



MIAMI TAPAS

TEQUENOS DE QUESO Guava Sauce, Garlic Cilantro Aioli.	15	TUNA TARTARE Sweet Chili Orange, Rice Vinegar, Sesame Oil, Scallion, Sesame See.	26
CROQUETAS Choice of (4) Ham, Cheese, or Bacalado.	10	COCKTAIL DE CAMARON Homemade Cocktail Sauce.	23
YUCA FRIES A LO FANCY Fried Yuca, Parmesan Cheese, White Truffle Oil.	11	CEVICHE TROPICAL Marinated Grilled Shrimp, Fish Of The Day, Pineapple, Watermelon, Freshly Squeezed Orange, Lime, Red Onion, Basil, Sriracha Powder.	21
MASITAS ORIENTE Fried Pork Masitas, Salsa Oriente.	20	PULPO ON THE GRILL Paprika, Olive Oil, Boiled Potatoes.	26
LOADED TOSTONES Churrasco, Guacamole, Pico de Gallo.	26	CAMARON BOOGALOO Fried Shrimp, Chipotle Lime Mayo, Cilantro.	23
MEAT BOWLS Hand Made Meat Bowl in Marinare Sauce. Parmesan Cheese & Garlic Toast.	18	JALEA DE MARISCOS Peru’s Fried Seafood Dish.	36
PA LA MESA SAMPLER <i>Fusion</i> - Masitas Oriente, Bacon Wrapped Maduro, Tostones, Guacamole, Mahi bites, House Cheese, Mariquitas <i>Tradicional</i> - 3 Croquettes, Mariquitas, Pork Masitas, House Cheese, Fried Yuca.	42	TABLA LA MESA (Charcuterie Board) Assorted Meats, Cheeses.	42

EXTRA SIDES \$6

- White Rice
- Moro
- Mash Potato
- Yuca Herbida
- Yuca Frita
- Tostones
- Maduro
- French Fries
- Black Beans or Beans of The Day
- Tamal En Hoja
- Mariquitas

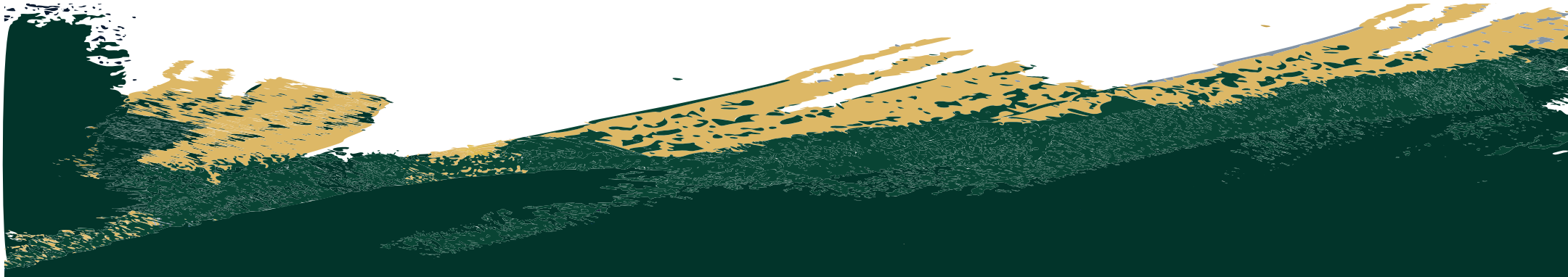
SALADS \$14

Add Chicken +6 / Salmon +8

- MIXED GREENS**
Red Onion, Tomato, Cucumber, House Vinaigrette.
- ENSALADA DE AGUACATE**
Avocado, Smoked Salt, Black Pepper, Lemon, Olive Oil.
- CAESAR**
Romaine Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing.

MIAMI FOOD

ARROZ CON MANGO Grilled Salmon Filet, Basil Rice, Mango Pico De Gallo, Grilled Lemon Aioli.	26	LOMO SALTADO Certified Angus Beef Strips, Home Fries, Onions, Tomatoes.	29
LOBSTER, SHRIMP & CHORIZO Garlic Herb Cream Sauce Over White Rice.	38	BANDEJA PAISA Beef, Chorizo, Huevo Frito.	33
PAELLA (FAMILY) Marinated Squid, Clams, Oysters, Fish, Prawns, Peppers, Yellow Rice.	50	PABELLON VENEZOLANO Carne Mechada.	33
CHICKEN MILANESA Chicken Breast, Prosciutto, Swiss, Hollandaise, Garlic Mash.	28	FILET MIGNON Brandy Mushroom Sauce, Parmesan Parsley Mash.	41
RACK OF LAMB 6 Grilled Lamb Chops, Homemade Garlic Mash.	38	BISTECCA Premium Rebeye of Perfectly Grilled.	39
ARROZ CON HUEVO Grilled Churrasco, Rice, Fried Eggs, Spicy Ketchup, Scallion, Grilled Lemon.	31	FAMILY PICANHA Serves 2/3P Perfectly Grilled, Choice of 2 Sides.	49
CHURRASCO AL AJILLO Fire Grilled Skirt Steak, Shrimp al Ajillo.	38	PICADA DE LA MESA (FOR 2) Chuleta, Picanha, Pollo, Chorizo, Lamb Chops, Yuca Frita, Tajadas, <i>(Includes a Bottle of La Mesa Wine)</i> .	135
		TOMAAAHAWK Spiced Tomahawk, Choice of 2 Sides <i>(Includes a Bottle of La Mesa Wine)</i>	145



TRADITIONAL

Served with white rice or moro, black beans or frijoles del dia, and one side

FILETE DE PARGO Grilled Snapper Filet, Lime.	27
FILETE CANCELLER Ham and Cheese Crispy Fish Fillet.	27
CHURRASCO DE POLLO Grilled Marinated Chicken.	25
CHULETON AHUMADO 1 Lb Chuleta de Cerdo Ahumada y Encebollada al Punto Guajiro.	28

COCHINITO FRITO Fresh Miami-Style Pork Masitas, Mojo.	26
VACA FRITA Crispy Shredded Beef, Sautéed Onions.	28
CHURRASCO LA MESA Chargrilled Cuban Style Skirt Steak.	33
ENCHILADA DE LANGOSTA Y CAMARÓN Sautéed Shrimp, Lobster, Peppers, House Tomato Sauce, White Rice.	39

DESSERT COMBO \$12

Torta La Mesa + Finest Port
Flan de la Casa + Late Harvest
Cuatro Leches + Late Harvest
Timba la Mesa + Finest Port
House Cream Churros

KIDS MENU \$15

CHICKEN BREAST | CHICKEN TENDERS | BABY CHURRASCO

BAR MENU

SIGNATURES COCKTAILS \$18

LIVING MY BEST LIFE Amsterdam Gin, Lemongrass Syrup, Fresh Pressed Lime Juice, Menta, Cucumber, Canton Ginger.
COJELO SUAVE Amsterdam Vodka, Sage, Pineapple Puree, Fresh Pressed Lime Juice, Simple Syrup, London Essence Tonic Water.
TROPI GALA Diplomatico Reserva Especial, Chambord, Coconut Cream, Pineapple Juice, Fresh Lime Juice.
MIAMI VIBES Jarana Tequila Blanco, Fresh Pressed Lime Juice, Pineapple Puree, Spicy Lemongrass Syrup, Thyme.
CUBICHE Diplomatico, Lime Juice, Watermelon Syrup, Cucumber Watermelon, Mint, Midori Liqueur, London Club Soda.

YA TU SABES! ... (2 SHOTS)

SABOR A MI Jack Daniel Honey Whiskey, Fresh Pressed Lime Juice, Sugar Syrup, Natural Spring Water, Grenadine.
CALIENTICA <i>(spicy)</i> Jarana Tequila Blanco, Pasion Fruit, Fresh Pressed Lime Juice, Simple Syrup, Splash of Prosecco.
CALLE 8 Diplomatico Ambassador, Lime, Classic Glass Bottled of Coke.
305 PORN STAR Jarana Tequila blanco, Fresh Pressed Lime Juice, Pasion Fruit, Aperol.
BEACH PROMISE Diplomatico, Coconut Cream, Pineapple Juice, Granadina.

WINES

	Bottle
SPARKLING	
La Mesa, Prosecco Italy	75
Amatista Moscato, Valencia. Spain	70
Borgo Molino Rose Millesimato, Veneto. Italy	85
Valdobbiadene Prosecco Superiore E.D. Italy	85
Moet Chandon, Champagne	200
Moet Chandon Ice, Champagne	250
Moet Chandon Rose, Champagne	300
Moet Chandon Ice Rose, Champagne	300
Don Perignon, Champagne	600
WHITE	
Ka Karina Victoria Albariño, Rias Baixas. Spain	66
Sebastopol Oaks California Chardonnay. USA	65
Korta Classic Sauvignon Blanc R.SP. Chile	63
PoderNuovo Nicoleo Chardonnay, Tuscany. Italy	80
Santa Margarita, Pinot Grigio, Veneto. Italy	72
ROSE	
La Croix Le Champ des Grillons, Provence. France	75
Beringer, White Zinfandel. California	50

	Bottle
RED	
Chateau Caillivet Graves Rouge Bordeaux. France	85
Ducado de Hoja, Gran Reserva, Rioja. Spain	88
Loculto Crianza, Pesquera, Ribera del Duero. Spain	85
Borgo Molino, Pinot Nero, Veneto. Italy	70
Korta R.Especial Cabernet Sauvignon. Chile	80
Korta Reserva Especial Merlot. Chile	75
Anaia Malbec, Mendoza. Argentina	75
Anaia Cabernet Sauvignon, Mendoza. Argentina	80
ST. Hubert's The Stag, P.r, California. USA	85
Quiet Water Ranch California Pinot Noir. USA	75
PREMIUM WINES	
PoderNuovo Therra Toscana IGT by Bulgari. Italy	100
Livius Single Vineyard Estate Bottle, Rioja. Spain	110
Caymus, Napa, California, USA	230
Anaia Gran Malbec, Agrelo, Mendoza. Argentina	130
Korta Premium Plus+. Chile	110
BY THE GLASS	
La Mesa House Wines (Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio)	10

*Menu items are subject to change due to Covid-19.
20% Included Gratuity is applied To Bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are taking extra precautions during Covid-19 for the safety of our guests.