

Klaw

MIAMI

# YOUR SUNDAY BRUNCH JOURNEY

Two floors. One exceptional experience.

## CAVIAR SERVICE

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

### KLAW

Imperia Reserve Kaluga — \$115 / 30g



### KAVIARI

Oscietre Prestige — \$185 / 30g

## BUFFET SELECTION

### ARTISAN BREAD & MARKET ANTIPASTI

Daily selection of artisan breads, seasonal antipasti, marinated vegetables & Mediterranean accompaniments

### RAW

Shrimp cocktail, Florida oysters, Seasonal stone crab, Tuna sashimi, Hamachi sashimi, Salmon sashimi, Tuna tataki — ponzu, spicy mayo, Shrimp aguachile, Octopus salad — citrus vinaigrette, Salmon Cones

### LAND

Beef tartare - crispy potato chips, Stracciatella with prosciutto & figs, Charcuterie board, Deviled eggs with black truffle

### HOT

Short rib croquettes, Smoked brisket, Jospier grilled shrimp — citrus sauce, Grilled corn on the cob — cowboy butter, Scrambled eggs — truffle butter, Kurobuta Bacon, Sausage

### SALAD & GREENS

Caesar salad, Greek salad, Tomato gazpacho, Vegetable crudités

### ROOFTOP — DESSERTS

French toast with berries & maple syrup, Waffles with whipped cream, Tiramisu cake, Mini tarts, Macarons, Chef's selection cookies, Crème brûlée, Panna cotta, Seasonal fruit platter

## BRUNCH CHOICE

Choice of one main

### BENEDICTS

All served with soft poached eggs & hollandaise.

KUROBUTA BACON

MAINE LOBSTER

SPINACH & AVOCADO

### DUCK BREAST

Citrus glaze, carrot purée

### STEAK FRITES

8oz skirt steak, hand-cut fries

### GRILLED SALMON 5oz

Asparagus, herb oil, seasonal garnish

### BRANZINO

Jospier roasted, citrus salad

### CROQUE MONSIEUR

Pullman bread, aged cheddar, speck, mornay, parmesan

## ELEVATE YOUR EXPERIENCE

### TOMAHAWK — \$255

35oz - Brasstown, North Carolina

### AMERICAN WAGYU STRIPLOIN - \$175

16oz - Abatti ranch, California

### WAGYU EYE OF RIBEYE — \$85

8oz - Jacks creek, Australia

### ANGUS FILET — \$80

8oz - Linz Heritage, Oklahoma

### STEAMED LOBSTER

1.5 lb — \$97.50

3.5 lb — \$227.50

\*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  
2hr Experience

### BUBBLES PACKAGE

\$38 per person

#### *Bubbles, Wines & Cocktails*

Freixenet Cava, Blanc de Blancs, Spain

White, St. Tropez, Provence, France

Rose, St. Tropez, Provence, France

Red, Navarra Spain

Mimosa

Red Sangria

Midnight Garden Spritz



### CHAMPAGNE PACKAGE

\$58 per person

#### *Champagne, Wines & Cocktails*

Champagne Philippe Gonet, Blanc de Blancs

Telmont Rosé Champagne (+ \$10)

White, St. Tropez, Provence, France

Rose, St. Tropez, Provence, France

Red, Navarra Spain

Bloody Mary

Margarita

White Sangria

Golden Glow Spritz

## SIGNATURE COCKTAILS

### THE SPRITZ — \$15

**Midnight Garden** — Bombay Sapphire, St. Germain, Blueberry & Hibiscus, Citrus, Bubbles

**Golden Glow** — Ketel One Peach and Orange Blossom, Pineapple & Sage, Citrus, Bubbles

**Belle Vue** — Belle Pear Liqueur, Plum, Citrus, Bubbles

**The Mediterranean** — Cynar Aperitif, Olives, Bubbles

### SANGRIA SELECTION — \$15

*Klaw Sangria - Red Tide / White Wave*

Red or White Wine, Calvados, White Rum, Orange Liqueur, Diced Fruit, Mint

## WINES BY THE GLASS / BOTTLE

### SPARKLING

Cava, Freixenet Blanc de Blanc, Catalonia, SP NV. — \$15/ \$70

Champagne, Philippe Gonet, Blanc de Blancs, Le Mesnil-sur-Oger 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, Crossbarn, Sonoma Coast, California USA 2024 — \$18 / \$80

### ROSÉ

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

### RED

Pinot Noir, Lingua Franca "Avni", Willamette Valley, OR 2023 — \$23 / \$105

Grenache, Alvaro Palacios DOQ, Priorat SP 2023 — \$22 / \$99

Zinfandel/Cabernet Sauvignon, Ink Grade, "Andosol", Napa Valley, CA 2018 — \$24 / \$108

Malbec, Araciél, Uco Valley Mendoza, ARG Solera NV — \$20 / \$85

Tempranillo Blend, Ozu by Otazu, Navarra, SP 2023 — \$16 / \$80

