

MIAMI SPICE MENU 2025

STARTERS (CHOOSE ONE)

OYSTERS** (+\$4)

SMOKED SALT, LEMON
ZEST, OLIVE OIL

UNAGI CAESAR SALAD

FRESHWATER EEL,
PARMESAN, CROUTON

HAMACHI CRUDO*

ROASTED SWEET BABY
PEPPER, PICKLED
JALAPENO, LYCHEE

STEAK TARTARE*

CLASSIC TARTARE

ENTREE (CHOOSE ONE)

BRAISED BEEF CHEEKS

TRUFFLE MASHED POTATOES | ADD FRESH SHAVED BLACK TRUFFLE +\$20

SEARED SALMON

CITRUS BEURRE BLANC | ADD KLAU SIGNATURE CAVIAR +\$18

DUCK CONFIT

CARROT TWO WAYS, CHERRY SAUCE

ELEVATE YOUR SPICE

GREATER OMAHA PAKERS, NEBRASKA

NORWEGIAN KING CRAB

LEG 8OZ + \$104
SERVED WITH LEMON
GARLIC BUTTER

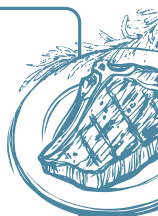
FILET MIGNON

6OZ + \$30

BONE-IN-RIBEYE

20OZ + \$75

*SERVED WITH TRUFFLE OR PEPPERCORN SAUCE



SIDES (CHOOSE ONE)

CREAMY CRISPY POTATO PAVE

BROCCOLINI

CREAMY CELERAİK

DESSERTS (CHOOSE ONE)

CRUNCH BAR

GUANAJA MOUSSE, HAZELNUT, COFFEE TOFFEE, VANILLA ICE

YUZU PIE

MERINGUE, MANGO COULIS

SORBET

CHEF'S SELECTION

\$60 PP++

MIAMI SPICE MENU CANNOT BE SHARED