

# 305

THE

## RAW BAR

**HAMACHI CRUDO** C F G R SU 100  
MANGO, ROCOTO PEPPER, LECHE DE TIGRE,  
CORN, AVOCADO

**BLUEFIN TUNA** E F G R S SE SU 120  
PICKLED WATERMELON, CHILI OIL, SESAME,  
FURIKAKE

**OYSTERS** R S SU 25/PC  
SHALLOT & CUCUMBER MIGNONETTE

## MAKI ROLLS

**HAVANA** G SE SO V 70  
MAMI NORI, AVOCADO, CUCUMBER, CRISPY  
SWEET POTATO, VEGAN MAYO

**BLUEFIN ACEVICHADO** F G R S SE SO 95  
SHRIMP TEMPURA, AVOCADO, TOGARASHI

**THE MIAMI VICE** F G R S SE SO 95  
SPICY TUNA, AVOCADO, CUCUMBER, SHRIMP  
TEMPURA, PINK SOY PAPER, MANGO, SWEET  
CHILI SAUCE

**SOUTH BEACH** D E F G SE SO 85  
CRAB MEAT, CREAM CHEESE, AVOCADO, SOY  
PAPER, SPICY MAYO

**OCEAN DRIVE LUXURY** D F G S SO 110  
LOBSTER TAIL, CREAM CHEESE, SPRING ONION,  
CRUNCHY SHRIMP TEMPURA, TRUFFLE OIL

**THE CUBANITO** G SE SO SU 90  
ROASTED VEAL, AVOCADO, CRISPY PLANTAIN,  
CORIANDER, SWEET TAMARIND SAUCE

## SALAD BAR

**BLACK BEAN & CORN SALAD** SU V 65  
SWEET CORN, BLACK BEAN, CORIANDER, TOMATO,  
AVOCADO, LOLLO ROSSO, ORANGE & LIME DRESSING

**GREEN SALAD** A D MU N SU V 75  
KALE, GREEN APPLE, SHAVED RED ONION, GOAT'S  
CHEESE, SMOKED ALMOND, BLACKBERRY, CHAMPAGNE  
VINAIGRETTE

## APPETIZERS

**SPICY GRILLED TIGER SHRIMP** D G S 100  
CHILI MARINADE, LIME

**SQUID ANCHO TOAST** D G N S SE SO 80  
BLACK BREAD, PAPRIKA AIOLI, BEETROOT HUMMUS,  
SEVEN SPICE

**SURF & TURF AREPAS** C D E G S 95  
BRAISED BEEF, CHICKEN SALAD, SHRIMP, COTTAGE  
CHEESE, BIRRIA

**SHORT RIB EMPANADAS** C D G SU 100  
SMOKED PAPRIKA AIOLI, LIME

## TACOS

**VEGETARIAN** D G SU V 60  
MIXED PEPPER, GUACAMOLE, WILD MUSHROOM,  
SALSA VERDE, COTTAGE CHEESE, CRISPY SWEET  
POTATO

**HUEVO FRITO** D E G SU V 65  
GUACAMOLE, JALAPEÑO CREAM, SALSA VERDE,  
WILD MUSHROOM

**MIAMI CRAB** D E F G SU 75  
AVOCADO, KIMCHI, LIME, SPICY DASHI BUTTER

**ANCHO CHICKEN** D G SU 75  
JALAPEÑO CREAM, PICO DE GALLO, SWEET CORN

**BEEF BIRRIA** C D G SU 85  
MIXED CHEESE, RE-FRIED BEANS, JALAPEÑO DIP,  
TOMATO SALSA

**BURRATA** D G N SU 90  
AGED BALSAMIC, TOASTED WALNUT, BASIL OIL,  
GRILLED FIG, CROUTON, SHAVED SPECK, PESTO

**WEDGE SALAD** D E F MU N 75  
ROASTED WALNUT, GREEN APPLE, CANDY TOMATO,  
CAESAR DRESSING, VEAL BACON

A - ALCOHOL, C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN,  
MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.  
CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT. DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

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## PIZZA

VEGGIE SUPREME **D G SU V** 75  
OYSTER MUSHROOM, ROASTED PEPPER, RED ONION,  
KALAMATA OLIVE

OG CHEESE **D G SU V** 85  
TOMATO, MOZZARELLA, PARMESAN, BASIL, OREGANO

HAWAIIAN HEAT **D G SU** 85  
MARINARA, PINEAPPLE, PICKLED JALAPEÑO, MOZZARELLA,  
PARMESAN, VEAL BACON

PEPPERONI **D E G SU** 90  
RANCH SAUCE

MIAMI SLICE **D G SU** 95  
THE 40CM BIG BOY BITE

## SANDWICHES & BURGERS

ALL SERVED WITH CURLY FRIES

LOBSTER ROLL **D E G S SU** 120  
LIME MAYONNAISE, CHIVE

FRIED CHICKEN SANDWICH **D E G MU SU** 95  
THICK SLICED BRIOCHE, ICEBERG LETTUCE, PICKLE,  
SPECIAL SAUCE

CUBAN SANDWICH **C D G MU SU** 115  
PICKLE, MUSTARD, SWISS CHEESE, VEAL BACON,  
BRISKET

CHAMPION DOG **D E G MU SU** 80  
CURRY MUSTARD, PICO DE GALLO, VEAL BACON,  
CRISPY ONION

FRITA CUBANA **D E G SU** 120  
SMASH BURGER, CHORIZO, CRISPY ONION, BABY  
GEM, CUBAN SAUCE, FRIED EGG

DIABLO BURGER **C D G SU** 120  
SMASH BURGER, SMOKED BIRRIA, JALAPEÑO, CHOLULA  
HOT SAUCE, AMERICAN CHEESE, HOT DOG

## DESSERTS

STRAWBERRY CRÈME PUFF **D E G V** 65  
VANILLA MOUSSE, STRAWBERRY SAUCE

YOGHURT PANNA COTTA **D G** 65  
CHAMOMILE, BERRY CRUMBLE

PIÑA COLADA **A D E G N SU** 80  
COCONUT CRUMBLE, RUM-SOAKED SPONGE,  
PINEAPPLE CREAM

## MAINS

ARROZ VERDE **E G N SU V** 95  
AVOCADO, KALE, PICO DE GALLO, PICKLED CARROT,  
BUTTERNUT SQUASH, ROMESCO, POACHED EGG

VONGOLE **A D E G S SU** 145  
CLAM, WHITE WINE, CHILI, CORIANDER

LOBSTER LINGUINI **C D E G S SU** 300  
SPICY TOMATO SAUCE, GARLIC, SHALLOT, PARMESAN

GRILLED SEA BASS **F G SU** 180  
FRIED CASSAVA, CHIMICHURRI, GRILLED LEMON,  
PADRON PEPPER

ROASTED BABY CHICKEN **D G SU** 140  
BABY POTATO, PADRON PEPPER, GUASACACA SAUCE

SURF & TURF PARILLADA **D G S SU** 250  
TIGER SHRIMP, SKIRT STEAK, BEEF CHORIZO, CURLY  
FRIES

OXTAIL TROFIE PASTA **C D E G SU** 150  
TOMATO, MASCARPONE, PECORINO, VEAL JUS

RIB-EYE STEAK & FRIES 300G **D G SU** 250  
CHIMICHURRI

## SIDES

CHARRED GREEN BEANS **D G N V** 45  
ANCHO CHILE ROMESCO, AVOCADO, LIME

GRILLED CORN **D G SU V** 55  
JALAPEÑO, LEMON, COTTAGE CHEESE

ASPARAGUS **D G SE SU V** 45  
SALSA MACHA

SWEET POTATO FRIES **SU V** 45

LOADED CURLY FRIES **D G SU** 55  
CHEESE SAUCE, HOT DOG, SPRING ONION

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## Wine & Sparkling

### RED WINE

	150ML	BTL
SHIRAZ / MERLOT / CABERNET, EAGLEHAWK, WOLF BLASS, SA	50	230
NERO D,AVOLA DALUCA, SICILY, IT	60	290
CABERNET SAUVIGNON, SANTA JULIA, MENDOZA AR	65	315
MALBEC, ALAMOS CATENA, MENDOZA AR	70	340

### WHITE WINE

	150ML	BTL
CHARDONNAY, EAGLE HAWK CHARDONNAY WOLF BLASS, SA	50	230
PINOT GRIGIO, DA LUCA EMOTIVO, IT	60	290
SAUVIGNON BLANC, NORTON SAUV BLANC, MENDOZA AR	65	315
GAVI, LA LUCIANA, PIEDMONT, IT	70	340

### ROSÉ WINE

	150ML	BTL
PINOT GRIGIO "PINK A. F", PIEMONTE, IT	55	260
LE ROSÉ LAPOSTOLLE, COLCHAGUA, CL	65	310

### CHAMPAGNE AND SPARKLING

	125ML	BTL
DA LUCA, PROSECCO DOC, VENETO, IT	60	345
DA LUCA, PROSECCO ROSÉ, VENETO, IT	65	380
LAURENT PERRIER LA CUVÉE, BRUT NV	135	780

## Spirits

### TEQUILA AND MEZCAL

	30ML	BTL
JOSE CUERVO SILVER / GOLD	50	990
1800 SILVER / DEL MAGUEY CREMA MEZCAL	55	1210
1800 REPOSADO	60	1265
KOMOS REPOSADO ROSA	130	2860
CLASE AZUL REPOSADO	165	3630

### RUM

	30ML	BTL
CAPTAIN MORGAN WHITE/BLACK/SPICED	50	990
MALIBU	50	990
CACHAÇA GERMANA SOUL	55	1210
BACARDI 8YO	60	1265

### COGNAC / ARMAGNAC

	30ML	BTL
MARQUIS DE PUYSEGUR VS	50	990
REMY VSOP	80	1760

### VODKA

	30ML	BTL
KETEL ONE	50	990
BELUGA NOBLE	65	1375
BELVEDERE / GREY GOOSE	70	1540

### BRANDY AND EAU DE VIE

	30ML	BTL
TORRES 10	50	990
ARGIOLAS GRAPPA TREMONTIS	50	990
CASA LAPOSTOLLE PISCO	50	990

### WHISKEY

	30ML	BTL
THE FAMOUS GROUSE / FOUR ROSES	50	990
JAMESON	55	1210
JACK DANIEL'S	60	1265
MAKER'S MARK	60	1265
JW BLACK / CHIVAS 12 YO	65	1430
GLENFIDDICH 12 YO	70	1595

### GIN

	30ML	BTL
TANQUERAY / BEEFEATER PINK	50	990
TANQUERAY 10	60	1265
HENDRICK'S / ROKU	65	1375

### LIQUEURS

	30ML	BTL
JÄGERMEISTER / SAMBUCA / LIMONCELLO / AMARETTO	50	990
BAILEYS	55	1210

### BOTTLE BEER

	30	60
HEINEKEN 0.0	30	60
CORONA CAN / HEINEKEN / PERONI	50	60
BROOKLYN IPA	60	60

### DRAFT BEER

	1/2 PINT	PINT
PERONI / CORONA	35	60

## 305 Sangria

### WHITE 75

WHITE WINE, TRIPLE SEC, AGAVE SYRUP, GRAPEFRUIT, FROZEN BERRIES

### ROSÉ 75

ROSÉ WINE, PEACH LIQUEUR, LYCHEE SYRUP, GRAPEFRUIT, FROZEN BERRIES

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## Signature Cocktails

### LA CAPITANA 70

GIN, MARTINI ROSATO, NOILLY PRAT, CRANBERRY JUICE, LEMON JUICE, ANGOSTURA BITTER

### SHORE! LINE 65

GIN, CUCUMBER, BASIL, ROSE SYRUP, LEMON JUICE

### LOS MIAMI 75

RUM, GUAVA PUREE, ROSE SYRUP, LEMON JUICE, BUTTERFLY PEA SODA

### SPICYCLE 80

TEQUILA, WATERMELON HABANERO SYRUP, LEMON JUICE, WATERMELON MINT POPSICLE, TOGARASHI SALT

### COTTON WAVE 80

VODKA, BLUE CURAÇAO, ELDERFLOWER LIQUEUR, LEMON JUICE, SUGAR SYRUP

### PALM BREEZE 85

RUM, AMARETTO SYRUP, PINEAPPLE JUICE, VANILLA

### @THE BAY 90

BUTTERFLY PEA TEA INFUSED VODKA, LIMONCELLO, PROSECCO, ELDERFLOWER SYRUP, LEMON JUICE

### GOLDEN MILE 95

SPICE RUM, PEACH LIQUEUR, PASSIONFRUIT PULP, MIX SPICE SYRUP, LEMON JUICE, MINT LEAVES, DRIED APRICOT

### NO PAIN, NO GAIN 110 BY JIMMY BARRAT

ST.BARTH RUM, MALIBU, YUZU PUREE, BLUE MATCHA BUTTERFLY PEA POWDER, COCONUT CREAM, COCONUT WATER, COCONUT SYRUP, ORANGE JUICE, PINEAPPLE JUICE, LIME JUICE.

## Signature Mocktails

### WHITE CORAL 40

BLACKBERRY, GINGER BEER, LEMON JUICE, SUGAR SYRUP, TABASCO

### SUNSET DIVA 40

ORANGE JUICE, PASSION FRUIT SYRUP, GRENADINE SYRUP, LEMON JUICE, BLUE CURAÇAO, SODA

## Smoothies

### MATCHA 45

MATCHA, DRAGON FRUIT, RED GUAVA PLUM, CHOICE OF MILK

### PASSIONFRUIT AND BERRY 50

PASSIONFRUIT, VANILLA, BLACKCURRANT AND HONEY, ORANGE JUICE, BLACKBERRY

### MANGO 65

MANGO, VANILLA, FRESH PINEAPPLE, FROZEN BERRY

## FEVER TREE

ELDERFLOWER TONIC / INDIAN TONIC	35
MEDITERRANEAN TONIC	35
SODA / GINGER ALE / GINGER BEER	35

## WATER

	500ML	700ML
EIRA STILL	25	30
EIRA SPARKLING	25	30

## TEA

PORTLAND BREAKFAST / MEADOW	25
MAO FENG SHUI / JASMINE	25
MASALA CHAI / LORD BERGAMOT / BRITISH BRUNCH	30

## Iced Coffee & Tea

### ICED COFFEE 35

ESPRESSO CUBE, SUGAR SYRUP, CHOICE OF MILK

### 305 ICED TEA 50

ORANGE, LEMON, LIME, ROSEMARY, CHOICE OF 1001 NIGHT TEA OR MANGO GREEN TEA

### ICED CARAMEL LATTE 55

ESPRESSO, CARAMEL, CREAM, BUTTERFLY PEA TEA, CHOICE OF MILK

## SOFT DRINKS

COCA COLA / COKE ZERO / FANTA /	25
SPRITE / SPRITE LIGHT	25
GINGER BEER	30
RED BULL / RED BULL SUGAR FREE	40
RED BULL RED EDITION	40

## FRESH JUICES

ORANGE / PINEAPPLE/ GREEN APPLE	35
COCONUT	45

## COFFEE

ESPRESSO	20
DOUBLE ESPRESSO / AMERICANO	30
CAPPUCCINO / LATTÉ	30