



*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*

02182026

*\*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 WELLER 120

DAVIDOFF GRAND CRU TORO 110



#### POACHED ORGANIC CHICKEN BREAST

Sweet Potato, Steamed Broccoli

16

#### VEGGIE RICE

Steamed Rice, Sweet Potato, Broccoli

16

· DESSERTS ·

19

**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 ·

15

**INFUSION DE CAMOMILE**

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.

· 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, Orange Juice, Lime Juice  
38

**FAENA WHISPER**

Absolut Elyx Vodka, Red Bull Yellow Edition, Fresh Pressed Lime Juice, Passion Fruit  
20

**RONKU**

Barsol Pisco, Pimms, Strawberry Caviar, Fever Tree Ginger Ale, Fresh Pressed Lime Juice  
26



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

	<i>GLS.</i>
Dom Pérignon, Épernay, 2015	155
Perrier-Jouët Blanc de Blancs, NV	65
Perrier-Jouët, Grand Brut, NV	38
G.H. Mumm, Rose, Reims NV	40
Louis Pommery Brut, California, NV	20
French Bloom, Le Rose, NA	24

WHITE

Château de Sancerre, Sancerre, 2024	26
Gerard Bertrand Casetllum, Sauvignon Blanc, 2023	20
Faena Wines, Torrontes, Mendoza, 2024	18
Livio Felluga, Pinot Grigio, Friuli-Venezia Giulia, 2023	22
Kenwood Six Ridges, Chardonnay, Russian River Valley, 2020	20
Domaine Laroche, Chablis, Saint Martin, 2023	25

ROSÉ

Château la Gordonne La Chapelle Gordonne, Provence, 2023	20
Faena Wines Rosé de Malbec, Valle de Uco, 2024	18
Château Sainte Marguerite, Fantastique, Côtes De Provence, 2023	25

RED

Kenwood, Pinot Noir, Sonoma County, 2022	20
Baron De Brane, Margaux, Bordeaux, 2018	42
Faena Wines, Malbec, Valle de Uco, 2022	22
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2022	30
Col D'orcia, Brunello de Montalcino, 2020	35

· BEER ·

10

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

3

· 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  
39

**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  
23

**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  
35

**ARTISANAL CHEESE SELECTION**

Grapes, Honeycomb, Quince Paste, Artisanal Crackers  
34

**\*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  
62

**\*STEAK FRITES**

Prime Angus Skirt Steak, French Fries, Mix Greens, Chimichurri  
69

· SIDES ·

FRENCH FRIES 12

TRUFFLE PARMESAN FRENCH FRIES 16

SWEET POTATO FRIES 14



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



VEGAN

12

· 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, Maldon Salt  
35

**CHILLED WATERMELON SALAD** 🍷

Herb Marinated Feta, Red Onion,  
Dried Kalamata Olives, Mint  
26

**MUSHROOM DUMPLINGS** 🍷🌿

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

**SUMMER ROLLS** 🌿

Prawns, Local Vegetables, Basil,  
Cilantro, Mint, Chili Sauce  
28

**TRUFFLE POTATO CHIPS** 🍷

Parmesan, Black Truffle  
15

**WHIPPED BURRATA DIP** 🍷🌿

Roasted Tomatoes, Fig  
Balsamic, Finger Toast, Basil  
28

· CRUDO SELECTION ·

**\*HAMACHI CRUDO** 🌿

Yuzu, White Soy, Pickled Radish, Trout Caviar  
29

**\*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  
23

**\*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 COCKTAILS ·

16

**BEACHCOMBER**

Ginger, Cinnamon, Grapefruit, Lime, Mint

**PINEAPPLE FIZZ**

Pineapple, Lime, Jalapeño, Agave

18

**DIVINE ENERGY**

Green Tea Infused Syrup, Lemon Juice, Fresh  
Mint, Club Soda, Sugar Free White Peach Red Bull

**INNOCENCE**

Fresh Orange Juice, Lemon,  
Passion Fruit, French Bloom 'Le Rosé'

**RED BULL**

10

**ORIGINAL**

**SUGAR FREE**

**YELLOW EDITION**

**WHITE PEACH**

**WHITE PEACH SUGAR FREE**

**MAISON PERRIER**

10

**ORIGINAL**

**LIME**

· LUNCH MENU ·

AVAILABLE FROM 12-3PM

**PRIME BEEF TENDERLOIN EMPANADA** 🌿

Hand-Cut Prime Filet, Lljua Sauce  
15

**THREE-CHEESE EMPANADA** 🧀🌿

Port Salut Cheese, Mozzarella Cheese,  
Gouda Cheese, Caramelized Onion, Oregano  
12

**YELLOWFIN TUNA CRUDO**

Avocado Mayonnaise, Pickled Onion,  
D'espelette Pepper, Paille Potatoes  
36

**ORGANIC HEIRLOOM TOMATO SALAD** 🍅🌿

Burrata Cheese, Wood-Fired Heirloom Tomato,  
Cucumber, Tapenade, Basil, Mint  
32

**WOOD FIRED ROASTED CHICKEN SALAD** 🍗🌿

Free Range Organic Chicken, Roasted Lettuce,  
Hazelnut & Pistachio Dressing, Crispy Shallots,  
Parmigiano-Reggiano  
38

**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 ·  
WITH 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 28g (1oz) &  
2 Shots of Belvedere Organic Vodka  
165

Gold 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 ACCOMPANIMENTS

· **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 Hazelnuts  
49

**\* MAINE LOBSTER ROLL**  

Lobster Salad Tossed with Dill, Citrus, Celery Mayonnaise,  
Fresh Chives, Herbed Potato Chips, House Made Brioche Bun  
48

**PIZZA MARGHERITA**  

Fresh Mozzarella Cheese, Heirloom Tomatoes, Basil  
28

**\*LOMITO SANDWICH**  

Prime Beef, Tomato, Grilled Onions, Arugula, Aioli, Dijon Mustard,  
Crispy Potato Wedges, House Made Vienna Bread  
46

**\*PRIME ANGUS CHEESEBURGER**  

Bacon, Cheddar Cheese, Tomato, Onions Jam, Pickled Cucumber,  
Garlic Aioli, Crispy Potato Wedges, House Made Brioche Bun  
38

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

Fresh Herbs & Greens Salad, Parmesan Cheese, Dijon Mustard  
88

**\*WOOD-FIRED MUSSELS PROVENÇAL**

Fresh Parsley, Garlic, White Wine,  
Homemade Sourdough Bread  
30

· SMALL BITES ·

AVAILABLE FROM 3PM-5PM

**HUMMUS** 🌿

Organic Vegetables,  
Grilled Pita  
23

**VEGAN FALAFEL WRAP** 🌿

Hummus, Vegetables,  
Herbs Slaw, Vegan Aioli  
26

**TRUFFLE SLIDERS** 🍷 🌿

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

**WHIPPED BURRATA DIP** 🍷 🌿

Roasted Tomatoes, Fig  
Balsamic, Finger Toast, Basil  
28

**HOUSE-MADE GUACAMOLE**

Pico De Gallo, Tortilla Chips  
27

**CHILLED WATERMELON SALAD** 🍷

Herb Marinated Feta, Red Onion,  
Dried Kalamata Olives, Mint  
26

**SUN BAR CAESAR** 🍷 🌿

Baby Gem Lettuce, Parmesan,  
Gremolata Croutons, Ceasar  
Dressing  
25

**TRUFFLE POTATO CHIPS**

Truffle Oil, Parmesan, Black Garlic  
15

**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  
35

**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  
48

**FRESH CAVATELLI PASTA** 🍷 🌿

Roma Tomatoes, Roasted Garlic,  
Fresh Basil, Aged Parmesan  
29

**REUBEN SANDWICH** 🍷 🌿

Smoked Beef Pastrami, Sauerkraut,  
Gruyère,  
Thousand Island Dressing,  
Rye Bread  
35

· SIDES ·

FRENCH FRIES 12

TRUFFLE PARMESAN  
FRENCH FRIES 16

SWEET POTATO FRIES 14