

3 COURSES 45.00 per person

wednesday through sunday | 6pm - 10pm

Mehzcla

miami spice menu

APPETIZERS

crispy eggplant bravas

spicy-brava sauce, garlic-aioli

sticky ribs

baby-back ribs, ginger-soy glaze, scallions

hearts of romaine asado

creamy caesar dressing, parmesan cheese, crumbled croutons, grilled lemon

medianoche croquetas

swiss cheese, cotto-ham, pickles, mustard-aioli, lime cheek

arepitas

fontina cheese, guava jam

sweet plantains

smoked agave, cotija cheese, chives

ENTREES

miso glazed salmon

avocado yuzu mousse, baby heirloom tomato, sesame-ginger, cilantro sprouts

beef oxtail "encendido" pasta

fresh pappardelle, boneless oxtail ragu, pecorino romano

half roasted chicken fricasee

red wine-tomato jus, pommes puree, ribboned-heirloom carrots, spanish olives

surf & turf fried rice

crispy pork belly, rock shrimp, ginger, umami butter, gooey egg, cilantro spouts, yum-yum sauce

DESSERTS

crème brulee

bruleed-banana, dulce de leche, passion fruit

coquito cheesecake

coquito-rum chantilly, caramel, rum-brittle, galleta de maria

buñuelos

mini fried doughnuts, cinnamon-sugar, spicy-chocolate dipping sauce

executive chef steven acosta

* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge will be added to all checks.