



ENTRANTES

MUSHROOM CROQUETAS

wild mushroom, creamy bechamel, black garlic aioli

or

*CUCUMBER, AVOCADO & SERRANO GAZPACHO

salmon tartare, spicy rice crackers

or

IBERICO PORK MEATBALL

pedro ximenez sherry reduction, idiazabal cheese, panko, citrus
zest crumble

PRINCIPALES

*FIDEUA DE ATUN

black garlic aioli, pickled red onion, seafood broth

or

*PORK RIBEYE

carrot puree, romesco sauce, pedro ximenez sherry reduction

or

COLD ROASTED EGGPLANT

greek yogurt, tahini, mint, pomegranate seed

POSTRES

CREMA CATALANA

coffee & chocolate

or

TARTA DE SANTIAGO

berries, orange, cointreau liqueur

WINES

EOS Chardonnay, California, USA, 2024

\$14

EOS Pinot Noir, California, USA, 2023

\$14

A non-discretionary 18% services charge will be added to guest check.

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.

Miami Spice 2026

SPECIALTY COCKTAILS | 20

HIBISCUS BEAUTY, ketel one infused hibiscus, st. germain, fresh lemon, fresh ginger syrup

NEGRONIMO 39, acronimo sotol blanco, amaro montenegro, sweet vermouth, fresh grapefruit twist

MAREVA ESPRESSO MARTINI, ketel one vodka, borghetti caffe liqueur, nitro cold brew

HOTEL NACIONAL, pa'lante reposado rum, apricot liqueur, pineapple juice, fresh lime, simple

VELVET EMBER, ketel one citroen, orange liqueur, blackberry shrub, fresh lemon

MAREVA MARGO, casamigos blanco, clarified lime, simple, tempranillo wine

ENDLESS PASSION, don julio blanco, passion fruit puree, fresh lime, rose water, agave

BASIL INSTINCT, angel's envy bourbon, st. germain, fresh strawberries, fresh basil, fresh lime, ginger beer

PIÑA FUEGO, casamigos mezcal, smoked pineapple puree, fresh lime, agave, habanero tincture

GINTONIC, aczu gin, grapefruit soda, fresh orange, fresh lemon, fresh grapefruit

NON-FASHIONED, santa teresa coffee rum, maple syrup, xocolatl mole bitters

MINT CONDITION, italicus bergamot, pineapple juice, fresh mint, fresh lime

B E E R S | 8

Estrella DAMM	La Rubia
Estrella Inedit	Jai Alai
Stella Artois	Funky Buddha Floridian
Corona	Bud Light
Heineken	N/A Daura Damm

S A N G R I A | 17

RED, red wine, Punt e Mes Vermouth, mint and berries

WHITE, white wine, Carpano Bianco Vermouth, peach, green apples, pineapple, ginger

SPARKLING, Avinyo Cava, Carpano Bianco Vermouth, bubbles, and citrus

PAIRING (2.5 OZ) | \$24.50

PLA DE GATES, Garnacha Blend, Spain |

AMORRO TINTO, Tintilla & Tempranillo Spain

AVINYO CAVA, Brut, Catalonia, Spain

WINE BY THE GLASS

SPARKLING

Avinyo, Cava Brut Reserva, Catalonia, Spain, 2021 17

Avinyo, Cava Brut Reserva Rosado, Catalonia, Spain, 2021 18

Alberto Nani, Prosecco, Veneto, Italy, NV 17

WHITES

Ponte da Barca, Albariño, Riax-Biexas, Spain, 2024 18

Ameztoi Txakolina, Basque Country, Spain, 2024 17

La Fanfarria, Albarin Blanco, Asturias, Spain, 2020 17

Comtes de Saint Martin, Chardonnay, Burgundy, France, 2023 18

Trapi del Bueno, Sauvignon Blanc, Osorno Valley, Chile, 2023 18

Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2023 17

Primo Monte, Trebbiano, Abruzzo, Italy, 2024 17

RED

Viña Sastre Roble, Tempranillo, Ribera del Duero, Spain, 2023 18

Riveras del Chillan, Cabernet Sauvignon, Itata Valley, Chile, 2022 18

Comtes de Saint Martin, Pinot Noir, Burgundy, France, 2023 18

Etiko, Montepulciano, Abruzzo, Italy, 2024 17

ROSE

Ode to Lulu, Bedrock, Mourvèdre, Syrah, Grenache Blend, 17

Sonoma County, USA, 2023
Symphonie, Sainte Marguerite, Grenache, Cinsault, Vermentino Blend, 18
Cotes de Provence, France, 2024

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