



The Collab



EARTH

CRISPY CAULIFLOWER 14
Gochujang Glaze, Sesame Seeds, Scallions

MARGHERITA PIZZA 22
Mozzarella, Tomato, Basil

BABY CORN 16
Sweet Soy, Garlic Aioli, Parmesan Cheese

OVEN-ROASTED BEETS 14
Spiced Tahini Yogurt, Micro Herbs Salad
Pine Nuts Gremolata

ROASTED LEEKS 16
Kalamata Olive, Miso Aioli
Sun-dried Tomatoes Vinaigrette

SEA

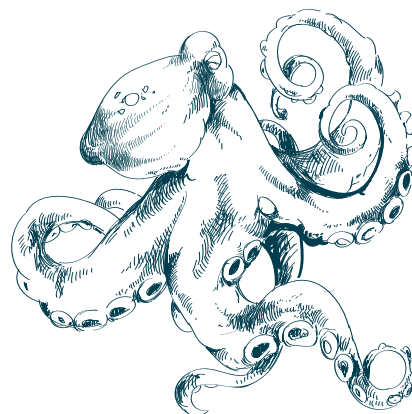
ORA KING SALMON SASHIMI 26
Blood Orange Yuzu Sauce, Apple Chutney

WEST COAST OYSTERS 29
Sweet Shallots Mignonette, Pickled Fresno

BLUE CRAB CROQUETTES 35
Grilled Corn, Aji Amarillo Aioli, Caviar

GRILLED SPANISH OCTOPUS 28
Lime Crema, Piquillo Hazelnut, Wild Watercress

BRANZINO 38
Ginger Shiso, Pickled Fennel, Crispy Capers



LAND



WAGYU PICANHA 49
Jalapeño Corn Purée, Chimichurri

AIRLINE CHICKEN 27
Suchoke Purée, Au Jus, Roasted Pepper Salad

CHICKEN SAUSAGE PIZZA 24
Red Onions, Mozzarella

PACCHERI 36
Braised Beef Cheeks, Mushrooms

NIMAN RANCH PORK TOMAHAWK 51
Honey, Chermoula, Cilantro, Mint

EXECUTIVE CHEF: **NICOLAS MAZIER** | SOUS CHEF: **GINNA RODRIGUEZ** | @theCOLLABmiami

* consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illnesses
Please inform us of any dietary restrictions, so we may do our best to accomodate your needs | An automatic 20% service charge will be added to the check



Welcome to The Collab!

Thank you for joining us tonight as we embark on a culinary journey together. I am genuinely excited to present this menu to you, a creation born out of shared passion and dedication. The kitchen staff, each one of you, played a pivotal role in shaping the inspiration behind these dishes. Your commitment to excellence and creativity has infused every flavor, making this experience truly special. Let's savor the evening and celebrate the artistry that we, as a team, bring to the table!

With gratitude,
Chef Nicolas Mazier