# *MIAMI SPICE 3 COURSE $60*

## Starters

choice of

**GREEK SALAD** Tomatoes, Persian Cucumber, Peppers, Onions, Kalamata Olives, Barrel-Aged Arahova Feta

or

**CLASSIC SPREADS** Served with Pita Bread, Choice of Three: Tarama, Melintzanosalata, Htipiti, Tzatziki, Fava, Hummus

or

**CALAMARI** Simply Grilled

or

**GRILLED OCTOPUS** Sashimi Grade Jumbo Octopus, Vidalia Onions, Capers, Bell Peppers, Red Wine Vinaigrette + $12 supplement

or

**SALMON TARTARE** Faroe Islands Salmon, Fresno Peppers, Micro Cilantro, Avocado Mousse

or

**SAGANAKI** Lightly Fried Kefalograviera Cheese, Lemon, Oregano

or

**AVRA CEVICHE** Catch of the Day, "Leche de Tigre", Crispy Chickpeas, Red Onion, Seasonal Fruit, Micro Cilantro

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## Entrees

choice of

**GRILLED BRANZINO FILLET** Served with Spanakorizo

or

**GRILLED ORGANIC CHICKEN** Lemon-Roasted Potatoes, Mediterranean Herbs

or

**FAROE ISLANDS SALMON** Simply Grilled, Served with Vegetables

or

**LOBSTER PASTA** Maine Lobster, Linguine, Light Tomato Sauce + $23 supplement

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## Desserts

Choice of

**PORTOKALOPITA** orange cake

or

**STRAWBERRY CHEESECAKE** strawberry gelatin, vanilla chantilly, chocolate bark

or

**OLIVE OIL CAKE** olive oil cake, bruleed figs, lemon Chantilly

or

**GREEK YOGURT** sour cherry ,walnuts, honey

or

**ICE CREAM OR SORBET** House made

## Miami Spice Wine

BY THE GLASS

### White

**CHARDONNAY**, Sea Sun, California, USA 2021 $ 13/55

**PINOT GRIGIO**, Torresella, Veneto, Italy 2022 $ 16/60

### Rose

**GRENACHE/CINSAULT/ROLLE**, Chateau La Gordonne "Gordonne Springs", Provence 2021 $ 12/50

### Red

**CABERNET SAUVIGNON**, Alta Vista "Vive", Mendoza, Argentina 2021 $ 12/50

**PINOT NOIR,** Sea Sun, California, USA 2021 $ 13/55

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## Miami Spice Cocktails

$15

**SUMMER IN CORFU**

Diplomatico Rum, Fair kumquat liqueur, grapefruit juice, pineapple juice, egg white

**OUZO LEMONADE**

Plomari ouzo, lemon juice, mint leaves, honey, iced water

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## Signature Dishes

**AVRA CHIPS** thinly sliced crispy zucchini and eggplant chips, tzatziki $ 32

**CHILEAN SEABASS PLAKI oven** baked, vidalia onions, potato, lights tomato fish broth, fine herbs $ 49

**LAMB CHOPS** simply grilled $ 69

**14OZ PRIME NY STRIP** dry aged for 30 days $ 79

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN"

# Miami Spice
2023

AVRA
estiatorio

**Avra Estiatorio Miami -** a marketplace featuring the freshest ingredients from around the globe.

Our extra virgin olive oil is produced from the finest Koroneiki olives from the Lakonian region of Peloponnesus in Greece, which are nourished by the Mediterranean sun and harvested by hand to create a rich, robust and flavorful olive oil. Our highly coveted Grecian oregano, which is fabled to have been created by Aphrodite as a symbol of happiness, is cultivated in the nutrient rich soils of Mt. Taygetos and perfectly complements our vine-ripened, field grown tomatoes.

Our seafood is the centerpiece with fish and crustaceans that are caught locally or flown in daily from the Mediterranean. Simply prepared as sashimi or grilled whole, these catches are unbelievably fresh and pristine.