

LVL25

AT CONRAD MIAMI

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DINNER

DAILY FROM 6 P.M. TO 11 P.M.

STARTERS & SHAREABLES

Soup of the Day 9

gf **Grouper Ceviche 17**

Sweet Potato | Cancha

Mezze Plate 16

Eggplant Hummus | Falafel | Minted Yogurt | Grilled Pita

Taste of Miami 22

Grouper Ceviche | Beef Empanadas | Avocado Fries

Classic Cuban Sandwich Bites

Chorizo Manchego Croquettes

Plantain Chips | Harissa & Saffron Aioli

gf **Smoked Beef Tartare 18**

Sushi Rice | Keta Caviar | Crispy Nori

Bourbon BBQ Sliders (2) 14

Mini 3 oz. Patties | Bourbon BBQ Bacon Onion Jam

gf **Blue Point Oysters (6) 26**

Yuzu Mignonette | Cocktail Sauce

gf **Smoked Chicken Wings 17**

Carrots, Celery, Spicy Ranch Dressing

vg **Fried Cheese Curds 14**

Aged Balsamic

vg **Avocado Fries 9**

Harissa Aioli

vg **Tomato & Burrata Flatbread 21**

Basil | Baby Arugula | Truffle Oil

Shark Bite Soft Tacos (3) 15

Corn Tortillas | Aji Amarillo Cream

Green Papaya | Mango Slaw

SALADS

Add to any salads

Chicken 10 | Shrimp 10 | Skirt Steak 10 | Salmon 10 | Tuna 12

Caesar Salad 14

Shaved Parmesan Cheese | Focaccia Croutons | White Anchovies | Caesar Dressing

Local Burrata Cheese & Fried Green Tomato 16

Shaved Prosciutto | Aged Balsamic | Radicchio | Parmesan Grissini

Baby Spinach & Endive 15

Pear | Baby Asparagus | Haricot Vert | Sweet Gorgonzola | Candied Pecans | Date

ENTRÉES

Whole Fried Red Snapper 36

Green Plantain Mofongo | Confit Garlic | Sofrito

gf **Grilled Salmon 26**

Beluga Lentils | Clams | Citrus Gremolata

gf **Grilled Black Angus Prime New York Strip Steak 39**

Red Wine Garlic Butter | Truffle Yukon Gold Potato Purée | Broccoli | Glazed Shallots

gf **Seared Farm Raised Chicken Breast 31**

Exotic Mushroom Risotto | Heirloom Baby Carrots | Cacao Chicken Jus

Grilled Black Angus Beef Tenderloin 44

Creamy Polenta | Sautéed Exotic Mushroom | Brussel Sprouts | Red Wine Jus

vg **Farro Porridge 19**

Roasted Corn | Green Peas | Mushroom | Avocado | Pumpkin Seeds | Tofu | Roasted Almonds

PASTA

Smoked Salmon Pappardelle 26

Fried Capers | Dill Cream | Lemon Zest

Cavatelli with Merguez Sausage 26

Apricot | Gorgonzola Cream | Mint Pesto | Toasted Almonds

gf = gluten free, ve = vegan, vg = vegetarian

The FDA Advises That Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions. This is a Risk Associated with Consuming Raw Oysters. If you have Chronic Illness of the Liver, Stomach or Blood or Have Immune Disorders, You Are At A Greater Risk of Serious Illness From Raw Oysters and Should Eat Oysters Fully Cooked, If Unsure of your Risk, Consult Your Physician.

We invite you to join our online community at

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