



## LUNCH MENU

### **White Crunchy Salad \$12**

belgium endive julianne and frisée lettuce, warm goat cheese dressing, bacon wrapped almond stuffed date, pine nuts, housemade lemon oil

### **Local Florida Salad \$13**

florida avocado, butterfly homestead heirloom tomato, local fresh mozzarella baby arugula, sweet pedro jimenez reduction, basil oil, smoked maldon sea salt

### **Ocean Depths Ceviche \$15**

poached octopus, calamari, shrimp and clams, red onion julianne, cilantro leaves, citrus tarragon green sauce, red jalapeño rings

### **Crackled Cuban Chicken \$9**

organic chicken thighs, garlic BBQ glazed, ginger infused arborio rice, toasted sesame seeds, pickled shallots

### **Chef Carlos' Short Rib Empanadas \$10**

8hrs braised short rib ragu, goat cheese fondue, smoked pineapple marmalade demi glaze, cracked black pepper

### **New Peruvian Jalea \$13**

fried calamari and shrimp tossed with spicy citrus panca pepper glaze, pickled red jalapeño

### **Fresh Spicy Tomato Flatbread \$12**

homemade spicy tomato spanish sauce , fresh local mozzarella, fresh ripped basil

All food and beverage is subject to a 18% service charge & applicable state and local taxes  
Groups of 8 or plus people off and beverage is subject to a 21% service charge & applicable state and local taxes

660 Washington Ave, Miami Beach, FL 33139  
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## MAIN

### **Bell & Evans Airline Chicken Cut \$19**

crispy skin seared airline chicken breast, catalan style wilted arugula with drunk golden raisins,  
rustic tomato almond sauce

### **Artisanal Chicken Sandwich \$13**

garlic grilled chicken breast, romaine, tomato, avocado, apple wood smoked bacon, swiss cheese,  
sundried tomato ragu aioli, artisanal ciabatta bread, served with homemade hand cut fries

### **Atlantic Fish a La Plancha \$24**

Sweet plantain mash with crispy bacon bits, avocado and hearts of palm salad,  
tarragon green clam juice

### **Crispy Korubota Pork Belly \$22**

peanut butter sweet sauce, cucumber, red onion korean kim-chee slaw, arborio coconut rice,  
crispy garlic bits

### **The Hemingway Burger \$14**

8 oz grilled angus beef, caramelized onion and baby portobello mushrooms,  
apple wood smoked bacon,  
cheddar cheese, arugula, tomato, homemade hand cut fries, 660 sauce, seeded challah bread

### **10oz Angus Churrasco \$28**

white truffle aioli, spanish manchego cheese, potato gratin, argentinian basil chimichurri

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### **SIDES \$ 5**

Homemade hand cut home fries

Grill asparagus with sundried tomato ragu

Thick cut heirloom tomato

### **SORBETS \$4**

Watermelon

Lime

### **ICE CREAMS \$4**

Vanilla bean

Chocolate

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