

# Klaw

MIAMI

## YOUR SUNDAY BRUNCH JOURNEY

Start on the 4th floor with à la carte selections, our generous buffet, and live music to set the mood. Ascend to the 6th floor for stunning views, decadent desserts, DJ set and the perfect spot to finish your cocktails. **Two floors. One exceptional experience.**

\$98 PER PERSON

### BUFFET SELECTION

#### SEA

Tuna, hamachi & salmon sashimi ♦ Shrimp cocktail ♦ Stone crab ♦ Eel carpaccio ♦ East coast oysters  
Octopus salad with arugula & black garlic aioli ♦ Savory tart with red caviar & whipped butter ♦ Ponzu salmon  
Savory tart with shrimps & bisque aioli ♦ Salmon tartare with avocado crema ♦ Hamachi aguachile

#### LAND

Beef tartare on potato chips ♦ Beef carpaccio with truffle ♦ Deviled eggs with black truffle  
Cheese platter with fig jam ♦ Stracciatella with prosciutto & baked figs ♦ Tomato basil pastry  
Vegetable crudité ♦ Olive medley ♦ Pickled vegetables

#### HOT

Beef croquette with horseradish aioli ♦ Beef brisket sliders with BBQ sauce ♦ Grilled prawns  
Grilled corn on the cob ♦ Scrambled eggs ♦ Bacon ♦ Sausages

#### COLD

Caesar salad ♦ Greek salad ♦ Hummus ♦ Tomato gazpacho

#### ROOFTOP — DESSERTS

French toast with berries ♦ Macarons ♦ Assorted danishes ♦ Chocolate bonbons ♦ Chocolate crunch bar  
White chocolate chip & Red velvet cookies ♦ Mini cheesecakes ♦ Assorted mini tarts ♦ Tiramisu  
Waffles with maple syrup, whipped cream, jam & berries ♦ Fruit platter

### BRUNCH CHOICE

Choice of one main course

#### BENEDICTS

All served on multigrain bread with soft poached eggs & hollandaise.

**KUROBUTA BACON**  
**MAINE LOBSTER**  
**SPINACH & AVOCADO**  
**ASPARAGUS**  
on brioche roll

#### CROQUE MONSIEUR

Pullman bread, aged cheddar, speck, mornay, parmesan

#### DUCK BREAST

Apples, Cointreau, orange

#### STEAK FRITES

8oz skirt steak, fingerling potatoes

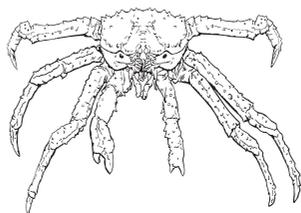
#### GRILLED SALMON 5oz

Asparagus, red caviar, parmesan, cream, herb oil, chervil

#### BRANZINO

Coal roasted, marinated tomatoes, sauce Velez

### ELEVATE YOUR EXPERIENCE



**NORWEGIAN KING CRAB**  
**LEGS & CLAWS 8oz - \$120**

Served with lemon garlic butter

**BRAUNVIEH 35oz**  
**TOMAHAWK — \$255**

**AMERICAN WAGYU 16oz**  
**STRIPLOIN — \$175**

Our King Crab and beef programs are our crown jewels, producing the very best, sustainably sourced cuts and crustaceans. Our masterful chefs push the boundaries to craft dishes teeming with unique flavors. It's the ultimate surf and turf.

### CAVIAR SERVICE

with deviled eggs, toasted 'sare' wheat bread, whipped whey butter & crème fraiche

#### KLAW

Imperia Reserve Kaluga — \$135/ 30g



#### KAVIARI

Osciette Prestige — \$225/ 30g

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

\*\* If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

\* Klaw Miami adds a 20% service charge to guests bills



## BEVERAGE PACKAGES

*Unlimited Beverage Packages*  
2 hour Experience

### BUBBLES PACKAGE

\$38 per person

#### *Bubbles, Wines, Cocktails*

*Freixenet Cava, Blanc de Blancs, Spain*  
*White, Portugal*                      *Mimosa*  
*Red, Spain*                              *Señorita*  
*Rosé, France*                         *Bloody Mary*



### CHAMPAGNE PACKAGE

\$58 per person

#### *Champagne, Wines, Cocktails*

*Philippe Gonet 'Signature' Blanc de Blancs, Champagne*  
*Telmont Rosé Champagne (+ \$10)*  
*White, Portugal*                      *The Slow Burn*  
*Red, Spain*                              *Klaw Sangrias*  
*Rosé, France*

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## SIGNATURE COCKTAILS

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### WINE COCKTAILS — \$15

*Señorita — Strawberry & Chamomile Infused Aperol, Bubbles*  
*Klaw Sangria - Red Tide / White Wave*  
*Red or White Wine, Calvados, White Rum, Cointreau, Diced Fruit, Mint*



### BREAKFAST MARGARITAS — \$17

*The Slow Burn — Herradura Blanco Tequila, Dry Curaçao, Pineapple Juice*  
*Green Edge — Herradura Tequila, Gin, Cointreau, Snow Pea Juice, Cucumber Oleo, Lime*  
*Miel Marina — Herradura Tequila, Mezcal, Cointreau, Honey, Ginger, Lime*

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## WINES BY THE GLASS / BOTTLE

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### SPARKLING

*Cava, Freixenet Blanc de Blanc, Catalonia, SP N.V. — \$15/ \$70*  
*Champagne, Philippe Gonet 'Signature', France — \$35/ \$174*

### WHITE

*Alvarinho, Nortico, Vinho Regional Minho, PT 2024 — \$16 / \$74*  
*Bordeaux Blanc, Chateau de Fontenille, FR 2023 — \$19 / \$88*  
*Chablis, Domaine Laroche "St Martin", Burgundy, FR 2023 — \$25 / \$110*  
*Chardonnay, Cristom, Eola-Amity Hills, OR 2022 — \$27 / \$115*

### ROSÉ

*Grenache Blend, Domaine Triennes, Méditerranée, FR 2023 — \$16 / \$74*

### RED

*Pinot Noir, Lingua Franca "Avni", Willamette Valley, OR 2023 — \$23 / \$105*  
*Tempranillo, Eguren Ugarte, Reserva, Rioja, SP 2017 — \$16 / \$74*  
*Zinfandel/Cabernet Sauvignon, Ink Grade, Napa Valley, CA 2018 — \$24 / \$108*  
*Malbec, Cuvelier Los Andes, Uco Valley, AR 2020 — \$18 / \$80*

