NATIONAL HOTEL
MIAMI 19 NH 39 BEACH

APPETIZERS

Egg Plant Roll 13
grilled eggplant, cheese & chorizo, agave glaze

Tuna Napoleon 17
ahi tuna, avocado guacamole, crispy wontons

Chorizo Calamari 15
chorizo, grilled calamari, toasted points

SOUP

Gazpacho 7
traditional gazpacho

SALADS

National Caesar 14
romaine heart, croutons, shredded parmesan, caesar dressing

Burratina Caprese 18
heirloom tomatoes, imported fresh Italian burrata,
fresh basil, virgin olive oil, balsamic glaze

Smoked Salmon Niçoise 19
Smoked salmon, haricots verts, tomato, boiled egg, potato, onion, bibb lettuce, anchovies

Tamara 16
greens, berries, blue cheese, raspberry wine vinaigrette

ENTREES

"ALL MAIN COURSES ARE SERVED WITH VEGETABLE BUNDLE"

Grilled Chicken 24
9oz chicken filet, mashed potatoes

Pork Tenderloin 30
seared pork tenderloin, sweet mashed potatoes, bacon bits

Shrimp & Scallops 28
divers scallops, shrimp, coco lopez, fried yucca

Ratatouille 26
seasonal vegetable stir fry, couscous

Steak Frite 29
10oz skirt steak, french fries

Red Snapper 32
snapper, capper cream sauce, white rice

New York Strip Steak 35
12oz center cut, green peppercorn sauce, fries

Wild Shrimp 32
spicy salsa, grilled jumbo Shrimp, spinach risotto

Grilled Mahi-Mahi 27
Mahi-Mahi filet, mango & onion salsa, white rice

DESSERTS

Coco Flan 8
coconut custard flan, biscotti

Bread Pudding 7
almondine bread pudding

Key Lime Pie 8
Fruit salsa, grilled, raspberry

18% service charge and a 9% sales tax will be added to all checks
** Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*