

“CUISINE OF THE SUN”

An Eclectic Fusion of Different Nations and Their Natural Bounties Prepared
and Placed Creatively on One Plate. Whether it be Called Nuevo Latino, New World Caribbean,
Carib-Asian or Pan-Asian, One Thing is For Certain:
Some Wonderful Creative Mind with a Passion for Flavor, Has Melded Together our Earth Edible Treasures.
Executive Chef Cindy Hutson

MIAMI SPICE SAMPLE LUNCH MENU

MENU CHANGES DAILY

~~~MENU~~~

~~~APPETIZER~~~

SOUP OF THE NIGHT

Or

TOMATO FETA STACK

*Vine Ripe Tomatoes, Imported Feta, Agrumata Oil, Maldon Salt Crystals
And Crispy Chorizo*

Or

CEVICHE OF THE DAY

With Guacamole and Plantain Chips

~~~ENTREE~~~

**ROASTED SCOTTISH SALMON**

*Drizzled with a Chipotle Aioli and Calypso Mashed Potatoes  
With Roasted Mt. Diablo Corn Black Bean Salsa*

Or

**“BRANDT BEEF” ALL NATURAL SIRLOIN STEAK**

*With Sweet Plantain, Chimichurri Sauce and South American Moros*

Or

**CRISPY BUTTERMILK FRIED CHICKEN BREAST**

*With Buttery Yukon Gold Mashed Potatoes and Sautéed Broccolini  
With an Applewood Smoked Pan Gravy*

~~~DESSERT~~~

MOSCATO SABAYON & FRESH BERRY PARFAIT

With Crispy English Shortbread Cookie

Or

HOMEMADE RUM CAKE

With Appleton Rum Soaked Raisins and Fresh Whipped Cream

Or

SORBET OF THE DAY

With Almond Tuile