

MIAMI **Spice**

LA BRISA

APPETIZER

choose one

PORK BELLY BAO

guava-ginger teriyaki, cucumber, pickled onions

MELOSITO DE PULPO

garlic confit & peppers, cilantro, salsa criolla, garlic aioli

KALE CAESAR

rosemary-garlic croutons, caesar dressing, reggiano cheese

MAIN COURSE

choose one

LOBSTER CHAUFA RICE

bomba rice, scallions, spicy aioli, egg

CARNE ASADA

prime center cut filet, crispy onions,
potato crema, sweet plantain, jus

YELLOW CORN ESQUITE

black truffle butter, reggiano cheese, tajín

DESSERTS

choose one

PEARS N CREAM

merlot confit bosc pear, tahitian vanilla cream,
basil, strawberry merengue

FLAN DE DULCE DE LECHE

candied nuts, berries, caramel cream

DINNER **\$45**

DRINK FEATURES

TERRAZAS DE LOS ANDES \$13/\$49

malbec, mendoza argentina

NO PROB-LLAMA \$16

a silky smooth, citrusy pisco sour with peruvian pisco, lime, simple syrup, and egg white, topped with aromatic bitters for a finish that's anything but basic

MIDNIGHT IN RIO \$16

a bold twist on the caipirinha—cachaça, muddled lime, and blackberry purée for a rich, refreshing take on brazil's classic cocktail, vibrant, refreshing and dangerously smooth

LIMONADA MORADA MOCKTAIL \$8

a refreshing twist on lemonade with sweet-tart chicha morada, fresh lemon juice, and a splash of house sour—bright, balanced, and flavorful



Camillus
House



DINE WITH PURPOSE.

SCAN TODAY TO SUPPORT CAMILLUS HOUSE WITH
YOUR MEAL AND HELP COMMUNITY MEMBERS
EXPERIENCING HOMELESSNESS.

MIAMI
GREATER MIAMI AND MIAMI BEACH

FUELED BY THE GREATER MIAMI CONVENTION &
VISITORS BUREAU

The Miami Spice 3-course menu includes one appetizer, one entrée, and one dessert per guest. Beverages, tax, and gratuity are not included in the prix-fixe price. A 20% gratuity will be automatically added to the final bill. Menu items, availability, and participating days may vary and are subject to change without notice.