



MIAMI SPICE DINNER MENU

TUESDAY, AUGUST 1ST - SATURDAY, SEPTEMBER 30TH

*\$60 per person, plus tax (gratuity not included)
add sommelier selected wine flight \$35 per person
served from the kitchen as prepared with overlapping courses*

HUMMUS & SPREADS

*(served with our house bread and crudité)
select one*

SWEET CORN HUMMUS
urfa, black lime, chives, Aleppo

SPICY LAMB RAGU*
braised lamb shoulder, harissa

SWEET PEA SPREAD
labneh, ricotta, parmesan,
lemon zest, mint

MUHAMMARA
roasted pepper, isot chili,
walnut, pomegranate molasses

COLD & HOT MEZZE

select one

LITTLE GEM SALAD
charred mandarin orange, radish,
cucumber, tomato, crispy lentil, berbere ranch

GREEK VILLAGE SALAD
tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta, greek vinaigrette

CRISPY POTATOES
mizithra, rosemary,
scallion crema

BRUSSELS SPROUTS
cashew & almond dukkah,
citrus harissa, honey

KEBABS

select one

GRILLED CAULIFLOWER
medjool dates, red onion, turmeric, tzatziki

LAMB & BEEF KEFTA*
lemon, olive oil, tzatziki

GRILLED CHICKEN*
yogurt marinade, sweet pepper, zhoug

ORA KING SALMON*
sweet pepper, red onion, lemon, olive oil, zhoug

SHAWARMA PRIME SKIRT STEAK FRITES* (+\$12)
za'atar, feta, berbere red wine jus

DESSERT

select one

FROZEN GREEK YOGURT
olive oil, sea salt

STICKY DATE CAKE
whiskey caramel, sumac, whipped cream

CHOCOLATE CHOCOLATE CAKE
isot chili, chocolate sauce, whipped cream

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*