

MIAMI SPICE DINNER MENU
SUNDAY - THURSDAY
60

APPETIZERS

ESCALIVADA VEGETABLE FLATBREAD NF

Anchovies, Olives, Peppers, Eggplant, Red Onion, Baby Arugula and Balsamic Dressing Salad

PULPO A LA GALLEGA DF, GF, NF

Spanish Octopus, Confit Potato, Arbequina Olive Oil, Maldon Salt and Pimenton de la Vera

ROASTED GARDEN BEETS AND HEIRLOOM TOMATO SALAD GF

Wild Arugula, Heirloom Tomatoes, Red and Golden Beets, Toasted Pistachios, Watermelon Radish, Cotija Cheese and Pasilla Dressing

ENTREES

GRILL JUMBO SHRIMP AND RIGATONI PASTA NF

Herb Oil Shrimp, Sugar Peas, Shallot, White Wine, Parsley and Pink Sauce

MARY'S ORGANIC CHICKEN BREAST NF, GF

Sweet Potato Gratin, Grilled Asparagus, Madeira Jus

PAN SEARED STRIPED BASS GF, NF, DF

Green Pea Purée, Tricolor Cauliflower Escabeche and Fennel Citrus Salad

DESSERTS

KEY LIME PIE NF

Fresh Berries, Passion Fruit Pearls

CHOCOLATE FUDGE CAKE NF

Chocolate Ganache, Espresso Sponge Cake

The Ritz-Carlton Bal Harbour, Miami
10295 Collins Avenue, Bal Harbour, Florida 33154
Ph. (305) 455-5400

Please be informed that the consumption of raw or undercooked foods may pose certain health risks. Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. *These items may contain raw or undercooked items or can be cooked to your specification.

**An automatic service charge of 18% will be applied to your check. This is a suggested gratuity and can be changed at your discretion.

DF - Dairy Free; GF - Gluten Free; VG Vegetarian; V - Vegan; P - Pescatarian; NF - Nuts Free