



MIAMI SPICE DINNER

50++ per person

— M E Z Z E —

select one

(VE) HUMMUS

chickpea purée | tahini | lemon | pita bread

(VE) FATTOUSH

baby gem | arugula | cucumber | cherry tomato | radish | bell pepper | onion | sumac vinaigrette

KIBBEH

beef | bulgur | pine nut | cucumber yogurt

(V) ROASTED CAULIFLOWER

green tahini | hawajj spice | feta cream

S U P P L E M E N T S

(VE) DIP SAMPLER 5

hummus | baba ghanoush | muhammara | pita bread

(V) TRUFFLE RAKAKAT 10

honey | grapes | mint | pistachios

(GF) GRILLED OCTOPUS 10

turmeric potato | red pepper relish | crispy potato | white wine vinaigrette

— E N T R É E S —

select one | all entrées served with Lebanese rice for the table

BEEF TENDERLOIN

marinated beef cubes | sumac | biwaz | pita | grilled tomato | serrano pepper | grilled onion

CHICKEN TAWOK

charbroiled chicken breast | toum | biwaz | pita | grilled tomato | serrano pepper | grilled onion

PISTACHIO KEBAB

minced beef & lamb | house spice blend | biwaz | pita | grilled tomato | serrano pepper | grilled onion

(GF) BRANZINO

pickled red onions | green schug | baby zucchini

S U P P L E M E N T S

(GF) LAMB CHOPS 10

fingerling potato | swiss chard | red pepper relish

SKEWER SAMPLER 15

beef tenderloin | pistachio kebab | chicken tawok | biwaz | pita
grilled tomato | serrano pepper | grilled onion

— D E S S E R T S —

select one

BAKLAVA

pistachio | walnut | cinnamon | vanilla ice cream

(GF) MASTIKA ICE CREAM

cotton candy | pistachio

S U P P L E M E N T S

DATE CAKE 5

butterscotch sauce | vanilla ice cream | honey tuile

(GF) Gluten-free upon request

(V) Vegetarian

(VE) Vegan





MIAMI SPICE LUNCH

40++ per person

— M E Z Z E S —

select one

(VE) HUMMUS

chickpea purée | tahini | lemon | pita bread

(VE) FATTOUSH

baby gem | arugula | cucumber | cherry tomato | radish
bell pepper | onion | sumac vinaigrette

(V) TRUFFLE RAKAKAT

honey | grapes | mint | pistachios

KIBBEH

beef | bulgur | pine nut | cucumber yogurt

S U P P L E M E N T S

(VE) DIP SAMPLER 5

hummus | baba ghanoush | muhammara | pita bread

— E N T R É E S —

select one

CHICKEN TAWOK

charbroiled chicken breast | toum | biwaz | pita | choice of rice or fries

PISTACHIO KEBAB

minced beef & lamb | house spice blend | biwaz | pita | choice of rice or fries

KEFTA KEBAB

minced beef & lamb | parsley | onion | choice of rice or fries

(V) AMAL'S FALAFELS

tahini | pickled turnip | tomato

(GF) BRANZINO

pickled red onions | green schug | baby zucchini

S U P P L E M E N T S

(GF) GRILLED TIGER SHRIMPS 15

spiced tomato emulsion | cilantro | micro sorrel | lebanese rice

LUNCH BBQ COMBO 15

kefta | chicken tawok | biwaz | pita | grilled tomato | serrano pepper | grilled onion

— D E S S E R T S —

select one

BAKLAVA

pistachio | walnut | cinnamon | vanilla ice cream

(GF) MASTIKA ICE CREAM

cotton candy | pistachio



Gluten-free upon request



Vegetarian



Vegan





MIAMI SPICE BRUNCH

A traditional Lebanese brunch experience meant to be shared, offering an assortment of hot and cold mezze, and house-baked pita. 40++ per person, minimum of two guests.

HOT MEZZE

MANOUCHE BI ZA'ATAR

lebanese flatbread | thyme

AMAL'S FALAFELS

tahini | tomatoes

MAKANEK

house beef & lamb sausage | lemon
pomegranate molasses | pine nuts

EJJEH

lebanese zucchini egg fritter | chive

FOUL

fava | chickpeas | garlic tomato | scallion | cumin

EGGS FOR TABLE

choice of sunny-side up,
scrambled, or shakshouka



COLD MEZZE

HUMMUS

chickpea purée | tahini | lemon

BABA GHANOUSH

roasted eggplant purée | tahini | lemon

MUHAMMARA

fire-roasted red pepper | house spices
walnuts | pomegranate molasses

LABNEH

strained yogurt | thyme | olive oil

CHEESES

kaskaval | ashta

PICKLES

cucumber | turnip | peppers

ASSORTMENTS

marinated olives | tomato cucumber | radish |
mint | scallion marmalade | hazelnut chocolate

BOTTOMLESS EXPERIENCE*

Mimosas, Bellinis & Spritzes 39++

*90 minute limit

ENHANCEMENTS

*KIBBEH NAYEH | 24

beef tenderloin tartare bulgur | house spices

HOUSE PANCAKES | 18

orange blossom chantilly
maple syrup | seasonal berries | mint

TRUFFLE RAKAKAT | 18

honey | grapes | mint | pistachios

SKEWER PLATTERS

served with biwaz pita | grilled vegetables
green shug | toum | house fries

FOR TWO | 78

2 pistachio kebabs
1 tawok | 1 beef tenderloin

FOR FOUR | 160

2 pistachio kebabs | 2 tawok
2 beef tenderloin | 4 tiger shrimps

GF Gluten-free upon request

V Vegetarian

VE Vegan





— COCKTAILS —



**PHOENICIAN
CONNECTION**

cazadores tequila | ilegal mezcal
jalapeño lime | pistachio | tajín
18



BYBLOS BREEZE

e11even vodka | mastiha liqueur
cucumber | basil | lemon
fever-tree soda
18

— WINES BY THE BOTTLE —

SPARKLING

Torresella Prosecco, Veneto

45

WHITE

Blanc de Blancs, Château Ksara, Bekaa Valley

45

ROSÉ

Sunset Rosé, Château Ksara, Bekaa Valley

45

RED

Cabernet Blend, Domaine des Tourelles, Bekaa Valley

45

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

20% service charge will be added to your bill.