



BREAKFAST MENU

Los
FUEGOS

BY FRANCIS MALLMANN

•SUNRISE START•

MANGO GRANOLA PARFAIT

House-made Multigrain Granola, Greek Yogurt, Fresh Berries, Mango Purée

23

BIRCHER MUESLI OATS

Vanilla Yogurt, Raspberries, Blueberries, Green Apples, Bananas, Walnuts

24

FAENA AÇAÍ BOWL

Seasonal Berries, Star Fruit, House-made Granola, Chia Seed Pudding, Toasted Coconut Flakes

27

QUINOA AND CARROT BREAD

Cottage Cheese

17

FAENA PANCAKES

Yuzu Marmalade, Local Citrus Butter

29

ORGANIC OATMEAL

Fresh Blueberries, Coconut

22

TROPICAL FRUITS WITH MIX BERRIES

Chef's Selection of Fresh Local Fruits & Berries

25

COCONUT-VANILLA CHIA SEED PUDDING

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

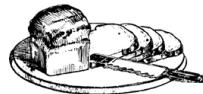
25

STRAWBERRY MASCARPONE FILLED RED CROISSANT

11

PASTRY BASKET

26



•EGGS & MORE•

EGGS SELECTIONS SERVED WITH CHOICE OF WHOLE ORGANIC EGGS OR EGG WHITES

*FAENA BREAKFAST

Two Organic Eggs Your Way, Chorizo or Applewood Smoked Bacon
Roasted Potatoes

29

*SMOKED SALMON TATER TOTS

Herbed Cream Cheese, Avocado, Capers, Shallots, Chives

34

*AVOCADO TOAST

Grilled Farm Bread, Poached Eggs, Avocado Mash, Pickled Red Onion, Espelette Hollandaise Sauce

28

Add Siberian Sturgeon Caviar · 65

*TRADITIONAL EGGS BENEDICT

Canadian Bacon, English Muffin, Hollandaise Sauce

29

*LOBSTER TOAST

Maine Lobster, Avocado Mash, Poached Organic Egg, Pickled Red Onion, Grilled Farm Bread, Espelette Hollandaise Sauce

45

*HUEVOS RANCHEROS

Over Easy Eggs, Black Beans, Chorizo, Queso Fresco, Avocado, Tomatillo

29

*SOUTH BEACH SCRAMBLE

Jumbo Lump Crab, Avocado, Chimichurri

40

TRUFFLED VEGAN HASH

Tricolor Cauliflower, Sweet Potatoes, Peppers, Onions, Cauliflower Truffle Mousse

27

*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

29

BRÛLÉED KEY LIME FRENCH TOAST

Brioche, Key Lime Curd, Crispy Sugar Crust, Organic Berries

27

* Add Organic Poached Egg · 6
Add Chicken Sausage · 8

•SIDES•

12

APPLEWOOD SMOKED BACON
HOUSE CURED HAM
CHORIZO
CHICKEN SAUSAGE
ROASTED POTATOES
SLICED TOMATOES
SLICED AVOCADO
COTTAGE CHEESE
SMOKED SALMON -15

•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

CLEANSE

Lime, Ginger, Lemon, Agave

•BEVERAGES•

ILLY COFFEE

· 8

ESPRESSO

· 7

LATTE

· 12

FRESH COCONUT

WATER · 20

FRESH SQUEEZED

ORANGE JUICE · 16

GRAPEFRUIT JUICE

· 16

APPLE JUICE

· 8

CRANBERRY JUICE

· 8

•COCKTAILS•

MIMOSA

· 20

BLOODY MARY

· 20

BELLINI

· 20



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.

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.

FAENA
MIAMI BEACH

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