



MIAMI SPICE DINNER MENU

APPETIZERS

Salada Carioca

Baby Green Salad with Prosciutto di Parma, Feta Cheese, Tropical Fruit, Cashews and Lemon-Honey Vinaigrette

Crabavocat

Guacamole & Blue Crab Salad, Spicy Tomato Coulis & Crispy Shrimp

Thon Thon

Seared Rare Yellowfin Tuna with Marinated Daikon, Soy, Ginger & Lime Juice

Big Ravioli

Jumbo Ravioli filled with Taro Root Mousseline, White Truffle Oil & Mushroom Cappuccino

ENTRÉES

Incredible Red Snapper

Crispy Breaded Red Snapper with Fennel & Tomato Confit, Kalamata Olives and Lemon Preserve Vinaigrette

Poulet Classic

Oven Roasted Free Range Chicken with Sautéed Fingerling Potatoes, Wild Mushrooms, Chinese Okra Pickles and Black Truffles

Mango Porco

Marinated Port Loin with Black Thai Risotto, Mango and Blueberries Aigre Doux, Lemon Zest Confit with Pink Peppercorns

Homard Banana

Roasted Maine Lobster with Caramelized Banana, Brown Butter and Cilantro-Lime Sauce (\$15 upcharge)

DESSERTS

Raspberry Napoleon

Caramelized Filo Dough, Raspberries & Bourbon Vanilla Cream

Sweet Cigar

Dulce de Leche Spring Rolls, Old Jamaican Vanilla Rum Sauce

\$35.00 per person
available Sundays – Thursdays

Miami Spice Menus also available at ASIA DE CUBA AT MONDRIAN