

raw

Hamachi Sushi/Sashimi	fennel, spice, cantaloupe	12
Hawaiian Ono Sushi/Sashimi	aged soy, miso, fresh wasabi	12
Tuna Sushi/Sashimi	watermelon, feta	12
Niaragi Sushi/Sashimi	pistachio, speck, apricot	12
Salmon Sushi/Sashimi	pineapple, sansho pepper, shiso	10
Escolar Sushi/Sashimi	pomegranate, yogurt	12
Uni Sushi/Sashimi	burrata, fava, caviar	14
Botan Ebi Ceviche	papaya, red onion, celery	12
Shellfish Ceviche	saffron, fennel, pumpernickel	11
Beausoleil Oyster Ceviche	tomatillo, peruvian chili, plum	11
Grouper Ceviche	mango, chipotle, cumin, cilantro	11
Tombo Carpaccio	lemon, bronze fennel	11
Lamb Tartare	egg yolk, caviar	12

soup & salad

Petite Lettuces Salad	aged pecorino romano, lemon, extra virgin olive oil	9
Heirloom Tomato Salad	feta, spicy basil	11
Artichoke & English Pea Salad	kefolatiri, chives, extra virgin olive oil	10
White Asparagus Salad	marcona almond, chervil, argan oil	10
Chilled Corn Soup	crab, fig, yogurt (may be requested without crab)	10
Compressed Fruit	watercress, manouri, aged sherry vinaigrette	11

cheese & crostini

Burrata	local fruit, fennel, red onion, balsamic	14
Fonduta	young pecorino, hazelnuts, thyme honey, crostini	12
Sampling	san jumas (italian~goat), la tur (italian~triple cream), saint gil (italian~sheep)	14
Ciabatta Crostini	foie gras, muscovy duck, nectarine, frisee	10
Rabbit Rilette Crostini	olive tapenade, pickled ramp	4
Farm Egg Crostini	smoked whitefish, caviar	5
English Pea Crostini	serrano ham, la tur	5

vegetable & potato

Poached Asparagus	grapefruit, bacon, tarragon	9
Roasted Fingerling Potatoes	greek olives, cherry tomatoes, feta	8
Roasted Mushrooms	bone marrow, thyme	8
Sauteed Baby Greens	garlic, oregano, lemon	7
Sugar Snap Peas	miso, horseradish	9
Roasted Baby Summer Squash	basil, pine nuts, cherry tomatoes	10

pasta

Paccheri	tomato, mozzarella, basil	14
Ricotta Ravioli	sicilian olives, herbs	12
Tagliatelle	6 minute farm egg, black truffle, chives	14
Spicy Greek "Paella"	prawns, merguez, shellfish, orzo	14
Lobster and Sea Urchin Risotto	caviar, fried herbs, egg yolk	16

Buckwheat Fettuccini wild nettles, garlic confit, ricotta salata 12

fish

Softshell Crab Tempura avocado, jalepeno, cilantro 12
Smoked Octopus pineapple, spicy sopressata, skordalia 13
Grilled Hawaiian Prawns sicilian olive, lemon, oregano 13
Salmon a la Plancha greek "salad" 16
Smoked Escolar goat milk yogurt, american sturgeon caviar 15
Whole Grilled Loup de Mere (to share) 36

poultry, meat & game

Spanish "Tapas" serrano ham, olive, boquerones croquetas, cabrales 22
Sheep Milk Poached Chicken leg balantine, corn 13
Crispy Rabbit remoulade 13
Spiedini "Mia Dona" pork involtini, quail diablo, merguez, sweetbread, tseftalia 15
Pork Scaloppini "Pizzaiola" cherry tomato, herbs 14
Grilled Flatiron Steak bone marrow, garlic hktipiti, fried parsley 16
Duroc Pork Ribs dried chili, coffee, lime 14
Roasted Rack of Lamb (to share) 42
Dry Aged Sirloin (to share) 40

big party (3 DAY PRE-ORDER)

Throughout the Mediterranean, important celebrations are often marked by the roasting of a whole animal. It would be an honor to continue this tradition with you, your family and your friends...
Baby Spring Lamb, Kid Goat, Suckling Pig p/a

EOS AT THE VICEROY MIAMI BY CHEF MICHAEL PSILAKIS AND RESTAURATEUR DONATELLA ARPAIA