



Los FUEGOS

BY FRANCIS MALLMANN

LUNCH MENU

· CRUDOS ·

Cobia ☿ ☐
*Pickled Onions, Crunchy Potatoes,
Cilantro, Citrus Cucumber Dressing*
20

Wild King Cured Salmon ☿
*Salmon Caviar, Horseradish
Cream, Pickled Onion,
Cucumber, Wasabi Sprouts*
21

Prime Beef Tartare ☿ ☐
Sunchoke Chips, Cured Egg Yolk
22

· SOUPS & SALADS ·

Chilled Tomato Soup ☿ ☐
Poached Egg, Breadcrumbs, Parsley
14

Pink Grapefruit Salad ☿ ☿ ☐
*Avocado, Arugula, Parmesan Cheese,
Roasted Hazelnuts*
16

Roasted Chicken Salad ☿ ☐
Roasted Lettuce, Pecan, Puffed Quinoa
25

Heirloom Tomato Salad
Stracciatella di Bufala, Breadcrumbs, Basil
18

· WARM STARTERS ·

Mussels à la Provençale ☿ ☐
*Mussels Broth, Garlic,
Parsley, White Wine*
18

Wood Oven Empanadas
Hand-Cut Prime Filet, Llajua Sauce
14

Wood Oven Pizza of the Day
16

· SANDWICHES ·

Lomito
*Prime Beef, Handmade Pita Bread,
Tomato, Mustard, Arugula,
Wood Oven Potato Wedges*
16

‘Choripan’
*Argentine Sausage, Handmade Bread,
Tomato, Chimichurri,
Wood Oven Potato Wedges*
14

· PARRILLADA ·

Prime Rib-Eye, Skirt Steak,
Chorizo & Morcilla
65

SAUCES:
Chimichurri, Salsa Criolla, Aioli

· MAINS ·

Mediterranean Branzino ☿
*Crispy Polenta, Avocado, Tomato,
Pickled Red Onion*
28

Prime Rib-Eye ‘a la Parrilla’ ☿
*Domino Potato, Watercress,
Chimichurri*
36

Skirt Steak ‘a la Parrilla’ ☐
*Heirloom Tomato, Mixed Greens,
Breadcrumbs, Salsa Criolla*
24

Wild King Salmon Confit ☿ ☐
*Fresh Zucchini Salad, Lemon,
Mint, Zucchini Chips*
26

Madagascan Prawns
‘a la Plancha’ ☿ ☐
*Saffron Rice, Garlic Aioli,
Fresh Herbs*
38

☿ Gluten Free ☐ Lactose Free ☿ Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

FAENA
HOTEL MIAMI BEACH

*
Applicable taxes and an 18% service charge will be added to all checks.

**“YOU MUST BE READY
TO BURN YOURSELF
IN YOUR OWN FLAME;
HOW COULD YOU RISE ANEW
IF YOU HAVE NOT
FIRST BECOME ASHES?”**

—Friedrich Nietzsche, *Thus Spoke Zarathustra*

STARTERS

· SOUPS & SALADS ·

Roasted Beet Salad 🌿 🥛 🌱
 Goat Cheese, Garlic and Beet
 Chips, Beet Leaves
 16

Pink Grapefruit Salad 🌿 🥛 🌱
 Avocado, Arugula, Aged Parmigiano-
 Reggiano, Roasted Hazelnuts
 16

Almond Soup 🥛 🌱
 Watermelon, Olive Oil, Sherry Vinegar
 14

· CRUDOS ·

Yellowfin Tuna 🌿 🥛
 Mango, Shaved Avocado, Cilantro, Sesame Oil
 23

Cured Wild Salmon 🌿
 Salmon Roe, Horseradish Cream,
 Pickled Onion, Cucumber, Wasabi Sprouts
 20

Prime Beef Carpaccio
 Watercress, Aged Parmigiano-Reggiano,
 Capers, Lemon Vinaigrette
 22

· WARM STARTERS ·

Wood Oven Empanadas
 Hand-Cut Prime Filet, Lljua Sauce
 14

Octopus 'a la Plancha' 🌿 🥛
 Potato Confit, Garlic Aioli, Smoked Paprika Oil,
 Tomato, Sun-Dried Black Olives
 23

Sweetbreads 'a la Parrilla' 🌿 🥛
 Chimichurri, Burnt Lemon
 21


MAINS


· FROM OUR WOOD OVEN ·

'Pastel de Papa'
Tender-Braised Lamb, Potato Gratin
32

Wood Oven Roasted 'Lechón' 🌿 🍷
Fennel, Burnt Orange, Natural Jus
28

Wild Mushrooms & Spinach
Cannelloni 🍷
Tomato Mornay Sauce,
Parmigiano-Reggiano
24

· FROM OUR PLANCHA ·

Argentine Milanesa 🍷
Dijon Mustard
36

Smoked Prawns 🌿 🍷
Saffron Rice, Garlic Aioli,
Smoked Tomato, Fresh Herbs
38

Handmade Butternut
Squash Sorrentinos 🍷
Sage Butter, Almonds, Arugula,
Lemon Zest
24

· TO SHARE ·

'Hanging' 48 oz. Tomahawk Steak 🌿 🍷
Chimichurri & Criolla Sauce
195

Whole Mediterranean Branzino 🌿 🍷
Rainbow Chard, Meyer Lemon Dressing
48

Whole 'Hanging' Chicken 🌿
Grape and Vinegar Sauce, Roasted Tree Nuts
42

· FROM OUR GRILL ·

12 oz. Wagyu NY Strip Steak 🌿 🍷
Salsa Criolla
40

10 oz. Black Angus Skirt Steak 🌿 🍷
Chimichurri
32

16 oz. Black Angus Prime Rib-Eye 🌿 🍷
Chimichurri
42

12 oz. Australian Lamb Rack 🌿 🍷
Pistachio Dressing
36

· SIDES ·

Wood Oven Ratatouille 🌿 🍷 🍷 · 10
Root Vegetables 'al Rescoldo' 🌿 · 12
Potato Trio 🌿 · 14

Mushroom & Potato 'Boulangère' 🌿 · 12
Polenta 'a la Plancha' 🌿 · 8
Wilted Spinach 🌿 🍷 🍷 · 8

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