



AUGUST • SEPTEMBER
**MIAMI
SPICE
MONTHS**
CELEBRATING 20 YEARS

\$28 P/P

MONDAY - FRIDAY 12PM - 3PM

(choose one)

Provolone

grilled provolone cheese, artisan bread

Mejillones a la Provençale

PEI mussels, wood oven cooked, artisan bread

Tabla de Chorizos

grilled sausage and blood sausage, criolla sauce

(choose one)

Pesca del Dia

fresh fish of the day (served with fries or salad)

Pollo a la Parilla

organic semi-boneless half chicken (served with fries or salad)

Pasta al Forno

rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese

Torta de Chocolate

flour-less chocolate cake & honeycomb

Crème Brûlée de Vainilla

Tarta de Manzana

roasted green apples and frangipane tart, whipped mascarpone cream

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.



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