

PARADISE LUNCH

three courses 42

APPETIZER

choice of

Mango Salad

cucumber, avocado, carrots
cabbage, cilantro, crispy onions
mango soy vinaigrette

Shrimp Toast

pickled onions, cilantro
baguette, aji amarillo aioli

ENTRÉE

choice of

Pork Chop Milanese

arugula, shaved fennel, celery
manchego, aji verde sauce

Housemade Rigatoni

pistachio pesto, burrata

DESSERT

choice of

Mango Mousse

toasted milk crumb
passionfruit curd
finger lime, basil

Chocolate Terrine

soft cream, salt

Sunrise Sips

ALL YOU CAN DRINK *two hours 35*

Bloody Mary, Mimosa, Bellini

SPARKLING ca' furlan "cuvée beatrice" nv prosecco, italy

ALBARIÑO garzón 2024 maldonado, uruguay

ROSÉ grand prébois, france

NEBBIOLO BLEND lua rossa n8, california

BEERS monopolio, funky buddha wheat ale, cigar city IPA

PARADISE DINNER

three courses 65

Look familiar? We're starting Spice a little early!

APPETIZER

choice of

Beef Shank & Bone Marrow Empanada

parsley sauce, lemon

Tuna Tartare

cucumber, mango ponzu, fresh local mango, scallion

Burrata & Mango *v*

*Mimo's locally made burrata cheese & sliced fresh local mango
pistachio pesto, sourdough toast*

ENTRÉE

choice of

Moqueca *gf*

*Brazilian stew with a rich coconut milk & shrimp broth base
topped with farofa and served with white rice
mahi mahi, tiger prawn, octopus*

12oz Ribeye Steak

Josper grilled

green mango chimichurri, garlic yuca tots

Cilantro Rice Bowl *v*

*our signature arroz verde topped with wild mushrooms
charred scallion, egg yolk and romesco sauce*

DESSERT

choice of

Mango Mousse

toasted milk crumb, passion fruit, finger lime, basil

Chocolate Terrine *gf*

soft cream, sea salt



by michael schwartz

APPETIZERS

Yuca Cheese Puffs 16 v
our signature take on Brazilian cheese bread dusted with grated parmesan
Add shaved truffles & white truffle oil +15

Grilled Oysters 21
garlic-herb butter, crispy breadcrumbs, grilled lemon

Charcoal Grilled Octopus 31 gf
slow cooked octopus, confit-style, then charred on the grill
confit potatoes, saffron aioli & smoked paprika

Smoked Wahoo Fish Dip 25
AMARA salsa criolla, crispy tostones



Spicy Charcoal Grilled Giant Prawns 39 gf
fresno chile marinade, shaved cabbage, herbs, grilled lime

Charcoal Grilled Veal Sweetbreads 28 gf
brown butter, crispy capers, parsley

Grilled Chorizos sampler of all three 22
Chorizo Rojo chimichurri two sausage links 16
Lamb Chorizo Verde green tomatillo salsa two sausage links 18
Seafood "Chorizo" AMARA salsa criolla 19
signature recipe with shrimp, salmon & local wild caught fish

Empanadas single | three | six to share
Steak & Green Olive 13 | 36 | 65
baked served with chimichurri
Aged Provolone & Caramelized Onions 11 | 30 | 54 v
fried served with AMARA salsa criolla
Pulled Chicken & Poblano Peppers 12 | 33 | 60
baked served with green tomatillo salsa

Wood & Charcoal Grill
TO SHARE

24oz Boneless Ribeye 129 gf
Josper grilled, sliced grilled scallion & AMARA sauces
Meat Parillada 132 gf
sizzling cast-iron skillet skirt steak, chorizo rojo
lamb chorizo, veal sweetbreads, flanken short rib, AMARA sauces
Seafood Parillada 124 gf
sizzling cast-iron skillet 1/2 maine lobster, giant prawns
local fish, seafood "chorizo", AMARA sauces
Whole Grilled Fish MP gf
butterflied with bones removed AMARA salsa criolla & herbs

Sides

Charcoal Grilled Snap Peas lemon 16 gf v | **Grilled Vegetables** salsa verde 16 gf v
Sweet Potato a la Plancha jalapeño crema, scallions 16 gf v | **French Fries** 13 v

“Amara at Paraiso is about dynamic energy, local ingredients, and natural beauty that defines why we live in Miami, and why so many love to visit. We are in the unique position to bring it all together, a sense of place that only exists here.”
- Michael Schwartz, James Beard Award-winning Chef & Owner

CULINARY TEAM **EXECUTIVE SOUS CHEF** maite zarrabeitia **SOUS CHEF** jonas milan **SOUS CHEF** terlun ihagh

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
gf gluten free | v vegetarian

RAW BAR

Oysters on the Half Shell half dozen 27 | dozen 54 gf
mignonette, aji panca cocktail sauce

Royale Oscietra Caviar 30g 98
Black River Farm, Uruguay yuca tots, crema, green onion

Paraiso Seafood Tower half 119 | full 229 gf
Maine lobster, oysters, chilled shrimp, ceviche
tuna crudo, hamachi tiradito, smoked wahoo fish dip
vegetable crudités, mignonette, aji panca cocktail sauce

Chilled Shrimp 28 gf
aji panca cocktail sauce, pickled vegetables, lemon

Tuna Tostada 29 gf
chipotle aioli, avocado, salsa macha, cilantro

Hamachi Tiradito 31 gf
Florida mango, picked cilantro, finger lime, leche de tigre

AMARA Ceviche 27
corvina, leche de tigre, shaved onion
sweet potato, toasted corn, choclo

Salads

ADD ON grilled fish 16 | grilled shrimp 14 | grilled chicken 12

AMARA Salad 23 gf v
Hamakua Farms hearts of palm, avocado, tomato, cucumber
onion, arugula, manchego cheese, aji amarillo vinaigrette

Snap Pea Salad 20 gf v
baby kale, red onion, radish honey lime vinaigrette
goat cheese, cashew & pistachio dukkah

Caesar Salad 19
little gem lettuce, toasted breadcrumbs, parmigiano

MAINS

Half Chicken a la Brasa 41 gf
pan roasted with crispy skin served with aji verde sauce
crispy smashed potatoes, pickled onions & cilantro

10oz Churrasco Steak 59
Josper grilled, sliced chimichurri & french fries

Dry Aged Beef Burger 31
Josper grilled applewood smoked bacon, aged cheddar
tomato, bib lettuce, mayo and fries

Fresh Catch 44 gf
fillet of today's grilled fish served with garlic mashed yuca
pickled vegetables, chimichurri, herbs and grilled citrus

Whole Maine Lobster MP gf
split and grilled roasted garlic & aji amarillo butter, chives, grilled lemon

Blue Crab Campanelle Pasta 32
roasted corn, lemon, butter, chile flake, garlic toasted breadcrumbs, chives

Arroz Verde 29 v
cilantro rice, black beans, queso frito, maduros, avocado
sunny egg, AMARA salsa criolla, lime

