

MIAMI SPICE RESTAURANT MONTHS

3 Course Set Menu - *Lunch*



\$40

per person

START WITH A COCKTAIL

EARLS OLD FASHIONED – 22

Maker's Mark bourbon, demerara sugar, bitters – 2oz

LYCHEE TINI – 17.5

Grey Goose vodka, lychee liqueur, elderflower, hibiscus, fresh lime – 2.75oz

TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 pieces)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy v

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas g v

CRISPY RICE SUSHI (4 pieces)

Crispy sushi rice, dashi mayo, unagi, micro cilantro R

CHOICE OF SPICY AHI TUNA OR SPICY SALMON

MAIN COURSE

YOUR CHOICE OF

NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard mayonnaise, toasted brioche bun, French fries

SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil v

BAJA TACOS

Crispy battered Atlantic cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, tortilla chips, salsa roja

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled Cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette v

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

Taxes + gratuities + beverages not included. Please let your server know of any dietary restrictions you may have. Menu items can be modified upon request. **V** Vegetarian with some modifications from our kitchen.

G No gluten in this dish but may come into contact with traces of gluten. **R** These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MIAMI SPICE RESTAURANT MONTHS

3 Course Set Menu - *Dinner*



\$50

per person

START WITH A COCKTAIL

EARLS OLD FASHIONED – 22

Maker's Mark bourbon, demerara sugar, bitters – 2oz

LYCHEE TINI – 17.5

Grey Goose vodka, lychee liqueur, elderflower, hibiscus, fresh lime – 2.75oz

TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 pieces)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas **G** **V**

CRISPY RICE SUSHI (4 pieces)

Crispy sushi rice, dashi mayo, unagi, micro cilantro **R**

CHOICE OF SPICY AHI TUNA OR SPICY SALMON

MAIN COURSE

YOUR CHOICE OF

SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil **V**

AHI TUNA POKE BOWL

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts, seasoned sushi rice, dashi mayo **R**

TRUFFLE TORTELLINI

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan **V**

ADD ON: CHICKEN +8 GRILLED GARLIC JUMBO SHRIMP +13 4OZ USDA PRIME SIRLOIN +15 **R**

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, dry-cured bacon, coleslaw, kale oil **G**

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled Cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette **V**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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