

MIAMI SPICE DINNER

\$39/PERSON 3 COURSE PRIX FIXE MENU
SUN-THURS, AUG 1 - SEPT 30
exclusive of tax & gratuity



APPETIZER

choose one

ROASTED PUMPKIN SOUP

lime crema, pumpkin seed pesto
toasted coriander

PEACH SALAD

serrano ham, agave peanuts
opal basil, goat cheese

ROASTED EGGPLANT SPREAD

sesame, sugar snap peas
serrano chile, seeded cracker

ENTRÉE

choose one

CHARCOAL GRILLED ZUCCHINI

bbq veggie beans, farofa, cumin yogurt, lime

GRILLED LOCAL FISH

crispy chimi potatoes
salsa verde, grilled lemon

GRILLED PORK CHOP

jasmine green rice, cilantro
salsa criolla

DESSERT

choose one

CHOCOLATE FLAN

dulce de leche, cashew
cocoa nib

ARROZ CON LECHE

panela, mango preserves
cinnamon buñuelo

SUPPLEMENTS

COCKTAIL

LA FRESA 10

Strawberry-infused
Plantation 3 stars rum,
ginger, lime

*Items from our regular
menu at a special price to
enhance your meal*

RAW BAR TASTING 28

half a dozen oysters
chilled atlantic shrimp
turmeric mignonette
aji panca cocktail

CHORIZO TASTING 8

chorizo verde, red chorizo
green tomatillo salsa, chimichurri

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