Los FUEGOS

LUNCH MENU

BY FRANCIS MALLMANN

STARTERS

***PRIME BEEF TARTARE**
Prime Beef Tenderloin, Capers, Onion, Chili Oil, Cured Egg Yolk, Roasted Garlic Mayo, Sourdough Toast
32

WOOD FIRED ARTICHOKES
Sesame Yogurt, Sourdough Breadcrumbs, Gremolata Sauce, Extra Virgin Olive Oil
39

OCTOPUS 'A LA PLANCHA'
Spanish Octopus, Potato Confit, Tomato Sofrito, Garlic Aioli, Kalamata Olives, Smoked Paprika Oil, Fresh Herbs
39

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

WOOD OVEN EMPANADA
Hand-Cut Prime Filet, Llajua Sauce
15
or
Port Salut Cheese, Mozzarella Cheese, Gouda Cheese, Caramelized Onion, Oregano
12

PEAR
Pear Wrapped with Crispy Prosciutto, Burrata, Salsa Verde
28

SANDWICHES

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

WOOD-FIRED PIADINNA WITH PROSCIUTTO DI PARMA
Fresh Stracciatella, Prosciutto, Tomatoes Confit, Arugula, Pesto Genovese, Extra Virgin Olive Oil, Mixed Greens, Radicchio and Herbs Salad
35

*** PRIME ANGUS CHEESEBURGER**
Bacon, Cheddar Cheese, Tomato, Onion Jam, Pickled Cucumber, Garlic Aioli, Crispy Potato Wedges, House Made Brioche Bun
38

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

TUNA SANDWICH
Charred Yellowfin Tuna Lightly Seared, Avocado, Roasted Garlic Mayonnaise, Fresh Chives, Mix Greens and Herbs Salad
42

SALADS

BEETS CARPACCIO
Beets "Cooked In Ashes," Pistachio Yogurt, Shallot Vinaigrette, Pistachio Crumble, Garlic Chips, Fresh Herbs Salad
32

ALAN'S SALAD
Fresh Grated Carrots, Roasted Beets, Avocado, Hard Boiled Eggs, Dijon Honey Mustard Vinaigrette
29

TIGER PRAWNS "A LA BRASA"
Nigerian Tiger Prawns, Florida Grapefruit, Florida Oranges, Red Onion, Avocado, Roasted Hazelnuts, Parmigiano Reggiano, Fresh Herbs Salad, Extra Virgin Olive Oil
52

WOOD FIRED ROASTED CHICKEN SALAD
Free Range Organic Chicken, Charred Romaine Lettuce, Hazelnut & Pistachio Dressing, Crispy Shallots, Parmigiano Reggiano
38

ORGANIC HEIRLOOM TOMATO SALAD
Burrata Cheese, Wood-Fired Heirloom Tomato, Cucumber, Tapenade, Basil, MInt
32

ORGANIC GREENS AND PECORINO
Mix Greens, Radicchio, Endives, Herbs, Pickled Onions, Roasted Walnuts and Sourdough "Granola," Herbed Vinaigrette
26

MAINS

MALLMANN'S BEEF TENDERLOIN 'MILANESA' 88
Endives and Radicchio Salad, Dijon Mustard

***PRIME ANGUS SKIRT STEAK** 76
Domino Potatoes, Criolla Sauce, Chimichurri Sauce

***PRIME RIBEYE STEAK** 112
Domino Potatoes, Criolla Sauce, Chimichurri Sauce

PIZZA MARGHERITA 28
Fresh Mozzarella Cheese, Heirloom Tomatoes, Basil

CAULIFLOWER 39
Crispy Rice, Cauliflower Purée, Almonds and Capers Vinaigrette, Fresh Herbs Salad

***MEDITERRANEAN BRANZINO** 49
Quinoa Tabbouleh Salad, Beet Yogurt, Roasted Hazelnuts

***WOOD FIRED MUSSELS PROVENÇAL** 30
Fresh Parsley, Garlic, White Wine, Homemade Sourdough Bread

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.

FAENA
MIAMI BEACH

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 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.

03062026

Los FUEGOS

BEVERAGE MENU

BY FRANCIS MALLMANN

· SIGNATURE COCKTAILS ·

FAENA SPRITZ
Absolut Elyx Vodka,
G.H. Mumm 'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus
28

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

ROYAL ROSE
Komos Reposado Rosa Tequila,
Fresh-Pressed Lemon Juice, Agave,
Giffard Lychee Liqueur, Fresh Raspberries
38

SACRED OASIS
Ketel One Citroen, Italicus, Yellow Chartreuse, Raspberry &
Basil Infusion, Fresh Lemon Juice
28

· BEER ·

10

AMSTEL LIGHT
HEINEKEN
PERONI
QUILMES, ARGENTINE LAGER
WYNWOOD *LA RUBIA* BLONDE ALE
MONOPOLIO CLARA
MONOPOLIO IPA

· CLASSIC COCKTAILS ·

28

OLD FASHIONED
Maker's Mark Faena Private Barrel Select
Whiskey, Angostura Bitters

TOMMY'S MARGARITA
Código Reposado Tequila,
Fresh-Pressed Lime, Agave

PALOMA
Código Reposado Tequila, Martini Fiero,
Organic Agave, Fresh Grapefruit Juice
Topped with East Imperial Grapefruit Soda

BOULEVARDIER
Angel's Envy Bourbon, Campari,
Carpano Antica

SIDECAR
D'Usse VSOP, Cointreau,
Fresh-Pressed Lemon, Sugar Rim

GOLD RUSH
Smooth Ambler Bourbon, Fresh-Pressed
Lemon, Lavender Honey Syrup

· WINE BY THE GLASS ·

Dom Pérignon, Épernay, 2015	*155*
G.H. Mumm Rosé, Reims NV	*40*
Perrier-Jouët, Grand Brut, NV	*38*
Sancerre, Château Sancerre, 2024	*25*
Pinot Grigio, Livio Felluga, Friuli-Venezia Guilia, 2023	*20*
Chardonnay, Kenwood Six Ridges, Russian River Valley, 2020	*18*
Château la Gordonne La Chappelle Gordonne, Provence 2023	*20*
Malbec, Faena Wines, Valle de Uco 2022	*22*
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2022	*30*
Overture by Opus One, Napa Valley MV Coravin	*115*
Baron De Brane, Margaux, Bordeaux, 2018	*42*

03062026

APPLICABLE TAXES AND AN 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.