



ΜΙΑΜΙ

Scan to explore The Rooftop by Klaw today!





*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 a greater risk of serious illness from raw oysters.

Klaw Miami adds a 20% service charge to guests bills.

No substitutions. The entire party must participate in selecting the Taste of Klaw Menu.

SOMMELIER'S SELECTION

CATENA, CHARDONNAY HIGH MOUNTAIN, ARGENTINA, 2023 \$70

FAMILLE PERRIN, ROSE CÔTES DU RHÔNE, FRANCE, 2022 \$75

TEXTBOOK, CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA, 2022 \$75

> SNACK (For Table)

MUSHROOM ARANCINI

APPETIZER (CHOOSE ONE)

SALT ROASTED BEETS smoked & whipped goat cheese, pistachio, watercress

TUNA TARTARE**

cucumber, lemon, capers, cornichon, fennel pollen, aleppo chili, crème fraiche with toasted & seasoned bread

STRACCIATELLA

grilled & marinated tomatoes, pistachio pesto, toast

ENTREE (CHOOSE ONE)

GREATER OMAHA PACKERS FLAT IRON*

cowboy butter side: choice of green salad or crispy fingerling potatoes with fonduta

GRILLED BRANZINO

marinated tomato, thai basil, sauce velez side: grilled asparagus with garlic, lemon, chili oil, pecorino, pine nuts, capers

GNOCCHI

pistachio pesto, straciatella

SLOW ROASTED PRIME RIB*

(limited availabilty) natural jus, horseradish creme fraiche

side: the golden sweet potato, miso butter, togarashi, okinawa sugar, pecorino

ELEVATE YOUR EXPERIENCE

STONE CRAB

served with mustard yuzu kosho sauce

LARGE ⅔ 2 for \$48 JUMBO ⅔ 2 for \$98

DESSERT (CHOOSE ONE)

GREEK YOGURT PANNA COTTA

guava coulis & cremeux, candied nuts

BRÛLÉE CHEESECAKE

persimmon compote, whipped white chocolate ganache, biscoff crumble

CHOCOLATE CRUNCH BAR

guanaja mousse, hazelnut, coffee toffee, vanilla ice cream

