

MONARQUE

MEDITERRANEAN TABLE

MEDITERRANEAN DINING

A sunlit journey through the Mediterranean, where pristine ingredients, olive oil, herbs, citrus, seafood and vegetables come together with effortless elegance. Fresh, generous and designed for sharing.

WELCOME

Whipped Feta & Warm Flatbread

Creamy feta, roasted peppers, herbs, extra-virgin olive oil and warm house-style flatbread.

STARTER - CHOOSE ONE

Grilled Octopus

Tender grilled octopus, roasted potatoes, smoked paprika, parsley and lemon-herb olive oil.

Burrata · Roasted Tomato · Basil

Creamy burrata, slow-roasted tomatoes, basil, aged balsamic and toasted artisan bread.

Mediterranean Prawns

Seared prawns, garlic, tomato, white wine, herbs and a delicate touch of chile.

MAIN COURSE - CHOOSE ONE

Herb-Roasted Branzino

Whole or filleted branzino, lemon, herbs, olive oil and seasonal vegetables.

Rosemary Lamb

Herb-marinated lamb, roasted potatoes, charred vegetables and natural jus.

Ricotta & Pear Ravioli

Handcrafted ravioli with ricotta and pear, delicate creamy sauce, Parmigiano and fresh herbs.

FOR THE TABLE

Rainbow Roasted Vegetables

A colorful selection of seasonal vegetables roasted with olive oil, herbs and sea salt.

Arugula · Pear · Walnut Salad

Arugula, pear, toasted walnuts, Parmigiano and goat cheese with a balanced vinaigrette.

DESSERT - CHOOSE ONE

Monarque Tiramisu

House-made sponge, espresso, mascarpone cream and a subtle orange liqueur note.

Ricotta Cake

Delicate ricotta cake with a fragrant citrus finish and softly whipped cream.

Peaches · Chantilly · Dulce de Leche

Ripe peaches, vanilla chantilly and dulce de leche - a Monarque bridge between Mediterranean simplicity and Latin memory.

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