

MENU

By Chef Guillermo Eleicegui

VEGETABLES

Wild Mushroom \$25

Yuzu Soy, Poached Egg,
Brioche Crouton

Grilled Baby Carrots \$18

Goat Cheese Crema, Almond Criolla,
Lime, Honey

Burrata & Shaved Zucchini \$18

Preserved, Tomatoes, Basil, Mint,
Mango Chutney, Grilled Bread

Sweet & Sour Cauliflower \$18

Citrus Cream, Peanuts, Sweet Chili

Broccolini Jospers \$18

Lemon Vinaigrette, Tzatziki, Harissa Powder,
Caramelized Pistachio, Mint

OSSOBUCO DEL MUNDO

Osso Bone Marrow \$31

Ossobuco Marmelade, Grilled Corn,
Smoked Chimichurri

Ricotta Gnocchi \$29

Ossobuco Ragout, Parmesan,
Truffle Cream

Empanada \$10

Braised Ossobuco, Herb Aioli

Ossobuco Croquetas \$12

Braised Ossobuco, Truffle Aioli

SEA & RAW

*Prime Beef Tartare \$32

Black Angus Beef, Aji Verde, Osetra Caviar,
Tortilla Chips

*Steak & Eggs \$31

Wagyu Beef Tataki, Mushroom Duxelle,
Caviar, Brioche Toast

*Harissa Tuna Tartare \$26

Eggplant Conserva, Currants,
Tahini Yogurt, Pani Puri

GLOBAL

Cavatelli Tartufo \$42

Semolina Pasta, Wild Mushroom,
Truffle Cream, Parmigiano

Pulpo a la Parrilla \$31

Parsnip Puree, Pickled Onions, Red Chimichurri

Meat Ball & Burrata \$29

Picanha, Burrata, Tomato Sauce,
Toasted Baguette

The Burger \$24

Double Patty, Ossobuco Sauce, Caramelized
Onions, Vintage Cheddar, Truffle Fries

WOOD FIRE

All Our Meats are Served With Herb Butter
Chimichurri and Caramelized Shallots

*The Phoenix Australian Wagyu Tomahawk MS 8-9 \$M.P

*Black Angus Tomahawk \$195

50 Oz. Prime Creekstone Farms

*Prime Bone in Rib-Eye \$150

30 Oz. Prime Creekstone Farms

*Angus Skirt Steak \$49

10 Oz. Prime Creekstone Farms

*Prime New York Strip \$69

16 Oz. Prime Creekstone Farms

*Beef Tenderloin \$64

8 Oz. Prime Creekstone Farms

*House Picanha \$54

16 Oz. House Cured

*Grilled Lamb Chops \$53

Tahini Yogurt, Pickled Herb Salad,
Pistachio Dukkah

Dry Aged Branzino a la Parrilla \$43

Red Chimichurri Parsnip Puree, Shaved Fennel Salad

Dry Age Salmon "a la Brasa" \$42

Honey Glazed Pumpkin Puree,
Smoked Almond "salsa criolla"

SIDE DISHES

Truffle Mac & Cheese \$21

Cavatappi Pasta, Vintage White
Cheddar, Truffle, Parmigiano

Bone Marrow \$21

Beef Marrow, Sea Salt

Truffle Fries \$16

Parmigiano, Truffle, Parsley

Fall Salad \$21

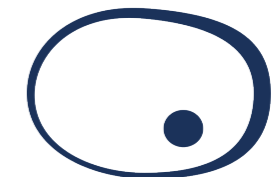
Kale, Goat Cheese, Roasted pumpkin,
Cucumber, Carrots, Tomato, Crispy
Corn, Raspberry Vinaigrette

Street Corn \$16

Chipotle Crema, Bread Crumbs,
Cilantro, Queso Fresco

Wagyu Fat Potato \$14

Fingerling Potato, Harissa Aioli, Paprika



CHEF EXPERIENCE

Special Crafted
Menu Selected by Chef
Guillermo Eleicegui - Jose Lahoz & Team

*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.

2801A Florida Ave, Coconut Grove | 62 NW 27TH STREET, WYNWOOD

OSSOBUCO.MIAMI