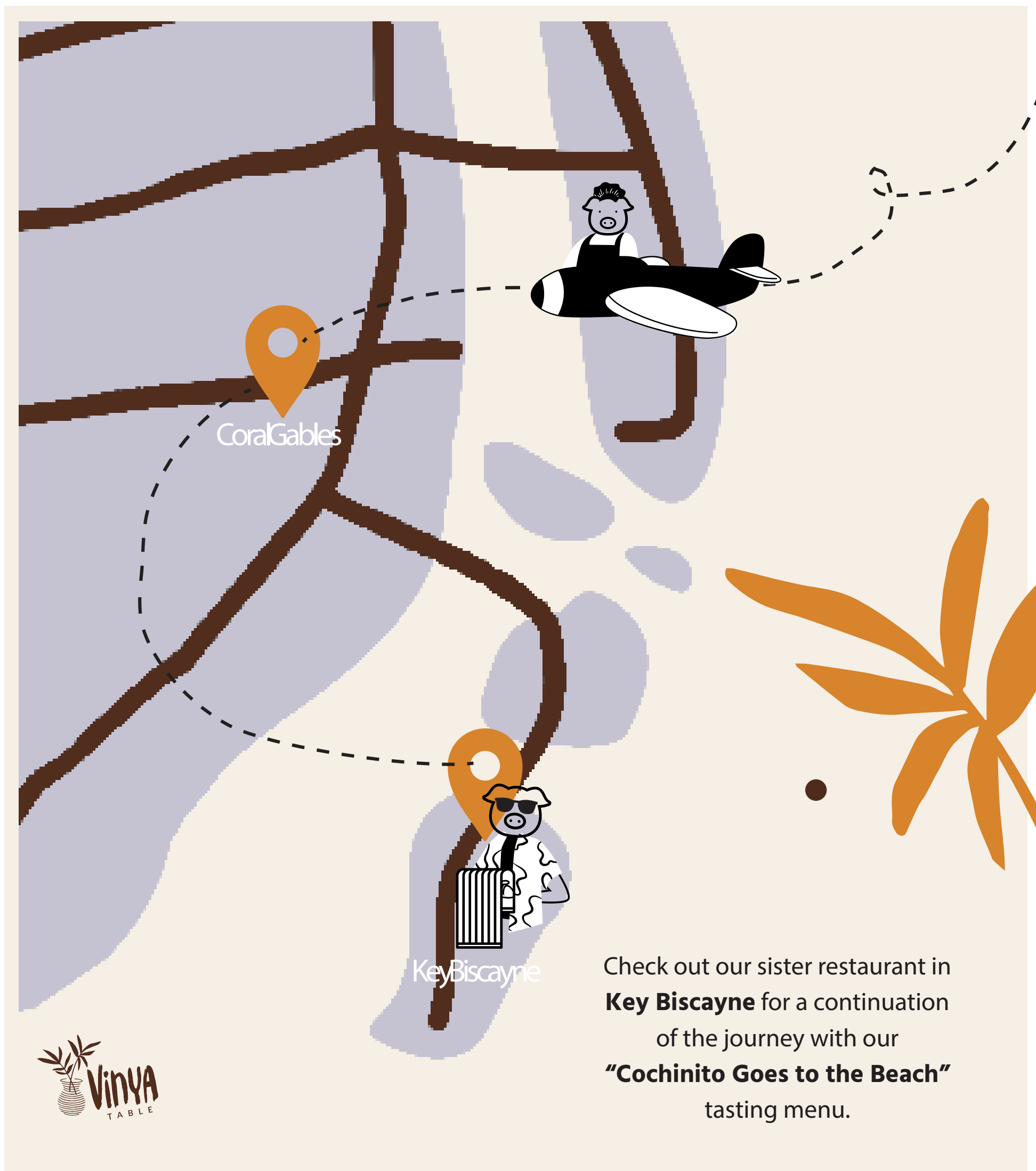


COCHINITO GOES TO THE GABLES

Our 'Shrine to Swine' Tasting Menu, inspired by **Chef Mariano's** adventures in Spain, brings old-world Iberian flavors together with Miami's contemporary cuisine. The star of the menu is the exceptional **Jamón Ibérico**, featured in each course, celebrating the **extraordinary flavors of the legendary black-footed pigs**.



Check out our sister restaurant in **Key Biscayne** for a continuation of the journey with our **"Cochinito Goes to the Beach"** tasting menu.

SUMMER 2024 TASTING MENU

Three Courses \$49 PP

Appetizers

choice of

Patatas Bravas

Jamón Ibérico Tartare

White Asparagus

*Beurre Blanc, Ibérico
Pastrami, Caviar*

Croquetas Trio

Ibérico Ham, Cod, Chorizo

Main Course

choice of

Tortelloni Iberico

*Ricotta, Jamón Ibérico,
Tumaca Sauce, Pear Tendrils*

Grilled Pork Chop

*Mojo Chimichurri,
Sweet Plantain Mash*

Seared Mahi Mahi

*Lardo Crust Saffron Mash
Potatoes, Grill Spring Onions*

Dessert

choice of

Pear Blue Cheese Tart

Dulce De Leche Crème brûlée

THREE'S COMPANY WINE TASTING

Why have one grape, when you can have it three ways?

Each month we feature a classic grape, expressed
in three different ways from around the globe.

\$35/ Per Person

THIS MONTH'S THEME: PINOT LOVES PORK

Enjoy three, 3-oz expressions of Pinot Noir from around the world.

Garzon Rosé | *Uruguay (rosé)*

Fichet Bourgogne Rouge | *Burgundy (light red)*

Maritana Le Russe | *Russian River Valley (medium red)*



Drink something you like? Email: allegra@vinyawine.com to place an order, and receive free delivery within 72 hours. *Miami-Dade County only