

# BAR CENTRAL

<b>WAGYU SLIDERS</b>	25
Miyazaki Wagyu, caramelized onion jam, truffle cream, brioche	
<b>PATATAS BRAVAS</b>	16
Classic Spain Potato dish, spicy tomato, aioli	
<b>WAGYU BEEF FOOTLONG HOT DOG</b>	24
Mustard, Caramelized onion, cheddar cheese sauce, crispy potato (Also available in Cheddar Cheese Sauce with Bacon)	
<b>CROQUETAS DE POLLO</b>	16
"A MIAMI STAPLE", chicken béchamel fritters	
<b>SPANISH CHARCUTERIE</b>	32
Jamón ibérico, Chorizo, Manchego, Idiazabal, Pan Tomaquet	
<b>PRIME RIBEYE STEAK</b>	65
Cut Fries, Small Caesar Salad, or Grilled Asparagus	
<b>ROASTED SALMON</b>	34
Asparagus, Romesco, Micro Greens	

## elcielo●

<b>TUNA TARTARE</b>	28
Watermelon, chicharrón, aji de maní	
<b>SMOKED WAGYU NIGIRI</b>	32
Japanese Miyazaki A5 Wagyu, coconut rice, truffle oil	
<b>TREE OF LIFE</b>	24
Yuca & queso fresco "bread", herb cream, caramelized butter	
<b>CARIMAÑOLA</b>	18
Crispy yucca, braised pork, avocado aji, suero costeño Add caviar for \$21	

## 勝 KATSUYA

<b>TRUFFLE PONZU CÉVICHE</b>	27
Assorted fish, tomato, avocado, red onion, serrano, black truffle	
<b>SPICY TUNA CRISPY RICE</b>	24
Spicy tuna tartare, serrano pepper	
<b>ROCK SHRIMP</b>	27
Creamy spicy sauce, shishito pepper, nori flakes	
<b>SZECHUAN RIBS</b>	18
Sweet Szechuan barbecue, pickled vegetables	
<b>MIAMI STYLE LANGOSTA ROLL</b>	39
Aburi-style Maine lobster, cilantro aioli, California roll	

A 20% service charge will be added to all checks.