

TASTE OF CORAL GABLES



APPETIZERS

BURRATA, GRILLED STRAWBERRY & TOMATO

Creamy burrata paired with sweet grilled strawberries and ripe tomatoes, layered with crisp jicama and lemon verbena-grilled focaccia.

TUNA CRISPY RICE

Crispy arborio rice topped with seasoned tuna, avocado crema, and Fresno peppers, finished with a spicy umami glaze.

SUMMER SALAD

Little gem and radicchio with Persian cucumber, watermelon radish, grilled corn, and pickled red onion, topped with crispy malanga and passionfruit vinaigrette.

WILD MUSHROOM ROMANA

Crisp flatbread layered with wild mushrooms and herbs, finished with a savory, earthy profile.



ENTRÉES

BLACK MISO COD (SUPPLEMENT MAY APPLY)

Miso caramel-glazed black cod with king crab butter, charred broccolini, aji amarillo purée.

SHORT RIB & MUSHROOM RISOTTO

Creamy gruyère risotto with braised short rib, shiitake and wild mushrooms, black garlic shoyu, truffle, and crispy garlic.

HALF CHICKEN MOJO ROJO

Charcoal-grilled half chicken with mojo rojo, finished with fresh dill, parsley, Fresno chiles, Aleppo flakes, and grilled lemon.

SPICY VODKA RADIATORE

Radiatore pasta in a spicy vodka sauce with stracciatella, crispy chile, and fresh basil.

DESSERTS

MISO S'MORES CHOCOLATE MOUSSE

Chocolate mousse with toasted marshmallow notes, miso caramel, and graham-style crunch.

KEY LIME PIE

Classic key lime pie with a bright citrus filling and buttery crust.



SAVOR. CELEBRATE. CORAL GABLES.