



AUGUST MIAMI SPICE DINNER MENU

\$42 + Tax & Service Charge

Available Sunday to Friday

FIRST COURSE

choice of

HUMMUS tahini, cucumber, tomato, chickpea, grilled laffa

BET & WATERMELON pistachio, mint, tahini yogurt

KEFTE MEATBALLS bibb lettuce, pickled chili, garlic yogurt

GODFATHER PIDE pepperoni, spicy honey

OCTOPUS gigante bean, cherry tomato, arugula, salsa verde [+6 supplement]

SECOND COURSE

choice of

GRILLED EGGPLANT peanut dukkah, squash, corn, lime, tahini

SWORDFISH SHAWARMA red bell pepper, citrus

BRANZINO chickpea tabbouleh, yeminite zhug

ROASTED CHICKEN orzo, spinach, cherry tomato

SKIRT STEAK 8oz muhammara, adjika butter, sweet pepper [+9 supplement]

DESSERT

choice of

PANNA COTTA strawberry, pepita granola

BAKLAVA ICE CREAM SANDWICH pistachio

SOMMELIER'S WINE PAIRING 29

served with each course



SEPTEMBER MIAMI SPICE DINNER MENU

\$42 + Tax & Service Charge

Available Sunday to Friday

FIRST COURSE

choice of

PINK SULTAN labneh, pistachio, mint, grilled laffa

GREEK SALAD feta, kalamata olive, pepperoncini, caperberry

SHEFTALIA lamb & pork sausage, sumac onion, garlic yogurt, lavash

BIANCA PIDE la tur, artichoke, broccoli rabe, pickled onion

YELLOWTAIL tomato vinaigrette, olive, serrano chili [+6 supplement]

SECOND COURSE

choice of

GRILLED EGGPLANT peanut dukkah, squash, corn, lime, tahini

PRAWNS harissa, sweet pepper, burnt butter

BRANZINO chickpea tabbouleh, yeminite zhug

ROASTED CHICKEN orzo, spinach, cherry tomato

LAMB smoked paprika, cipolini onion [+9 supplement]

DESSERT

choice of

PANNA COTTA strawberry, pepita granola

BAKLAVA ICE CREAM SANDWICH pistachio

SOMMELIER'S WINE PAIRING 29

served with each course