



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

\$28 P/P

MONDAY - FRIDAY 12PM - 3PM

(choose one)

**Ensalada Mediterránea**

*barley, heart of palm, chickpeas, corn, tomato, artichokes, pine-nuts, pesto*

**Mejillones a la Provençale**

*PEI mussels, wood oven cooked, artisan bread*

**Tabla de Chorizo**

*grilled sausage and blood sausage, criolla sauce*

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 (choose one)

**Pesca del Dia**

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

**Pollo a la Parrilla**

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

**Pasta al Forno**

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

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 (chooseone)

**TortadeChocolate**

*flour-less chocolate cake & honeycomb*

**CrèmeBrûlée de Vainilla**

**TartadeManzana**

*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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