

MIAMI MEETS THE WORLD

In the 1930s, both Miami and Singapore embraced the architectural revolution that became known as art deco. Both cities equally adopted the style as it represented decadence, extravagance, elegance, functionality and modernity.

SINGAPORE CONNECTION

Empanada a la Gallega 'Spring Roll' <i>soy sauce</i>	14
Traditional Sui Mai <i>pork, shrimp, peanuts, water chestnuts</i>	14
Beef Sui Mai <i>kaffir lime, daikon</i>	14
Bao con lechón <i>Chinese bun, pork belly</i>	18
Kueh Pai Ti <i>Singapore's favorite street food - shrimp, peanuts, chili sauce</i>	16

YOGURTS AND CONES

'Colada Cubana' <i>coffee with foie gras</i>	14
Sea Urchin Cream <i>seaweed, ponzu</i>	14
Almond <i>tomato granite, fresh almonds</i>	12
Cone of La Serena Cheese <i>membrillo, walnut dust</i>	<i>per piece</i> 6
'Bagels and Lox' <i>salmon roe, dill cream cheese</i>	<i>per piece</i> 7

SOUPS

Onion Soup <i>foie gras 'capuccino'</i>	6
Gazpacho Patricia <i>tomatoes, cucumbers, bread, Sherry vinegar</i>	5
<i>Add lobster</i>	16
Wild Mushroom <i>Idiazábal cheese, organic egg yolk</i>	12

NEW GENERATION NIGIRI AND CEVICHE

Japanese Taco <i>grilled eel, shiso, cucumber, wasabi, pork chicharrones</i>	10
Cuban Escabeche "Estefan's Way" <i>hamachi, pickled onions, sour orange</i>	19
Scallop <i>on the half shell, Caribbean dressing</i>	12
<i>*See server for market availability</i>	
Dragon Fruit Ceviche <i>tuna, pecans, lime, hibiscus</i>	16
Liquid Mango Nigiri <i>sea urchin, shiso, pickled sansho pepper</i>	18

Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses

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SEAFOOD

Smoked Oysters <i>ice and smoke, apple mignonette</i>	15
Conch Fritters <i>with a liquid center</i>	12
Creamy Coconut Rice <i>in half shell, sepia, tamarind, ginger</i>	18
Jamón de Toro <i>salt-cured fatty tuna like Spanish jamón with picos</i>	27
Papas a la Huancaína <i>Peruvian potatoes, sea urchin</i>	24

FRUITS AND VEGETABLES

Baby Japanese Peaches <i>fresh burrata, hazelnuts, arugula</i>	18
Twenty-Vegetable Quinoa ‘Couscous’ <i>fresh vegetables, tamarind broth</i>	12
South Beach Chips <i>yuca, plaintains, yogurt, tamarind</i>	12
Pimientos del Piquillo con Plátano <i>Ibérico chicharrones</i>	11
Watermelon and Tomato Skewers <i>pistachios, caramelized tomatoes</i>	9
Yuca ‘Churros’ <i>with peanut butter and honey</i>	12
Ajo blanco <i>mango, Sherry ravioli, king crab, fresh almonds</i>	12
Not Your Everyday Caprese <i>cherry tomatoes, liquid mozzarella</i>	12
Brussels Sprouts <i>lemon purée, apricots, grapes, lemon air, banana</i>	10

MEATS

Bone Marrow <i>Caribbean white truffles, Florida citrus, capers</i>	17
Pollo al Ajillo Cubano <i>slow-cooked chicken leg, black garlic</i>	14
Cuban Coffee Rubbed Churrasco <i>passion fruit</i>	18

SOME LITTLE SANDWICHES

‘Cubano’ In Honor of Café Versailles	<i>per piece</i>	12
Butifarra Flauta <i>piquillo peppers, alioli, piparra</i>		18
Frozen Blue Cheese Sandwich <i>lemon marmalade, walnut bread</i>	<i>4 per order</i>	13
Foie Gras PB & J <i>foie gras torchon, peanut butter, raspberry jam</i>	<i>3 per order</i>	16

SPAIN YESTERDAY AND TODAY

LATAS Y CONSERVAS

Although the technique was invented in France in 1810 by Mr. Nicolas Appert, Spain has become known for producing the highest quality canned goods in the world. At SLS these dishes are prepared fresh daily, but we pay tribute to this groundbreaking practice by preparing selections typical of Spanish canning and presenting them in cans.

Mediterranean Mussels <i>olive oil, sherry vinegar, pimentón</i>	10
King Crab <i>raspberries</i>	20
Aceitunas Rellenas <i>piquillo pepper, anchovy, olive oil</i>	9

JAMONES Y EMBUTIDOS

Jamón Serrano ‘Fermín’ <i>Dry-cured ham</i>	19
Jamón Ibérico de Bellota ‘Fermin’ <i>Acorn-fed, free-range Ibérico ham</i>	42
Embutidos Platter <i>served with Catalan-style toasted bread, tomato</i> <i>Ibérico ham, Ibérico loin, chorizo</i>	24

QUESOS

Manchego ‘Pasamontes’ / Sheep <i>(D.O. Manchego, La Mancha) A sweet and tangy sheep’s milk cheese, paired with compressed apples in muscatel</i>	9
Valdeón / Cow and Goat <i>(D.O. Asturias) Intensely flavored blue cheese of cow and goat’s milk, paired with PX wine, raisins</i>	9
La Serena / Sheep <i>(D.O. Extremadura) Creamy, slightly bitter, paired with walnut bread</i>	9
Garroxta / Goat <i>(Catalunya) Semi-soft goat’s milk cheese, with delicate flavors of milk and a hint of nuttiness, paired with fig jam</i>	9
Idiazábal / Sheep <i>(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep’s milk cheese, paired with quince paste</i>	9

SPAIN YESTERDAY AND TODAY

VERDURAS TRADICIONAL

Sautéed Catalan Spinach <i>apples, pine nuts, raisins</i>	10
Endive <i>goat cheese, oranges, marcona almonds, orange dressing</i>	10
Papas Canarias <i>salty wrinkled potatoes, mojo verde, mojo rojo</i>	10
Pisto <i>vegetable stem, tomato, eggplant, zucchini and a golden egg</i>	14
Pà amb Tomàquet <i>Catalan-style toasted bread, tomato</i>	8
<i>With Spanish anchovies</i>	12
<i>With Manchego cheese</i>	14
Patatas Bravas <i>fried potatoes, spicy tomato sauce, alioli</i>	10
Escalivada with Blue Cheese <i>Asturias meets Catalonia, José's two loves!</i>	10

PESCADO Y MARISCO

'The Ultimate Spanish Tapa' Ensaladilla Rusa <i>potatoes, carrots, mayo, tuna</i>	12
<i>Add trout roe</i>	17
Oysters a la Gallega <i>potato, olive oil, pimentón</i>	15
Sautéed Shrimp <i>garlic, parsley, lemon, guindilla pepper</i>	15
Black Rossejat <i>paella-style pasta, squid ink, shrimp, alioli</i>	16
Seared Scallops <i>toasted pine nuts, Pedro Ximénez</i>	14
Empanadillas de Bacalao <i>salt cod, honey</i>	12
Sea Urchin <i>butter, black pepper, toasted bread</i>	24
Halibut en Papillote <i>sauce alcaparrado</i>	18

CARNES

Croquetas de Pollo <i>chicken béchamel fritters</i>	12
Librito of Ibérico loin <i>Ibérico ham and San Simón cheese</i>	18
Costillas de Ibérica <i>Ibérico potato puree, Catalan-style toasted bread, tomato</i>	32
Chistorra <i>patatas fritas, quince alioli</i>	12
José's Taco <i>caviar, jamón Ibérico</i>	50