHI TUNA ROLL** 🍷

Cucumber, Avocado, Jalapeño,
Spring Onion, Leche Tigre
28

FRIED SHRIMP ROLL 🍷

Soy Crepe, Avocado, Scallion,
Cucumber, Garlic-Chili
Crunch, Spicy Ponzu
26

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

15

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

12

***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

**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.*



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	250	960
Classic Osetra	195	675

SIBERIAN IMPORTED	28g (1oz)	125g (4.4oz)
Siberian Sturgeon	135	455

CAVIAR DUO	28g (1oz)	
Distinction (28g each)		
– Gold Osetra & Classic Osetra	399	

CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) &
2 Shots of Belvedere Organic Vodka
165Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
1,065

· 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



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



VEGAN

· SMALL BITES ·

AVAILABLE FROM 3PM-5PM

HUMMUS 🌿Organic Vegetables,
Grilled Pita
22**VEGAN FALAFEL WRAP** 🌿Hummus, Vegetables,
Herbs Slaw, Vegan Aioli
24**TRUFFLE SLIDERS** 🍷 🌿Prime Beef, Bacon-Onion
Marmalade, Gruyère, Truffle Cream
24**WHIPPED BURRATA DIP** 🍷 🌿Roasted Tomatoes, Fig
Balsamic, Finger Toast, Basil
27**HOUSE-MADE GUACAMOLE**Pico De Gallo, Tortilla Chips
27**CHILLED WATERMELON SALAD** 🍷Herb Marinated Feta, Red Onion,
Dried Kalamata Olives, Mint
25**SUN BAR CAESAR** 🍷 🌿Baby Gem Lettuce, Parmesan,
Gremolata Crumbs, Caesar
Dressing
24**TRUFFLE POTATO CHIPS**
Truffle Oil, Parmesan, Black Garlic
14**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

BABY KALE & CITRUS SALAD 🌿Arugula, Avocado, Charred Corn,
Pomegranate, Pumpkin Seeds,
Crispy Shallots, Raspberry
Vinaigrette
28**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
28**CHICKEN & AVOCADO SALAD** 🍷 🌿Roasted Organic Chicken, Baby
Gem, Pomegranate, Truffle Tuile,
Sun-Dried Tomato Dressing
34**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** 🍷Romanesco Purée, Cauliflower Salad,
Nori-Rice Cracker, Cherry Tomato,
Brown Butter Vinaigrette
47**FRESH CAVATELLI PASTA** 🍷 🌿Roma Tomatoes, Roasted Garlic,
Fresh Basil, Aged Parmesan
27**REUBEN SANDWICH**Smoked Beef Pastrami, Sauerkraut,
Gruyère,
Thousand Island Dressing,
Rye Bread
35

· SIDES ·

TRUFFLE FRENCH FRIES 14

FRENCH FRIES 12

SWEET POTATO FRIES 14