



Since 1999
MIAMI BEACH

HOLIDAY MENU

APPETIZERS

SOUP OF THE DAY 12

SAUSAGE 8

BLOOD SAUSAGE 8

EMPANADAS 8
(FRIED OR GRILLED)
Beef – Chicken – Ham & Cheese –
Spinach - Onion & Cheese – Corn.

PROSCIUTTO & BURRATA* 26
(Add Heirloom Tomatoes 4)
Thinly Sliced Italian Prosciutto, Local
Artisan Burrata Cheese. **GF**

BEEF CARPACCIO* 22
Thin Slices Of Round Beef, Baby Arugula,
Parmiggiano Reggiano Cheese, Herb
Crostitini, Honey - Lemon Vinaigrette.

GRILLED PROVOLONE CHEESE 22
(Based Upon Availability)
Argentine Semi-hard Cheese,
Homestead Tomato, Fresh Oregano
Infused Oil, Oregano Leaves.
(Add Arugula 4 / Add Prosciutto 8)

PROVOLETA CON
SALCHICHA PARRILLERA 28 **GF**

SALCHICHA PARRILLERA 15 **GF**

CONFIT & GRILLED OCTOPUS 28
Crashed Potatoes, Romesco Sauce.
(Contains Almonds)

CHEESE BOARD

MANCHEGO 12

GRANA PADANO 12

BRIE 12

ARTISAN BURRATA 12

CHOICE OF TWO CHEESE 20

CHOICE OF THREE CHEESE 30

FROM THE GRILL

CERTIFIED ANGUS
SKIRT STEAK 12oz.* 46
Entraña Angus Certificada. **GF**

SHORT RIBS 18oz.* 42
Asado de Tira del Centro. **GF**

PRIME FLAP STEAK 12oz.* 44
Vacio Prime. **GF**

FILET MIGNON 8oz.* 50
Lomo. **GF**

RIBEYE STEAK 16oz.* 54
Ojo de Bife. **GF**

NEW YORK STEAK 14oz.* 52
Bife de Chorizo. **GF**

COWBOY STEAK 24oz.* 84
Ojo de Bife con Hueso. **GF**

COWBOY STEAK 40 oz. 150 **GF**
Two side orders.

PRIME PICANHA 16oz.* 40

HALF BONELESS CHICKEN* 34
Medio Pollo Deshuesado. **GF**

CHICKEN BREAST* 28
Pechuga de Pollo. **GF**

Add Blackpepper Corn, Brandy
Mushroom or Blue Cheese Sauce for 5

*Choice Of Mixed Salad, Jasmine Rice,
French Fries, Baked Potatoes, Mashed Potatoes.

TO SHARE

PRIME WHOLE FLAP STEAK 48OZ.
(FOR FOUR) 136
Vacio Entero. Served with Mixed Salad Bowl
and French Fries Bowl.
May substitute sides at extra charge.

SALADS

BOSC PEAR 22
Chardonnay Bosc Pear Stuffed with Gorgonzola
Mousse, Baby Greens, Walnuts, Honey
Chardonnay Vinaigrette. **GF**

CAESAR * 22
(ADD CHICKEN 9 / MILANESA 10)
Romaine Lettuce, Herb Croutons,
Parmesan Cheese.

SALMON 28
Salmon Served on Top of Tender Spinach Leaves,
Radishes, Feta Cheese, Candied Walnuts,
Passion Fruit Vinaigrette. **GF**

FRESH TUNA* 29
Pan Seared Sushi Grade Tuna, Baby Greens,
Arugula, Avocado, Cucumber, Cherry Tomatoes,
Ginger Sesame Dressing.

ARUGULA 22
(ADD MILANESA 10)
Local Farm Baby Arugula, Red and Yellow
Cherry Tomatoes, Shaved Parmesan,
Honey Lemon Vinaigrette. **GF**

RED QUINOA 21
Red and White Quinoa Mix with Brunoise of
Roasted Zucchini, Eggplant, Bell Pepper,
Cucumber, Fresh Herbs. Served with Avocado,
Cherry Tomatoes, Alfalfa Sprouts,
Lemon Vinaigrette. **GF**

CAPRESE 20
Fresh Mozzarella, Local Tomatoes, Fresh Basil,
Basil Infused Oil. **GF**

MILANESAS

Fried or Grilled Argentinian Classic Breaded &
Thin Sliced with Your Choice of French Fries,
Mixed Salad or Mashed Potatoes.

BEEF OR CHICKEN 28

MILA BAIREs 32
Baby Arugula, Cherry Tomatoes, Lemon Vinaigrette.

MILA NAPOLITANA 32
Marinara, Ham, Mozzarella, Fresh Tomato, Oregano,
Parmesan Cheese.

FROM THE SEA

TUNA STEAK* 40
Daily Fresh Tuna, Sushi Grade, Roasted
Jalapeno Avocado Puree, Homemade Citrus
Broth, Caramelized Ginger, Bed of Jasmine Rice.

BRANZINO 40
Fresh Branzino with Mediterranean Sauce and
Choice of Side Order. **GF**

SALMON 38
Fresh Salmon Filet, Char-grilled.
Choice of Mixed Salad, Jasmine Rice, French Fries,
Baked Potatoes, Mashed Potatoes. **GF**

PASTAS

SPAGHETTI BOLOGNESE 30
Sautéed with Our Secret Grandma's
Bolognese Sauce.

GNOCCHI 28
Homemade Butternut Squash Dumpling
in Blue Cheese Sauce, Malbec Reduction,
Caramelized Figs.

RAVIOLI 28
Spinach and Ricotta Ravioli with Pesto
& Marinara Sauce.

PAPARDELLE WITH MUSHROOM RAGU 30
Fresh Pappardelle, Seasonal Mushrooms, Thyme,
Extra Virgin Olive Oil.

SHORT RIBS AGNOLOTTI GRATIN 31
Sage Infused Cream Sauce.

PROSCIUTTO DI PARMA TORTELLINI* 30
Pesto and Cream Infusion, Crispy Prosciutto.

LOBSTER RAVIOLI 36
Lemon Creme-fraiche Sauce.

SIDES

MIXED SALAD 12

JASMINE RICE 12

FRENCH FRIES 12

IDAHO BAKED POTATO 12

MASHED POTATOES 12

TRUFFLE PARMESAN FRIES 14

SWEET POTATOES FRIES 14

MASHED SQUASH 14

CREAMED SPINACH 14

SAUTÉED BROCCOLI 14

GRILLED VEGETABLES 14

GRILLED ASPARAGUS 14

SPAGHETTI MARINARA 14

FRIES PROVENZAL 14

RUSSIAN SALAD 14

GF: GLUTEN FREE

*Consuming raw or undercooked meat,
seafood or eggs may increase the risk of
foodborne illness.
18% service charge will be added to your bill.
20% service charge will be added for
parties of 6 or more.

MALBEC

FROM ARGENTINA

ALTA VISTA, Mendoza 44
MARCELO BOCARDO, Mendoza 44
ANIMAL “MALBEC ORGANICO”, Ernesto Catena 52
TRAPICHE MEDALLA, Mendoza 52
ALPASION, Valle de Uco 54
MARCELO PELLERITI RESERVE, Valle De Uco 54
RUTINI ENCUENTRO, Mendoza 57
HECTOR DURIGUTTI, MALBEC RESERVA, Mendoza 62
COLOME ESTATE, Salta 64
CATENA MALBEC LA CONSULTA, Mendoza 68
ALPASION GRAN MALBEC, Valle De Uco 74
EL ENEMIGO, Mendoza 82
BRAMARE BY PAUL HOBBS, Valle De Uco 84
LINDAFLOR, Valle De Uco 80

CABERNET SAUVIGNON

FROM ARGENTINA

TRAPICHE TESORO, Valle de Uco 42
ALTA VISTA, Mendoza 44
MARCELO BOCARDO, Mendoza 44
MI TERRUÑO RESERVE, Maipu, Mendoza 50
ALPASION, Valle de Uco 52
FELINO BY PAUL HOBBS, Mendoza 52
KAIKEN ULTRA, Mendoza 58
CARMELO PATTI, Luján de Cuyo 76
CATENA ALTA, Mendoza 118
TRAPICHE FINCA LABORDE SINGLE VINEYARD, Valle de Uco 120

BLENDS AND OTHER REDS

FROM ARGENTINA

RUTINI CABERNET-MALBEC, 375ml. 28
MALMA, PINOT NOIR, Patagonia 48
VAV RESERVE TRES FINCAS, Valle De Uco 50
AMALAYA GRAN CORTE, Salta 52
PETITE FLEUR BLEND, Valle De Uco 54
ZUCCARDI Q, TEMPRANILLO, Mendoza 56
VISTALBA CORTE B, Luján de Cuyo 65
RUTINI DOMINIO, MALBEC-CAB FRANC, Valle de Uco 66
DURIGUTTI 5 SUELOS, CABERNET FRANC, Valle de Uco 68
ALPASIÓN GRAN CABERNET FRANC, Valle de Uco 78
ACHAVAL FERRER QUIMERA, Mendoza 82
CUVELIER GRAN VIN, Valle De Uco 92
MI TERRUÑO ICONO, Blend 110

BY THE GLASS

CHAMPAGNE & WHITES

PINOT GRIGIO 14
PROSECCO 14
SAUVIGNON BLANC 14
ROSE 14
CHARDONNAY 15
MARQUÉS DE RISCAL VERDEJO 15
SONOMA - CUTRER CHARDONNAY 18
COLOMÉ TORRONTÉS 15

REDS

ALTA VISTA MALBEC 14
MALMA PINOT NOIR 15
MARQUES DE RISCAL RIOJA RESERVA 17
ALPASION CABERNET SAUVIGNON 16
COLOMÉ MALBEC ESTATE 17
OBERON CABERNET SAUVIGNON 18
MARCELO PELLERITI MALBEC 16

Sommelier SELECTION

MARCELO PELLERITI BLEND OF TERROIR, Valle de Uco 82
ALPASION PRIVATE SELECTION, CHACAYES, Valle de Uco 106
PAGO DE CARRAOVEJAS, Ribera del Duero 130
ARGIANO BRUNELLO DI MONTALCINO, Tuscany 178
CAKEBREAD CELLARS CAB. SAUV., Napa Valley 184
CATENA ZAPATA MALBEC ARGENTINO, Mendoza 246
MONTES PURPLE ANGEL, Colchagua Valley, Chile, 248
GRAN ENEMIGO, Chacayes Single Vineyard Cabernet Franc 264
ACHAVAL FERRER FINCA BELLA VISTA, MALBEC, Perdriel 270
COLOME ALTURA MAXIMA MALBEC, Salta 284
LA VIOLETA, LINDAFLOR MALBEC, Valle de Uco 290
CHEVAL DES ANDES, BORDEAUX BLEND, Mendoza 300

OTHERS

CHAMPAGNE & SPARKLING WINE

ALTA VISTA BRUT ROSE, Mendoza 50
TAITTINGER LA FRANCAISE BRUT (375ML), France 72
PIPER-HEIDSIECK CUVÉE BRUT, France 142
VEUVE CLICQUOT BRUT, France 168

ROSE & WHITE WINE

BLUE DE MER ROSE, Languedoc France 42
PAROLVINI MOSCATO, Italy 44
BALBO CHARDONNAY 44
COLOME TORRONTES, Salta 46
MI TERRUÑO EXPRESION SAUVIGNON BLANC, Uco Valley 46
MARQUES DE RISCAL VERDEJO, Spain 46
TRAPICHE MEDALLA CHARDONNAY, Mendoza 52
PETITE FLEUR CHARDONNAY, Valle De Uco 54
JERMANN PINOT GRIGIO, Italy 60
SONOMA-CUTRER CHARDONNAY, 68
VIK ROSE “LA PIU BELLE”, Chile 68
PAHLMAYER “JAYSON” SAUVIGNON BLANC, Napa Valley 82

REST OF THE WORLD

MARQUES DE RISCAL RIOJA RESERVA, Spain 58
OBERON CABERNET SAUVIGNON, Paso Robles 62
EMILIO MORO, RIBERA DEL DUERO, Spain 70
KEN WRIGHT CELLARS, PINOT NOIR, Willamette Valley 70
ROSSO DI MONTALCINO, ROBERTO CIPRESSO, Tuscany 74
HESS COLLECTION, ALLOMI CABERNET SAUVIGNON, Napa Valley 94
QUILT CABERNET SAUVIGNON, Napa Valley 98
STAGS LEAP CABERNET SAUVIGNON, Napa Valley 128
RED SCHOONER, BY CAYMUS, Napa Valley 110

BEERS

CANS

BAIRES PREMIUM LAGER 8
BAIRES BLONDE ALE 8

BOTTLES

CORONA 8
ALHAMBRA 8
LA RUBIA 8
LAGUNITAS 8

DRAFT

BAIRES TROPICAL
WHEAT ALE 8
NELSON IPA 8

BAIRES
BEER

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