

Tapas

Canasta de Fritas

Seasoned fries and sweet potato fries, served with sunshine aioli and curry sauce 5.95

Camarones a la Eddie

Shrimp sautéed with a spicy lime, garlic, cilantro sauce - served with Cuban bread 10.95

Calamares a la Espanola

Crispy Loligo calamari with spicy tomato sauce 8.95

Bajan Seared Ahi

Served with white rice, wasabi mayo and citrus chili sauce 13.95

Caribbean Ahi Cocktail (Poke)

Ahi tuna tossed with soy sauce, sesame oil, onions, ginger, garlic, Asian chili and topped with avacado 13.95

Miami Grille Especiales

Sampler of mixed Empanadas, Camarones a la Eddie, and Canasta de Fritas 18.95

Croquetas de Jamon y Queso

Croquettes filled with ham, and Swiss cheese breaded with a spicy tomato sauce 6.95

Yuca Frita

Crispy Cassava Root served with Mojo Criollo Sauce - traditional sautéed garlic in olive oil 5.95

Miami Grille Chicken Wings

Caribbean BBQ or Jamaican Jerk sauce 8.95

Sunset Shrimp Cakes

Two Panko Crusted Shrimp Cakes with green and red bell peppers served with citrus-chili and wasabi mayo 10.95

Miami Grille Empanadas

Home made Mini Turnovers with Savory Fillings Served with Caribbean BBQ sauce

Mix & Match five per order 7.50

Vegetable Beef Shrimp Chicken Pork

Sopas

Frijoles Negros

*Traditional Cuban black bean soup
Simmered for hours
Bowl 3.95 Cup 2.95*

Sopa de Garbanzo

*Caribbean garbanzo bean soup
with stewed tomatoes
Bowl 3.95 Cup 2.95*

Ensaladas

*Add Grilled Chicken -or- Katsu Chicken 3.95
Churrasco Steak 5.95•Sauteed Shrimp 6.95
Salmon 7.95•Seared Ahi 7.95*

Key West Chicken Salad

*Chopped chilled chicken salad with mayo-curry honey dressing,
rum soaked cranberries and green onions on fresh butter lettuce 9.95*

South Beach

*Chopped romaine and baby spinach, blue cheese, sweet red onions, red bell peppers
and candied walnuts with our house dressing 10.95 Half - 5.95*

Ensalada Oriente

*Chopped romaine, cilantro, green onions, carrots, toasted sesame seeds, almonds,
wonton crunchys, and oriental dressing 8.95 Half - 4.95*

MG3

*Samples of our three most popular salads -
Key West, South Beach and Ensalada Oriente 13.95*

Especialidades

Pollo

Jamaican Jerk Chicken

Marinated in a special blend of fiery Jamaican spices served with white rice and Puerto Rican pink beans- Hot Hot Hot! 12.95

Miami Grille Katsu

Crispy panko crusted chicken served over Cuban fried rice, topped with Caribbean BBQ sauce 12.95

Caribbean Chicken Curry

(Substitute Shrimp additional 3.00)

Potatoes, onions and carrots in a creamy coconut curry sauce over white rice, garnished with coconut, mango chutney, green onions, tomatoes, almonds and cilantro 14.95

Seoul Grille

Choice of marinated chicken or beef ribs, Korean style served over Cuban fried rice, with our blend of Goshujin sauce 15.95

Carnes

Bistec de Palomilla

Marinated pub steak pounded thin, smothered with sautéed onions served with white rice and Cuban black beans 15.95

Ropa Vieja

Slow roasted pulled beef with onions and bell peppers served with MG rice and Cuban black beans 12.95

Tierra y Mar

Surf and Turf - churrasco steak, sautéed jumbo shrimp served with garlic mashed potatoes, sautéed baby spinach, and mango relish 24.95

Lechon Encendido

Slow Roasted pulled Pork served with MG Rice and Cuban Black Beans 12.95

Costillitas a la Parilla

Grilled baby back ribs marinated in Caribbean BBQ sauce served with our house garlic mashed potatoes and Napa cabbage slaw 23.95 (Half Rack 16.95)

Pescado

Ahi Tuna

Seared Ahi Tuna sautéed with onions, tomatoes, capers, green olives and cilantro over MG rice 19.95

Mahi Mahi

Grilled Mahi Mahi served with sautéed shrimp, baby spinach, garlic mashed potatoes, mango relish, and citrus chili sauce 18.95

Key Largo Salmon

Grilled Salmon served with sautéed shrimp, baby spinach, garlic mashed potatoes, mango relish, and citrus chili sauce 19.95

Key Biscayne Salmon

Fresh steamed Salmon, stuffed with sunset shrimp on a bed of garlic mashed potatoes, sautéed baby spinach, Joe's mustard sauce and side of mango relish 20.95

Chopp-Chopp's

*Miami Grille's signature plate built with
Rice, Beans, Chopped Romaine Lettuce, and Diced Tomatoes*

Havana Chopp

Grilled chicken, MG rice, Cuban black beans, romaine, tomatoes topped with our chopp-chopp curry sauce and green onions 12.95

Chimichurri Chicken Chopp

Grilled chicken, MG rice, Cuban black beans, romaine, tomatoes topped with our chimichurri sauce and green onions 12.95

Hurricane Chopp

Sautéed shrimp, white rice, romaine, tomatoes topped with spicy Brazilian sauce, and cilantro 15.95

Churrasco Chopp

Grilled marinated steak, MG rice, Cuban black beans, romaine, tomatoes topped with our chimichurri sauce and green onions 15.95

Key West Chopp

Grilled chicken, MG rice, romaine, tomatoes, rum soaked cranberries, pine nuts, with chopp-chopp curry sauce and green onions 12.95

Tropical Chopp

Grilled chicken, cuban fried rice, romaine, tomatoes topped with citrus-chili sauce and cilantro 12.95

Lechon Chopp

Slow roasted pulled pork served with MG rice and Cuban black beans, romaine, tomatoes, Caribbean BBQ sauce and cilantro 12.95

Mahi Mahi Chopp

Sautéed mahi mahi, white rice, pink beans, romaine, tomatoes, topped with citrus chili-sauce 14.95

Cuban Plancha Sandwiches

Seasoned Fries - Sweet Potato Fries - Mixed Fries

Cubano (Original Cuban bread)

Slow roasted pulled pork, ham, Swiss cheese, and pickles with mayo mustard spread 10.95

Media Noche (Same as the Cubano with Cuban sweet bread) 10.95

Ropa Dip

Slow roasted pulled beef, chorizo, Swiss cheese, roasted peppers, cumin mayo on toasted Cuban bread with spicy au jus dipping sauce, 10.95

Churrasco Plancha

Grilled marinated skirt steak, lettuce, tomato, red onion, sunshine aioli on toasted Cuban bread with chimichurri sauce 12.95

Miami Grilled Chicken Plancha

Marinated grilled chicken, ham, Swiss cheese, lettuce, red onion, sunshine aioli on toasted Cuban bread 10.95

Key West Chicken Salad Plancha

Key West chicken salad, and lettuce on toasted Cuban bread 9.95

Miami Grille Katsu Chicken Plancha

Crispy panko crusted chicken, lettuce, tomatoes and red onions on toasted Cuban bread with sunshine aioli spread 10.95

Eggplant Katsu Plancha

Panko crusted eggplant, avocado, lettuce, tomato, red onion, sunshine aioli, on toasted Cuban bread 9.95

Frita Cubana

Kobe style hamburger with chorizo, shoestring potatoes, and our Frita sauce 15.95

American Style Hamburger

Kobe style hamburger with lettuce, tomato and onions 11.95 (add cheese for \$1.00 more)

Sides

Side Salad	3.95	Tostones	3.95
White Rice	2.75	Grilled Chorizo	3.95
Cuban Fried Rice	3.25	Maduros	3.95
Miami Grille Rice	3.25	Avocado (Half)	3.00
Puerto Rican Pink Beans	2.75	Fresh Fruit (Seasonal)	3.00
Cuban Black Beans	2.75	Steamed Veggies	3.00
Cuban Bread	1.95		

Aperitivos - Appetizer selection served before a meal or whenever you get the munchies

Bistec - Steak

Café con leche - Cuban coffee with steamed milk

Café Cubano - Espresso coffee Cuban style, very strong, black and very sweet, served in a tiny cup

Camaron - Shrimp

Canasta - Spanish word meaning basket

Carne - Meat

Chimichurri - Sauce also used as a marinade, for grilled meat originally from Argentina

Chopp-Chopp - Miami Grille's signature plate built with Rice, Beans, Romaine Lettuce, and Diced Tomatoes

Chorizo - Highly seasoned Spanish pork sausage

Churrasco - Marinated grilled beef, boneless cut, slightly thin, Argentinean style

Cortadito - Cuban coffee with a splash of steamed milk

Croquetas - Small roll encased with bread crumbs shaped in a cylinder and fried

Cuban fried rice - fried Miami Grille rice, eggs, onions, green onion, green peas

Elena Ruz - Cuban sandwich named after a Havana socialite

Empanadas - hand made turnover usually filled with meat or vegetables, popular throughout Latin America

Encendio - literally means on fire, we use it as the slang meaning "so good it's on fire"

Ensalada - Salad

Especialidades - Specialty

Floribbean - A type of cuisine influenced by Latin America in the state of Florida

Frijoles negros - Black beans

Frita - Fried

Frita Cubana - Traditional Miami Cuban hamburger

Garbanzo - Chick peas

Goshujin - Spicy Korean chili paste

Jamaican Jerk - Very hot spicy mixture marinated and grilled

Jamon - Ham

Lechon - Slow roasted pulled pork

Katsu - Panko crusted then fried

Maduros - Fried sweet ripe plantains

Media Noche - Literally translates to "midnight"

Miami Grille Rice - Signature yellow rice with onions, cilantro and spices

Mojo Criollo - A vinaigrette like Cuban or Puerto Rican sauce made with lots of garlic

Panko - Japanese bread crumbs

Pescado - Fish

Plancha - A hinged grill that heats toast and flattens Cuban sandwiches

Pollo - Chicken

Ropa Vieja - Directly translates to "old clothes" shredded beef with peppers, onions, garlic and tomatoes

Sopa - Soup

Tapa - Variety of appetizers served hot or cold

Tostones - Green or unripe plantains double fried into disks

Yuca - Cassava root native to South America simul

Remember to use Miami Grille for all your Catering Events

Live Music every Friday Night

Salsa Dance Lessons every Thursday Night

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Miami Grille

Caribbean South Beach Cuisine