

[www.cheftasos.com](http://www.cheftasos.com)

+1 786-294-1066



# MIAMI MENU

“A vibrant celebration of the city's eclectic culinary landscape. Each dish is a testament to the fresh, local ingredients and bold flavors that define Miami's gastronomic scene, offering a delicious journey through the city's diverse and dynamic food culture.”



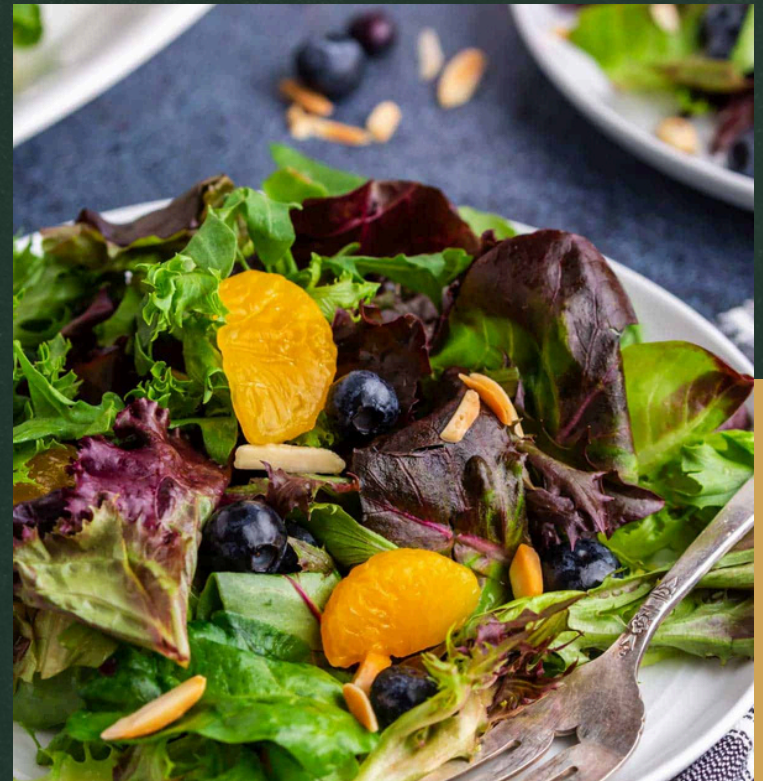




# Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.







## APPETIZERS CHOICE OF

### STONE CRABS

ASK FOR AVAILABILITY SEASONAL MAY-OCTOBER

### FLORIDA CITRUS SALAD

Dekopon orange, avocado, fennel, shaved heirloom beets, mint, citrus dressing.

### KEY WEST PINK SHRIMP AGUACHILE

Mango, cilantro, mezcal, jalapeno, cucumber, lime, served in half coconut shell with plantain chips.

### JUMBO LUMP CRAB CAKES

Creole aioli, tropical salsa.

### YELLOWTAIL CRUDO

Passion fruit, serrano, micro cilantro, lime, avocado.

### YUCA FRIES

Crispy fried yuca served with a Cilantro garlic dipping sauce.







## MAIN COURSE CHOICE OF

### CHURRASCO SKIRT STEAK

Herbed Chimichurri, roasted fingerling potato.

### ROPA VIEJA

Shredded beef slow-cooked in a tomato-based sauce with peppers and onions, served with rice, black beans, and fried plantains.

### COCONUT CHILEAN SEABASS

Aji Amarillo, ginger, banana, cilantro, lime, coconut milk.

### ARROZ CON POLLO

Anato marinated slow cooked chicken, cooked with rice and served with fried plantains & cilantro.

### SEAFOOD RICE

Clams, shrimp, lobster, calamari, chorizo, safran, pimenton, green pea, garlic aioli.





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## SIDES CHOICE OF

### MOROS CHRISTIANOS

Sofritto, peppers, cumin, black beans.

### SWEET PLANTAIN

### YUCA MOJO







## DESSERT CHOICE OF

### KEY LIME PIE

A tangy and creamy lime custard filling in a graham cracker crust, topped with whipped cream.

### FLAN

A smooth and creamy caramel custard with a rich caramel sauce.





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