



6345 Collins Ave, Miami Beach, FL 33141

MENU SELECTION

Breakfast Items

SPECIALTY ITEM

Arepas de Huevo \$12

(Corn Cakes Filled with Egg)

Pan de Yuca \$8

(Colombian Yuca Bread)

Huevos Pericos Con Bistec \$25

(Scrambled Eggs with Tomato and Onion with New York Strip & Papa Frita & pan de yuca)

TRADITIONAL

Continental Breakfast \$14
(Croissant or Bagel with cut fruits & Coffee)

English Breakfast \$14
(Egg,Bacon or Sausage grilled tomato & baked Beans)

American Breakfast \$14
(Two Egg style choice of Bacon or Sausage grilled tomato & Crispy Potato)

All American Pancake \$14
Buttermilk Pancakes berries, butter, maple syrup

Golden Waffle \$14
Crisp Malted Waffle Strawberries, whipped cream, maple syrup

Coffee's & More

DRINK SELECTIONS

Regular (House Roast)	\$5	BOTTLED WATER	TEA SELECTIONS	
<i>Cafe Americano</i> (Espresso shots topped with hot water)	\$6	Fiji Water	\$6	Tea Forte Selection
Decaf	\$5	<i>Sparkling</i> San Pellegrino Small	\$9	Earl grey
<i>Espresso</i> (Brewed Espresso)	\$6	<i>Juices</i>		English breakfast
<i>Double Espresso 2 Shots</i> (Espresso Con Panna)	\$7	Orange Juice	\$7	Green mango peach
<i>Cappuccino</i> (Espresso with a thick milk foam)	\$7	Apple Juice	\$7	Chamomile citron
		Mango Juice	\$7	Citrus mint
		Tomato Juice	\$7	Jasmine green tea

Menu SELECTIONS

LUNCH ITEMS

SPECIALTY ITEMS

Bistec de Carne \$18
(Beef steak with onion and tomato,
white rice and ripe plantain)

Picada Mixta \$26
Meat Assortment chicken,
chicharron, chorizo, clean bun

Sancochos

A thick soup made with meat, GROUND PROVISIONS, and vegetables

de Costilla \$15
(root vegetables, corn, spices and beef ribs)

de Mondongo \$15
(Iced tripe slow-cooked with vegetables such
as bell peppers, onions, carrots, cabbage,
celery, tomatoes, cilantro)

de Pescado \$25
Fish stew with coconut milk accompanied by
coconut rice

Entree & Sandwiches

Cajun Fried Chicken Sandwich \$15

Buttermilk fried chicken breast, pickles heirloom tomato, pickled cucumber & iceberg brioche bun)

Curramba Signature Burger \$18

(grass-fed beef burger, bacon marmalade grilled heirloom tomato, pickled cucumber & arugula, fontina cheese brioche bun)

Chicken Tenderloin Tips \$16

Truffle Fries & Fried Pickles with coleslaw

CURRAMBA FLATBREAD PIZZAS

Chipotle Chicken \$15

Smoked, pulled chicken raised without antibiotics, chopped bacon, grape tomatoes and our fontina and mozzarella blend with garlic flavored cream sauce on our flatbread

Margherita \$15

grape tomatoes, sliced fresh mozzarella and our fontina and mozzarella blend with tomato bell pepper sauce on our flatbread, topped with fresh basil.

Cuban Flatbread \$15

slow-roasted pork, ham, Swiss cheese, fried plantain

CURRAMBA BOWL & TACOS

Curramba Spiced Chicken Bowl \$18
sweet & sour chicken, avocado, grilled pineapple, cucumbers, spicy mayo, scallions, coconut cilantro rice

Hirosi tako poke Bowl \$22
Yellowfin tuna, sea salt, soy sauce, inamona, sesame oil, cucumber limu seaweed, chili pepper Japanese rice

Curramba Carne Asada Bowl \$25
NY strip asado, corn ,sweetpotato, blackbeans,avocado, grilled pineapple, cucumbers, chipotle mayo, scallions, cilantro rice,onion & sour cream

Curramba fish Tacos \$18
(Catch of the day flour tortilla, spicy chipotle aïoli, cilantro tomatillo)

Yoko Sushi Taco \$22
(Wonton taco sushi rice spicy tuna nori fakes Tobico & avocado

Carne Asada \$18
(flour tortilla, spicy chipotle aïoli, cilantro tomatillo pickled red radish jalapeno corn grilled pineapple)

Ceviches

raw seafood marinated in citrus juice until "cooked"
served cold, garnished with pico & lime

HOUSE SPECIALTY ITEM

Curramba

White fish, crab, shrimp lime and orange
juice, red wine vinegar, onions, jalapeños,
Aji Charapita cilantro, avocado herbs &
spices

\$18

South Beach

White fish, scallop lime and grapefruit, Ponzu
red wine vinegar, onions, cayenne pepper,
herbs & spices

\$18

Tsukiji Tokyo

Hirazuki Sea Bass lime and white vinegar,
Yuzu apple cider vinegar, onions,
Takanotsume Japanese Pepper, herbs & spices

\$18

Tiraditos

tiradito is sauced immediately before service served cold,
garnished with sweet potato & Boiled corn

HOUSE SPECIALTY ITEM

Curramba

Hon Maguro Bluefin Tuna, Yuzu lime orange
juice, Agave, onions, jalapeños, wasabi cilantro
avocado aioli with herbs & spices

\$18

South Beach

White fish, scallop lime and
grapefruit, Pineapple Ponzu red wine vinegar,
onions, cayenne pepper, herbs & spice

\$18

Buri-OH Hamachi

yellowtail Hamachi Carpaccio lemon lime
onions, cayenne pepper, herbs & spices with
eel sauce

\$18

TAKO-ASHI Octopus

Thinly sliced and served for tako shabu-shabu
sauce with kimchi sauce ahi aioli cilantro

\$18

Sushi

RAW OR UNDERCOOK

HOUSE SPECIALTY ITEM

Curramba Roll

Shrimp tempura, eel cream cheese, avocado, asparagus, scallions, sesame seeds, and massago. Topped with seared tuna and tempura flakes. spicy mayo, and eel sauce.

\$25

South Beach Roll

Shrimp tempura, avocado, lettuce, jalapeños, and scallions. Side of spicy mayo.

\$15

Tsukiji Tokyo JB Roll

Salmon, Cream Cheese and Scallions



\$15

FUJISAN JB tempura Roll

Salmon, Cream cheese scallion and topped with dehydrated skin salmon flakes

\$18



Takabe Rainbow Roll

A Combination of Tuna, Salmon, White Fish, Avocado and Krab on Top of a California Roll

\$15

Hanasagi Tokyo ISE EBI Roll

Chef's Specialty Roll with Lobster Temp, Asparagus, Cucumber and Avocado Topped with Our Special Crunch, Tobiko and a Touch of Spicy Mayo & Eel

\$35



Spicy Isaki Tuna Roll

Tuna, scallions, and sesame seeds. cucumber Side of kimchee sauce.

\$15



"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Sushi

Naruto Roll



Tuna, krab, avocado, sesame seeds, masago, and scallions, wrapped in paper-thin cucumber. Side of ponzu sauce.

\$15

Shrimp HAKKAKU Tempura

\$15

Shrimp tempura, avocado, asparagus, and scallions. Topped with krab, masago, sesame seeds, and tempura flakes. Side of spicy mayo and eel sauce.

Classic California Roll

\$9

Krab, avocado, cucumber, sesame seeds, and masago.

Sashimi + Boats Lauriat sharing

Sashimi (KEIJI) 3 person



16 PCS of chef's choice assorted fresh-cut seafood

\$45

South Beach Duet 4 person



Curramba roll, California Roll, 12 pcs of sushi, and 12 PCS of sashimi

\$95

The HIRAME Oasis 6 person



Classic California Roll, Naturo roll Shrimp HAKKAKU Tempura Roll, South Beach Roll, 24 pieces of assorted sushi, and 9 pieces of chef's choice of assorted sashimi

\$160

DESSERTS & Drinks

Chocolate Marquise \$12

Key lime Pie \$12

Lava Cake \$12

Coffee

Espresso \$7

Double Espresso \$7

Cappuccino & Specialty \$7

Boba Bubble Tea

Taro \$7

Mango \$7

Green Tea \$7

Tai Tea \$7

Honey dew \$7

Add Popping BOBA

Kiwi - Strawberry - Passion Fruit \$3

Frozen Cocktails

Cool Rum Runner	\$11
dark rum, raspberry purée, banana purée topped with Myers's Dark rum	
Wacky Daiquiri	\$11
a frozen blend of light rum, lime, your choice of mango, banana, strawberry or raspberry	
Frozen Margarita	\$11
tequila, triple sec, sour mix, choice of mango, strawberry or raspberry flavors	
Frozen Mojito	\$12
frozen blend of rum, fresh mint	

Specialty Cocktails

Watermelon Mojito	\$13
Bacardi Dragon Berry rum, watermelon cubes, mint, lime juice	
Mango Skinny	\$13
Belvedere Mango Passion vodka, watermelon, passion fruit purée, Vita coconut water	
CURRAMBA Mango-Rita	\$13
tequila Reposado Haden mango liqueur, lime juice, sour mixs	
CURRAMBA Lemonade	
Elijah Craig bourbon, Mango purée, lemonade	\$15

Wine

Red

Red Invitation Pinot Noir, CA \$11 / 44

Benziger Merlot, CA \$11 / 44

Invitation Cabernet Sauvignon,
California \$12 / 48

Caro Aruma Malbec, Mendoza,
Argentina \$11 / 44

Sparkling \$11 / 44

Santa Margherita, Rosé, Italy \$19 / 76

Lunetta, Prosecco, Italy \$13 / 50

White

Invitation Chardonnay, CA \$12 / 48

Torresella Pinot Grigio, Veneto,
Italy \$13 / 50

Beers

Domestic \$7

Budweiser •

Bud Light

Miller Lite •

Coors Light

Imports \$8

Corona Extra •

Amstel Light

Peroni •

Stella Artois

Corona Light •

Heineken



C A T

Chef Anthony's Table

We speak the good food language®