

# MENU

By Chef Guillermo Eleicegui

## VEGETABLES

- Burrata & Shaved Zucchini** \$16   
Preserved Tomatoes Basil, Mango Chutney, Grilled Bread
- Sweet & Sour Cauliflower** \$16    
Citrus Togarashi Cream, Peanuts, Sweet Chili
- Smoked Baby Beets** \$16    
Ricotta Mousse, Dill, Pistachio Garrapiñada
- Charred Zucchini** \$17    
Harissa Yogurt, Pistachio Dukahh & Cauliflower Pitta Bread
- Wild Mushroom** \$23   
Yuzu Soy, Poached Egg, Pan Crocante
- Brocolini Jospers** \$16   
Lemon Vinaigrette, Tzatziki, Harissa Powder, Caramelized Pistachios, Mint

## OSSOBUCO DEL MUNDO

- Bone Marrow** \$28  
Ossobuco Marmelade, Grilled Corn, Smoked Chimichurri
- Empanada** \$9  
Braided Ossobuco, Herb Alioli
- Ricotta Gnocchi** \$26  
Ossobuco Ragout, Parmesan, Truffle Cream
- Ossobuco Croquetas** \$11  
Braided Ossobuco, Truffle Alioli

## SEA & RAW

- Steak & Eggs** \$28  
Beef Tataki, Mushroom Duxelle, Caviar, Brioche Toast
- Beef Carpaccio** \$28   
Truffle Cheese, Smoked Alioli, Breadcrumbs
- Scallop & Tuna** \$24  
Tuna Tartare, Truffle, Caviar, Lime Zest
- Dry Aged Salmon Tiradito** \$23  
Smoked Ginger Soy, Cucumber, Avocado Mousse, Fresno Pepper, Watermelon Radish, Parsley Powder
- Prime Beef Tartare** \$29  
Back Angus Beef Tartare, Salsa Verde, Pickled Onions, Fresno Pepper, Tortilla Chips
- Harissa Tuna Tartare** \$24  
Eggplant Conserva, Currants, Tahini Yogurt, Pani Puri

## GLOBAL

- Mollejas** \$24  
Sweetbreads, Wagyu Potato Puree, Almond Salsa Criolla
- Steak & Hummus** \$25   
Garbanzo Hummus, Grilled Steak, Sumac Chickpeas, Pickles Onions, Tortilla Chips Wood Fire
- Pulpo a la Parrilla** \$26   
Grilled Spanish Octopus, Pickled Onions, Red Chimichurri
- The Burger** \$24  
8 Oz. Burger, Ossobuco Sauce, Caramelized Onions, White Cheddar, Wagyu Fat Fries
- Meat Balls & Burrata** \$26  
Prime Picanha, Tomato Sauce, Burrata, Black Truffle, Toasted Baguette

## WOOD FIRE

All Our Meats Served With Chimichurri and Shallot Confit

- Black Angus Tomahawk** \$170  
50 Oz. Prime Creekstone Farms
- Prime Bone in Rib Eye** \$88  
20 Oz. Prime Creekstone Farms
- Prime New York Strip Steak** \$68  
14 Oz. Prime Creekstone Farms
- Prime Picanha** \$49  
16 Oz. House Cured & Grilled
- Beef Tenderloin** \$58  
8 Oz. Prime Creekstone Farms
- Angus Skirt Steak** \$42  
10 Oz. Prime Creekstone Farms
- Grilled Lamb Chops** \$48   
Tahini Yogurt, Pickled Herb Salad, Pistachio Dukkah
- Smoked 1/2 Chicken** \$28   
Aji Verde, Pickled Onion, Cilantro, Shisito Pepper
- Dry Aged Branzino a la Parrilla** \$39   
Red Chimichurri, Cilantro, Radish & Fennel Salad
- Dry Aged Salmon a la Brasa** \$32   
Edamame Puree, Salsa Criolla
- Charred Scallops** \$32   
Smoked Corn Puree, Cherry Ragout

## SIDE DISHES

- Kale Salad** \$14     
Roasted Parsnip, Quinoa Pop, Hazelnut Vinaigrette
- Street Corn** \$14   
Chipotle Crema, Bread Crumbs, Cilantro, Queso Fresco
- Baby Carrots** \$16     
Peanut Cream, Pickled Red Onions, Cilantro, Mani Picante
- Asparragus** \$16     
Grilled Asparragus, Ricotta Mousse, Lemon Zest
- Lobster Mac & Cheese** \$21
- Truffle Mac & Cheese** \$19
- Bone Marrow** \$18   
Truffle Fries \$12 
- Wagyu Fat Potato** \$10  
Harissa Alioli

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\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs can Increase the Risk of Foodborne Illness. Not all ingredients are listed, may contain eggs, peanuts, tree nuts and/or dairy. Please notify the server of any allergies.

\*Price excludes Taxes & Service. A 20% Service Charge Will be added and distributed among our entire staff who has contributed to your dining experience.



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62 NW 27TH STREET, MIAMI, FL