



Ossobuco is a modern grilled cuisine. Fire, wood, meat and vegetables are the real stars of our restaurant.

Chef and Grill Master Guillermo Eleicegui reflects his experience, creativity and respect for the product in a variety of dishes with influences from around the world. A global cuisine focused on the finest meats, using the best techniques of the open fire, in communion with organic and seasonal vegetables.

Ossobuco proposes to value honest cuisine and treat each raw material with respect, bringing authenticity to the table in a relaxed atmosphere, ideal for sharing great moments with friends and family.

In our dining room, the privileged company of the asador joins us lighting the fire, to start the ritual, offering you a unique gastronomic experience.

We trust those who are willing to enjoy what we do best: eat and drink well, welcome to Ossobuco.



# MENU



## SEA & RAW

### Scallop & Tuna \$26

Tuna Tartare, Truffle, Caviar, Lime Zest

### Salmon Carpaccio Alfajor \$22

Red Onions, Fresno Pepper, Yuzu Kosho Aioli

### "Steak & Eggs" \$32

Wagyu Beef Tataki, Mushroom Duxelle, Caviar, Brioche Toast

### Pulpo Al Olivo \$24

Octopus Carpaccio, Botija Olive Cream, Avocado, Capers

### Tuna Tataki \$22

Everything Bagel Crust, Ginger Soy Sauce, Bubu Arare, Wasabi Mayo

## OSSOBUCO DEL MUNDO

### Bone Marrow \$28

Ossobuco Marmalade, Grilled Corn, Smoked Chimichurri

### Empanada \$11

Braised Ossobuco, Herb Aioli

### Pot-Pie \$34

Braised Ossobuco, Puff Pastry

### Ricotta Gnocchi \$28

Ossobuco Ragout, Parmesan, Truffle cream

## VEGETABLES

### Burrata & Shaved Zucchini \$18

Preserved Tomatoes Basil, Mango Chutney, Grilled Bread

### 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

### Sweet & Sour Cauliflower \$16

Citrus Cream, Peanuts, Scallions, Sweet Chili

### Smoked Baby Beets \$18

Ricotta Mousse, Dill, Pistachio Garrapiñada

### Charred Patty Pans \$18

Harissa Yogurt, Hazelnut Dukahh & Cauliflower Pitta

### Wild Mushroom \$26

Yuzu Soy, Poached Egg, Pan Crocante

## GLOBAL

### Mollejas \$24

Sweetbreads, Wagyu Potato Pure, Raisin, Almond & Tofu

### Pulpo a la Parilla \$28

Grilled Octopus, Parsnip Pure, Pickled Onions, Red Chimichurri

### Wagyu Roast Beef Tonnato \$24

Tuna Sauce, Crispy Capers, Chili Oil

### Pollo a la Brasa \$34

Aji Verde, Pickled Onions, Cilantro

### Big-Buco Burger \$25

Ossobuco Sauce, Caramelized Onions, Mushrooms, Cheese, Wagyu Fat Fries



## WOOD FIRE

all our meats are served  
with chimichurri and shallot confit

Wagyu Denver Steak 16oz \$96

Black Angus Tomahawk 40 oz \$180

Dry Aged Cow-Boy Rib Eye 20 oz \$135

Dry Aged New York Striploin 14 oz \$122

Prime Picanha 16oz \$44

Prime Beef Tenderloin 8oz \$54

Prime Skirt Steak 10oz \$52

Grilled Lamb Chops \$44 

Tahini Yogurt, Pickled herb Salad,  
Pistachio Dukkah

Branzino a la Parrilla \$41 

Red chimichurri, cilantro,  
radish & fennel salad

Salmon a la Brasa \$34 

Edamame Pure, Salsa Criolla

Charred Scallops \$32 

Roasted Corn Puree, Cherry Ragout

## ENHANCEMENT

Bone Marrow \$24 

Shaved Black Truffle \$11   

WAGYU FAT Potato, harissa aioli \$12

Truffle Fries \$14 

Lobster Mac & Cheese \$25

Demi-glace \$8

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness



OSSOBUCO - OPEN FIRE KITCHEN  
62 NW 27TH STREET, MIAMI, FL, 33127  
USA

CHARRED VEGETABLES - DRY AGED BEEF  
COCKTAILS



OSSOBUCO.MIAMI

