FUEGO Y MAR

SOUTH BEACH • MIAMI

ENTREES

ARTISAN LAMINATED ROSEMARY BRIOCHE BUN 12

Olive Tapenade Butter | Black Truffle Butter

BIT OF BEETS 24

Baby Beets | Pickled Granny Smith Apple
| Goat Cheese Mousse | Candied Pecan
Crispy Carrots | Arugula

CAESAR SALAD 22

Wedge Baby Romain Lettuce | Anchovies
Garlic Croutons | Parmesan Crisps

AUTUMN ENDIVE SALAD 24

Farmer Market Endive | Point Reyes Blue Cheese
Candie Walnuts | Granny Smith Apples
Champagne Grapes | Lemon Yogurt Dressing

FARMERS GREEN MIX SALAD 20

Marinated Heirloom Tomatoes | Shaved Cucumber
Watermelon Radish | Citrus Vinaigrette

SHARING BITES

SEAFOOD GARDEN FOR TWO 120

12 Champagne Poached Shrimp | 12 Seasonal Oyster
Stone Crab | Caviar | Apple Mignonette | Meyer's Lemon
Crème Fraiche | Blinis | Cocktail Sauce | Lemon Wedges

SCALLOPS & BELLY 28

Diver Scallops | Crispy Pork Belly
Parsnip Puree | Corn Succotash
Herb Dust | Rosemary Foam

GROUPER APPLE YUZU TIRADITO 28

Grouper Sashimi | Pickled Fresno Chili
Passion Fruit | Chili Oil | Apple Yuzu Dressing

BACK TO THE BONE 27

Beef Tenderloin | Pickled Shallots
Bone Marrow Emulsion | Smoked
Chimichurri | Poached Quail Egg
Puffed Potatoes

MAIN COURSES

32 OZ TOMAHAWK STEAK FOR TWO 145

Blistered Tomatoes | Crispy Truffle Fries | Grilled Broccolini
Roasted Garlic | Chimichurri & Béarnaise

RED SNAPPER & RISOTTO 52

Kabucha Puree | Roasted Pumpkin Seeds
Pickled Baby Beets | Watercress

CIOPPINO 65

Crab | Catch of the Day | Shrimp | Clams
Seafood Broth | Grilled Sourdough
Watercress & Fennel Salad

OVEN BRICKED MARY CHICKEN 50

Romesco | Chipotle Pickled Onions
Chickpea Succotash | Broccoli Rabe
Chicken Juice

CRACKLING PORK BELLY 54

Carrot & Coconut Purée | Fire Roasted Leek
Moho Vegetables | Pickle Onion | Nikkei Demi Glaze

LAMB ON THE CORNFIELD 57

Lamb Rack | Refrito Stew | Corn Textures
Fresh Yellow Pepper Corn Cake | Green Oil
Pickled Raddish | Roasted Garlic Goat Cream

10 OZ WAGYU NEW YORK STEAK 120

Leek Textures | Romanesco | Fondant Potato
Demi Truffle

CAULIFLOWER 35

Hazelnut Romesco | Chard Cauliflower
Pickled Martini Mushroom | Mustard Green

**For your convenience, an 18% service charge will be added to your check.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

FUEGO Y MAR

SOUTH BEACH • MIAMI

CRAFT COCKTAILS 22

SPRITZ

BOURBON ST.

Balanced, Effervescent, Herbaceous Spritz
Knob Creek Bourbon | Passion Fruit | Lemon | Mint

SOBE SANGRIA

Refreshing, Balanced, Sweet and Sour
Rosé Wine | Raspberry | Blueberry | Lemon | Peach

'53 SPRITZ

A FYM Classic, Reimagined
Absolut 80 Vodka | Elderflower | Lime | Cucumber | Mint

SOUR

MIAMI MULE

Crisp, Cooling, and Tart with Cleansing Finish
Eleven Vodka | Raspberry | Lime | Ginger

DAISY PICANTE

Sharp Citrus - Spicy and Balanced
House-Infused Jalapeño Tequila Blanco | Lime | Orange

MANGAPEÑO

Seamless Blend of Sippable Tropical Sophistication
Rosaluna Mezcal | Aperol | Mango | Jalapeño | Lemon

CLASSIC (ISH)

MEXICAN TUXEDO

Oaky, Fruity, Nutty, Old Fashioned
Casamigos Reposado Tequila | Pineapple | Walnut Bitters

PALOMILLA

Grapefruit and Bitter Orange Twist on Paloma Tequila Blanco,
Campari | Agave Nectar | Fresh Grapefruit | Soda

FROZEN

COLLINS AVE COLADA

Bacardi Superior Rum | Creamy | Coconut | Sweet Piña Colada
Add Dark Rum Float 4

LUMMUS FROSÉ
Très Refrescante, All Day, Bae

Notes of Exotic and Tropical Fruits and Fresh Citrus Balanced
with Dry Rosé Wine and Ketel One Botanical Vodka

FOR THE 'GRAM

LIME IN THE COCONUT 38

Fresh and Signature Coconut Concoction
Light Rum | Lime | Lemongrass | Ginger | Coconut Cream | Coconut Soda Water

LOW + NO ABV

ANTI-AGING 18

Cardamon, Mixed Citrus, Aloe Vera - **Low ABV**
Dolin Blanc | Eleven Vodka | Aloe Vera Juice

STRAWBERRY DREAMS 12

Fruity, Balanced, Tropical, and Dreamy. **0% ABV** Strawberry, Cucumber, Basil, Lime, Ginger Beer

COCO NO-JITO 12

Booze-Free Version of a Classic Mojito
Coconut | Lime | Mint | Soda | Water

TRULY 9

Lemonade

AMASS BOTANIC HARD SELTZER 21

MIXED BUCKET 72

VEGAN, NON-GMO, NO ADDITIVE, 110 KCAL, 5% ABV, ORGANIC CANE SUGAR

Surfer Rosso // Hibiscus, Ginger, Turmeric Faerie Fizz // Jasmine, Cardamom, Raspberry Sun Sign // Mandarin Vanilla Oak

KETEL ONE BOTANICAL VODKA SPRITZ 12

MIXED BUCKET 55

Grapefruit and Rose Cucumber and Mint
Peach and Orange Blossom

**For your convenience, an 18% service charge will be added to your check.*
***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

FUEGO Y MAR

SOUTH BEACH • MIAMI

WINES BY THE GLASS

SPARKLING	GLASS | BOTTLE
La Marca, **Prosecco, Italy**	16 | 72
Moët & Chandon, Impérial, **Brut, Champagne,** NV, France	45 | 198
Pommery, Apanage, **Brut, Champagne,** NV, France	32 | 209
Ruinart, **Blanc de Blancs, Champagne,** NV, France	55 | 248
Pommery, **Brut Rosé, Champagne,** NV, France	45 | 203

WHITE	
Pazo das Bruxas, **Albariño,** Rias Baixas, Spain	16 | 58
Terlato, **Pinot Grigio,** Friuli, Italy	15 | 53
Domaine La Barbotaine, Sancèrre, France	22 | 77
Nautilus Estate, **Sauvignon Blanc,** Marlborough, New Zealand	17 | 60
Les Tourelles, **1er Cru, Montagny,** Burgundy, France	26 | 95
Matanzas Creek, **Chardonnay,** Alexander Valley, California	16 | 72
Tenuta Cafaggiolo Elettrice Chardonnay, Tuscany, Italy	16 | 61

ROSÉ	
Château La Gordonne, La Chappelle, **Côtes de Provence, France**	17 | 109
Château Miraval, **Provence, France**	20 | 70
Château D'Esclans, Whispering Angel, **Provence, France**	18 | 67

RED	
Knights Templar Cuvée, Vieilles Vignes, **Côte de Beaune, France**	28 | 122
Boen, **Pinot Noir,** California	16 | 105
Banfi, **Chianti Classico, Italy**	25 | 88
Finca Decero, **Malbec,** Mendoza, Argentina	16 | 131
Penfolds, Max's, **Cabernet Sauvignon,** S. Australia	15 | 67
Comtesse de Malet Roquefort, **Bordeaux Rouge, France**	15 | 66
Tenuta Cafaggiolo, Fortuni, **Pinot Nero**	19 | 72

The Ritz-Carlton, South Beach | 1 Lincoln Rd, Miami Beach, FL 33139
https://www.ritzcarlton.com/hotels/miami/south-beach
Ph. (786) 276-4000

**For your convenience, an 18% service charge will be added to your check.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*