



# MIAMI SPICE DINNER MENU

THURSDAY, AUGUST 1ST - MONDAY, SEPTEMBER 30TH

\$60 per person, plus tax (gratuity not included)

## HUMMUS & SPREADS

*select one*

*served with our house bread and crudité*

SMOKY GARLIC HUMMUS  
ceci, aleppo & urfa pepper, preserved lemon

SWEET CORN HUMMUS  
urfa, black lime, chives, aleppo

CRISPY SHORT RIB HUMMUS  
grilled onions, sherry, beef jus

WHIPPED FETA  
crushed pistachio,  
aleppo & urfa pepper, olive oil

MUHAMMARA  
roasted pepper, isot chili,  
walnut, pomegranate molasses

## COLD & HOT MEZZE

*select one*

CHILLED CUCUMBERS  
cashew puree, dukkah, mint, lemon zest,  
extra virgin olive oil

KALE CAESAR SALAD  
pecorino, pickled raisin, toasted breadcrumb,  
caesar vinaigrette

GREEK VILLAGE SALAD  
vine ripened tomato, persian cucumber, red onion,  
kalamata olive, bell pepper, feta, greek vinaigrette

CRISPY POTATOES  
mizithra, rosemary, scallion crema

GREEN FALAFEL  
avocado tzatziki, garlic tahini, dania spice

## MEDITERRANEAN BUTCHER

*select one*

GRILLED CAULIFLOWER KEBAB  
medjool dates, red onion, turmeric, tzatziki

GRILLED CHICKEN KEBAB\*  
yogurt marinade, sweet pepper, zhoug

ORA KING SALMON KEBAB\*  
sweet pepper, red onion, lemon, olive oil, zhoug

BONE-IN SHORT RIB  
potato, carrot, berbere beef jus

SHAWARMA PRIME SKIRT STEAK FRITES\* (+\$10)  
za'atar, feta, berbere jus

## DESSERT

*select one*

FROZEN GREEK YOGURT  
olive oil, sea salt

STICKY DATE CAKE  
whiskey caramel, sumac, whipped cream

CHOCOLATE ORANGE CREMEUX  
pistachio, ginger & fennel cookie crust, whipped cream

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*