

· SIGNATURE COCKTAILS ·

FAENA SPRITZ

Absolut Elyx Vodka,
G.H. Mumm 'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus

28

ROYAL ROSE

Komos Reposado Rosa Tequila,
Fresh-Pressed Lemon Juice, Agave,
Giffard Lychee Liqueur,
Fresh Raspberries

38

FAENA WHISPER

Absolut Elyx Vodka,
Red Bull Yellow Edition, Passion Fruit,
Abricot Du Roussillon

20

SMOKE & SPARKS

Código Reposado Tequila,
Del Maguey 'Vida' Mezcal, Jalapeño,
Fresh-Pressed Lime

25

· LIQUEURS & CORDIALS ·

Pernod	15	Drambuie	18
Averna	14	Fernet Branca	18
Baileys Irish Cream	18	Frangelico	18
Campari	18	Grand Marnier	18
Chartreuse, Green	14	Sambuca Romana	18
Chartreuse, Yellow	14	Licor 43	16
Cynar	14	Villa Masa Limoncello	18
Disaronno Amaretto	14	Drambuie	18

· PORTS ·

Taylor Fladgate, 20 Years	20	Ramos Pinto, 30 Years	40
Taylor Fladgate, 40 Years	60	Fonseca Bin 27	18
Taylor Fladgate, LBV 2016	18		



Los
FUEGOS

BY FRANCIS MALLMANN

SUNDAY FIRE DOME ASADO

FAMILY STYLE EXPERIENCE

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

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne 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

Per Person
\$129 Asado Experience

\$65 Champagne & Wine Package

- Faena Wines Torrontes, Valle de Chilecito, La Rioja 2024
- Faena Wines Rosé de Malbec, Valle de Uco 2023
- Faena Wines Malbec, Vista Flores, Valle de Uco 2021
- Perrier-Jouët, Brut, Champagne, France

• RECEPTION •



(CHOICE OF ONE PER PERSON)

PRIME BEEF EMPANADA

OR

THREE-CHEESE EMPANADA 🌿 🥛

Served with Lljua Sauce

• APPETIZERS •

(CHOICE OF TWO ITEMS PER PERSON)

***BEEF TENDERLOIN TARTARE**

Cured Organic Egg Yolk, Crispy Paille Potatoes

***TUNA TARTARE**

Charred Avocado, Crispy Chili Oil, Florida Citrus Zest, Chives

CRISPY ARTICHOKE 🌿 🥛

Sesame Yogurt, Sourdough Breadcrumbs, Preserved Lemon

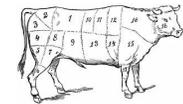
ORGANIC GEENS AND PARMIGIANO REGIANO SALAD 🌿 🥛

Radicchios, Romaine Lettuce and Endives Salad, Parmigiano Reggiano Aioli, Sourdough Breadcrumbs

POLENTA "A LA PLANCHA" 🥛 🍴

Stracciatella, Roasted Tomato Chutney, Watercress Salad

• MAIN •



WOOD FIRED MIX PARRILLADA

(CHOICE OF ONE ITEM PER PERSON)

- Wood Fired Argentinian Grass Fed Prime Ribeye
- Half Organic Chicken
- Mediterranean Dorade "A La Plancha"



(CHOICE OF ONE ITEM PER PERSON)

Charred Roasted Cauliflower

Cauliflower Purée, Salsa Verde, Roasted Almonds and Capers Relish

Wood Fired Hanging Cabbage

Cashew Cream, Shallot Vinaigrette

Charred Organic Heirloom Tomato

Garlic, Fresh Oregano, Aged Balsamic, Extra Virgin Olive Oil

Wood-Fired Eggplant

Parsley Tahini, Fresh Herbs and Onion Salad

ADD ONS:

Skirt Steak 9oz
65

Tiger Prawns
45

Australian Lamb
75

Criolla & Chimichurri Sauce

• SIDES •



DOMINO POTATO

ROASTED SWEET POTATO

MIXED GREENS AND HERBS SALAD

SALCHICHA PARRILLERA

• DESSERT •

(BUFFET STYLE)

CURATED BY THE PASTRY CHEF