

MIAMI SPICE MENU 2024

APPETIZERS

Choice of SURF & TURF CARPACCIO

Alaskan King Crab, Prime Beef, Truffle Vinaigrette

CHARCOAL GRILLED OCTOPUS

Taggiasca Olives, Capers, Celery, Sweet Peppers, Salmoriglio Sauce

AHI TUNA TARTARE

Supplement | \$10 pp Capers, Shallots, Baby Arugula, Avocado

ENTREES

Choice of

ROASTED BRANZINO FILET

Roasted Fennel, Red Onions, Cherry Tomatoes, Fresh Dill, Ladolemono Sauce

PEAR RAVIOLI

Bartlett Pear, Pecorino Romano, Fresh Sage

GRILLED LAMB CHOPS

Supplement | \$14 pp Pickled Apple Carpaccio, Mint Demi-Glace

DESSERT

CHOCOLATE NEMESIS

Our Signature Flourless Chocolate Cake, Red Wine Gel, Sea Salt Caramel, Dark Chocolate Crunch, 24k Edible Gold

KINDLY NOTE:

20% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team.

Please inform your waiter if you are allergic to any food items at the time of the order.

CONSUMER WARNING: