

DINNER

MIAMI SPICE BEVERAGE PAIRING \$40

Curate your experience by selecting three beverages from the following sections, each thoughtfully paired with a different course. Wine pairings are served in 3 oz pours. All wines featured below are available for \$75 per bottle.

Wines \$16

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|------------------|--|
| Sparkling | Freixenet, Blanc de Blanc, Cava, Spain NV |
| White | Vignobles Vellas & Fills, Chardonnay, France '24 |
| Red | Vignobles Vellas & Fils, Pinot Noir, France '24 |
| Rose | Domaine Triennes, Grenache Blend, France '23 |

Cocktails \$16

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|--------------------|--|
| Smoky Green | Centinela Tequila or Illegal Mezcal, Cucumber Oleo, Sour Elixir, Snow pea |
| Cote Rosé | Grey Goose Vodka, Ginger Syrup, Sour Elixir, Honey Liqueur, Grapefruit Bubbles |
| Klaw Ember | Widow Jane RYE Paradigm Whiskey, Cacao Liqueur, Orange and Peychaud's Bitters |

Digestif \$16

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|----------------------|--|
| Amaro Pasubio | Wine-based, notes of sweet blueberries, resinous pine, and smoke with a gentle bitter herbal finish |
| Amaro Nepeta | Crafted from wild mint, combined with lemon peels and bitter herbs for a fresh, balsamic flavor profile with a clean herbal finish |

NON-ALCOHOLIC PAIRING \$35

Mocktails \$14

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|--------------------------|---|
| St. Tropez Spritz | Fleur de Sureau N/A Liqueur, Lemon, Bubbles |
| Velvet Road | Blueberry, Hibiscus, Tonic Bubbles |
| Green Goodess | Snow Pea, Ginger, Egg Whites, Lemon |

STARTERS

CHOOSE ONE

SALMON GRAVLAX*

cured with beets and fennel seeds, fermented green papaya, cilantro

BEEF TARTARE*

pickled chanterelles, yolk cream, truffle espuma

HEIRLOOM TOMATO SALAD (V)

burnt eggplant cream, stracciatella, broccolini, seasonal caramelized fruit

ENTRÉES

CHOOSE ONE

GRILLED DORADE

tomato aioli, frisée

CHATEAUBRIAND

6 oz — carrot coconut puree, demi glace, beer vinegar

GRILLED CABBAGE (V)

yogurt espuma, rye breadcrumbs, cilantro

ELEVATE YOUR SPICE



NORWEGIAN KING CRAB +\$152

8 oz leg — lemon garlic butter

HANGER STEAK* + \$60

10 oz — Linz Heritage, Oklahoma

ROSEWOOD RANCH WAGYU COWBOY STEAK* +\$275

22 oz — Texas, 30-day dry-aged

SIDES

CHOOSE ONE

GRILLED BROCCOLINI

pumpkin puree, aged cheese, almonds

HOUSE MASHED POTATOES

fermented garlic butter

GRILLED ASPARAGUS

citrus, pine nuts

DESSERTS

CHOOSE ONE

ROASTED CORN FLAN

toasted corn husk cream, brown butter crumble

DARK CHOCOLATE TERRINE

black currant reduction, cacao feuilletine crisp

SAFFRON & CHAMOMILE SABAYON

vanilla gelato



Klaw
MIAMI



SCAN TO EXPLORE

IG: @klawrestaurant

WIFI: welcome!

*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 and should eat oysters fully cooked.

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

No substitutions. Each person in the entire party must select the Miami Spice menu; it cannot be shared.