



**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.

*Greek Cuisine, Pure Ingredients, Simple Preparations*

## SALADS

**ROMAINE** Baby Romaine Hearts, Creamy Dill and Caper Dressing, Feta

**ROASTED BEETS** Marinated with EVOO, Garlic and Almond Purée

**ISRAELI SALAD** Chopped Tomatoes, Cucumber, Cabbage, Parsley

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

## \*CAVIAR

*Served with Blinis and Classic Condiments (1 oz)*

**KALUGA**

**GOLD OSETRA**

**1oz CAVIAR & FINGERLING POTATOES** Served with Crème Fraîche

## \*RAW BAR

½ DZ    DZ

EAST COAST  
OYSTERS

JUMBO SHRIMP COCKTAIL

WEST COAST  
OYSTERS

MAINE LOBSTER  
COCKTAIL

*RAW SAMPLER ROYALE*

SERVES TWO

SERVES FOUR

## APPETIZERS

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

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

**AVRA CHIPS** Thinly Sliced Crispy Zucchini and Eggplant Chips, Tzatziki

**HALLOUMI** Grilled, Orange, Greek Honey, Sesame

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

**\*TUNA TARTARE** Hawaiian Bigeye Tuna, EVOO, Lime Zest, Cucumber, Micro Cilantro, Avocado Mousse

**PORTUGUESE SARDINES** Charcoal Grilled, Lemon, Capers, EVOO

**CHILEAN SEA BASS SOUVLAKI** Grilled, Roasted Red Pepper Sauce

**CALAMARI** Lightly Fried or Simply Grilled

**GULF SHRIMP** Grilled, EVOO, Herbs

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

**MUSSELS SAGANAKI** Tomato, Red Pepper, Assyrτικο, Garlic, Feta

**CRAB CAKE** Maryland Jumbo Lump Crab, Lentils, Mustard Aioli

## BY THE POUND

Our freshly caught seafood is flown in daily from the Mediterranean. We also feature local and sustainable catches. Our fish is charcoal grilled, deboned and finished with our signature ladolemono sauce. We recommend one pound per person.

*Limited Availability:* Fagri, Lavraki, Lithrini, Tsipoura, Royal Dorado, Sinagrida, Dover Sole, St. Pierre, Barbounia, Branzino (Loup de Mer), Red Snapper, Black Sea Bass, Pompano, King Tiger Prawns, Scottish Langoustines, Maine Lobster and New Zealand Snapper

## SEA SALT CRUSTED WHOLE FISH

## \*SASHIMI & CEVICHE

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

**HAMACHI** Red Peppers, Micro Parsley, Jalapeño, EVOO

**BRANZINO** Yuzu Kosho, Radish, Celery, Micro Cilantro, Lemon Zest

**FAROE ISLANDS SALMON** Cucumber Chimichurri, Micro Cilantro, Fresno Pepper, Mediterranean Sea Salt

**HAWAIIAN BIGEYE TUNA** Dehydrated Olives, EVOO, Mediterranean Sea Salt

## WHOLE FISH SASHIMI

## FROM THE SEA

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

**CHILEAN SEA BASS PLAKI** Oven Baked, Vidalia Onions, Potato, Light Tomato Fish Broth, Fine Herbs

**HAWAIIAN BIGEYE TUNA** Grilled, Sautéed Swiss Chard, Marinated Beets

**LOBSTER PASTA** Maine Lobster, Linguine, Light Tomato Sauce

## FROM THE LAND

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

**LAMB CHOPS** Simply Grilled

**8oz FILET MIGNON**

**14oz PRIME NY STRIP** Dry-Aged for 30 Days

**16oz PRIME RIBEYE** Dry-Aged for 28 Days, Served with Housemade Onion Rings

## SIDES

**FASOLAKIA**  
Green Beans, Tomato

**SAUTÉED SPINACH**  
Garlic and EVOO

**BROCCOLI RABE**  
Sautéed with Feta

**SPANAKORIZO**  
Spinach and Rice Greens

**HORTA**  
Steamed Wild Mountain Greens

**GIGANTES**  
Savory Braised Giant Lima Beans

**ROASTED POTATOES**  
Lemon and EVOO

**OREGANO OR TRUFFLE FRIES**

**GRILLED VEGETABLES**

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

PLEASE CONTACT OUR BANQUET MANAGER FOR PRIVATE EVENT INQUIRIES.  
PLEASE NOTE: AVAILABILITY IS NOT GUARANTEED UNTIL A DEPOSIT IS RECEIVED.