



**MIAMI SPICE**  
DINNER MENU  
3 COURSE MEAL \$45P/P  
PLUS SALES TAX & GRATUITY

international fusion cuisine

*Starters*

**CROQUETAS DE CHORIZO CANTIMPALO** (3 per serving)  
Cantimpalo sausage croquettes

**GRILLED SAUSAGES**  
Argentine-style grilled sausages with French fries and chimichurri sauce

**BEEF CARPACCIO\***  
Raw beef tenderloin, arugula, capers and parmesan in a lemon mustard aioli sauce

*Entree*

**SUNSET SNAPPER**  
Sauteed with artichokes, sun-dried tomatoes in white wine lemon sauce

**LINGUINI FRUTTI DI MARE**  
Shrimp, mussels, calamari, clams, fish, scallops in a tomato clam sauce

**CORVINA ARAGOSTA**  
Fillet of corvina with crabmeat in a creamy lobster sauce

**SKIRT STEAK (CHURRASCO)**  
Grilled Choice Angus, Argentine-cut entraña 12oz

**BREAST OF DUCK\***  
Caramelized with brown sugar in balsamic honey sauce

*Desserts*

**TRES GUAYABA**  
Guava custard, guava shell, guava marmalade, cream cheese

**CREPE**  
Nutella or dulce de leche, vanilla bean ice cream