

MONARQUE

LATIN SOUL

LATIN-INSPIRED DINING

A journey through Latin flavors interpreted through the Monarque table — from Argentina and Brazil to Colombia and Peru. Familiar ingredients, fire, color and memory come together in an elegant private dining experience.

WELCOME

Mini Empanada • Argentine Style

Handmade pastry, slow-cooked beef, onion, spices and a bright herb sauce.

STARTER - CHOOSE ONE

Tiradito of Market Fish

Thinly sliced market fish, citrus-chile leche de tigre, sweet potato and fresh herbs.

Grilled Hearts of Palm

Warm hearts of palm, avocado, tomato, toasted seeds and a vibrant herb vinaigrette.

Crispy Shrimp • Orange & Ginger

Crisp shrimp glazed with orange and ginger, sesame and scallions.

MAIN COURSE - CHOOSE ONE

Argentine Picanha

Fire-grilled picanha, chimichurri, roasted potatoes and seasonal vegetables.

Brazilian-Style Market Fish

Market fish with coconut, tomato, peppers, herbs and a refined moqueca-inspired sauce.

Slow-Braised Short Rib

Tender beef short rib, creamy yuca puree, roasted vegetables and rich natural jus.

FOR THE TABLE

Charred Seasonal Vegetables

Fire-kissed vegetables, fresh herbs and a touch of citrus.

Latin Rice

Fragrant rice finished with herbs and seasonal accents.

DESSERT - CHOOSE ONE

Dulce de Leche & Chocolate

Dark chocolate, dulce de leche, crisp textures and sea salt.

Passion Fruit • Coconut

Bright passion fruit, coconut cream and delicate tropical textures.

Tres Leches, Monarque Style

A refined interpretation of the Latin classic with vanilla, soft cream and caramel notes.

Menus may be adapted to seasonality, dietary preferences and allergies. Final selections are confirmed in advance of the event.

MONARQUE by Chef Luis Hes | Miami