

Garden

- El'Eat House Salad** 8
Charred Shallot Vinaigrette, Olive Oil
Poached Grape Tomatoes, Maytag Blue
Cheese and Toasted Hazelnuts
- Caesar Salad Wedge** 9
Romaine Hearts with Traditional Garlic
and Anchovy Dressing, Grana Padano
and ET Bagel Croutons
- Grilled Asparagus Salad** 10
Fried Egg, Shaved Manchego Cheese,
Parsley Crumbs, and Sherry Vinaigrette
- Kale Salad** 12
Braised and Crispy Smoked Pork Belly
- Tomato and Mozzarella Salad** 11
Mozzarella and Ugly Tomatoes, EVO and
Aged Balsamic
- Superfood Salad** 10
Shaved Brussels Sprouts, Spinach, Kale,
Dried Cherries, Lemon and Honey
Vinaigrette

Our Selection of Caviar

Traditional Garnish

Oysters

West Coast

East Coast

Served with Cocktail Sauce
And Horseradish

Flatbreads

- Flamande** 14
Crème Fraiche, Smoked Prosciutto and
Red Onions
- El'Eat** 13
Tallegio Cheese and Exotic Mushrooms
- Margherita** 11
Crushed Tomatoes, Fresh Mozzarella and
Basil
- Cali** 12
Goat Cheese, Crushed Tomatoes and
Grilled Veggies

Apps

- Deviled Eggs** 7
Add Osetra Caviar +93
- Beef Carpaccio** 15
Thinly Shaved Beef Tenderloin, Truffled
Yuzu Arugula Salad, Crostini and Grana
Padano
- Jumbo Lump Crab Cake** 14
Maryland Style Crab Cake Seasoned with
Old Bay and Topped with Grainy
Mustard Sauce
- Fricadelles** 11
Danish Meatballs with Caramelized
Onions, Mushroom Gravy, and Topped
with Gruyere and Broiled
- Crispy Calamari** 9
Flash Fried Calamari with Thai Peanut
Sauce
- Sautéed Garlic Shrimp** 13
Biscuits and Gravy Style, With White
Wine, Tomatoes and Lemon Butter Sauce
and Corn Butter
- Avocado Fritters** 8
Crispy Breaded and Cumin-Seasoned
Avocado Bites Topped with Sweet and
Spicy Dynamite Sauce

Mains

PEI Mussels	16
In a Portuguese Style Broth of Chorizo, Tomatoes, Garlic, Cilantro and Lime	
Grilled Red Snapper	22
Braised Leeks and Cabbage, Pink Grapefruit, Kalamata Olives	
Salmon Tagine	20
Moroccan Chickpea Stew with Tomatoes, Lemon and Garam Masala	
Crispy Boneless Ashley Farms Chicken	20
Garlic Spinach and Pan Jus	
Lobster Macaroni & Cheese	19
El'Eat Burger	13
8 oz Black Angus Brisket, Chuck and Short Rib Mix, Croissant Bun, Choice of Cheese and Fries	
Cavatappi	15
Asparagus and Speck, Lemon and Butter and Parmesan	
Grilled Seasonal Veggies	14
Butternut Squash and Quinoa	
Barbecue Braised Beef Cheeks	22
Slow Simmered for 7 hours and served with Cheddar Grits	
Crispy Pork Shank	24
Feijoada Style Black Bean Stew and Oranges	

From The Grill

Filet Mignon, 8 oz	29
Ribeye, 16 oz	33
New York Strip, 12 oz	31
Flap Steak, 12 oz	23
Prime Steak Special	MP

All steaks are served with a choice of our **Steak Sauce, Chimichurri, or Maitre d' Butter**

Add Crab +8

Add Butter-Poached Lobster +12

Add Foie Gras +12

Add Maytag Blue Cheese +4

Add Caramelized Onions or Mushrooms +3

Sides

Roasted Mushrooms

Steamed Asparagus

Sautéed Spinach

Garlic Mash

Skinny Fries

Sweet Potato Fries

6

Dessert Menu

Goat Cheesecake with Walnuts, Thyme, Red Berry-Prosecco Sorbet	8
Crème Brûlée	9
Chef Will's Famous Valrhona Chocolate Chunk Cookies	7
Coconut – Yuzu Tart with Green Tea/Rice Ice Cream	8
Chocolate Crunch Bar with Pistachio Ice Cream	9

El'Eat is proud to be the first restaurant in Miami to feature the truly exceptional
High Road Ice Cream from Atlanta

8

El'Eat Coffee and Tea Menu

American Coffee	3.5
Decaf	3.5
Espresso	4
Latte	4
Cappuccino	4
Chocolate Latte	4
Chocolate Cappuccino	4
Hot Tea	4

Bottles and Cans

Angry Orchard Cider	6
Rebel West Coast IPA	6
Sam Adams Seasonal	6
PBR	4
Miller Lite	5
Fat Tire Amber	6
Abita Purple Haze	6
Blue Moon	6
Sierra Nevada Pale Ale	6
New Castle Brown Ale	6
Bells Two Headed IPA	7
Heineken	6
Grolsch	9
Corona	6
Aguila	6
Hoegaarden	6
Pilsner Urquell	6
Stella Artois	6
Presidente	5
Quilmes	5
Amstel Light	6
Brooklyn Lager	6
Bud Light	4
Bass Pale Ale	5
Boddington's Pub Ale	8
Omission Lager Gluten Free	6
Goose Island 312 XSP	6
Goose Island Matilda	12
Koko Brown	6
Polar	4
Estrella Damm Inedit	37

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Murphy's Stout	8
Odoul's Amber NA	4
Krombacher	6
Monk in the Trunk	6
Rouge Hazelnut	9
Sea Dog Blueberry	6
Cigar City Florida Cracker	6
Avery White Rascal	7
Lindeman's Framboise	22
Ommegang Hennepen	10
Left Hand Milk Stout	7
Magic Hat #9	6
Duvel Golden	11
Dogfish 60M	7
Dogfish 90M	10
Ommegang Three Phil.	15
Founders Porter	7
Shiner Ruby Red	6

Draft Beer

Narragansett	7
Wynwood Rubia	7
Guinness	7
Big Road Coconut	7
Sam Adams	7
Funky Buddha	7
Palm Amber	7
Cigar City Jai Alai	7

El'Eat Cocktails

White Linen	12
Tanqueray – Cucumber – Egg Whites – Fresh Lemon J – Sweets – Basil	
Strawberry Grand	12
Patron - Grand Marnier – Strawberries – Basil – Cranberry – Pineapple J - Agave	
Raspberry Surprise	12
Elderflower Liquor – Absolut Citron – Raspberries – Fresh Lime and Lemon J	
Bourbon Fresh	12
Bulleit – Beefeaters – Fresh Lime J – Bitters – Ginger Ale	
Drunke'NO2	18
Cristal – Coco Lopez – Milk's – NO2	

BTG Wine

Chandon Sparkling	15
Louis Charles Sparkling	10
T De Tamar Rose	9
Salvalai Pinot Grigio	9
Valdocea Albariño	9
Seven Sisters Sauvignon Blanc	9
Chateau St. Jean Chard	13
Chateau St. Michelle Riesling	12
Mark West Pinot Noir	8
Clos Du Bois Merlot	12
Josh Cellars Cabernet	8
Tudal FlatBed Zinfandel	13
Santa Marta (Chile)	
Chardonnay	8
Sauvignon Blanc	8
Merlot	8
Cabernet Sauvignon	8
Malbec	8

Sparkling Wine

101	Champagne, Dom Perignon, France	290
102	Champagne, Rose Brut, H. Blin, France	110
103	Champagne, Grand Brut, Perrier Jouet	290
104	Sparkling, Rose, Mumm, Napa	65
105	Sparkling, Chandon, Napa	60
106	Prosecco, Ruffino, Italy	30
108	Cava, Segura Viudas Aria, Spain	32

Here

White

201	Blend, Century, Biltmore N. Carolina	45
202	Chardonnay, Robert Mondavi, Napa	49
203	Chardonnay, Far Niente, Napa	125
204	Chardonnay, Tudal Family Vineyards	52
205	Chardonnay, Mer Soleil, Santa Lucia	78
206	Chardonnay, Zeitgeist, Sonoma	40
207	Gewürztraminer, Two Vines, Columbia C.	33
208	Pinot Grigio, Meridian, Santa Barbara	35
209	Pinot Gris, Sokol Blosser, Oregon	50
210	Riesling, Ch. St. Michel, Columbia Val.	48
211	Sauvignon Blanc, Estancia, Monterrey	40
212	Sauvignon Blanc, Stags Leap, Napa	80

Red

402	Rosso di Nappa, Ca'Momi, CA	30
501	Blend, Estancia, Monterrey	50
502	Cabernet Sauvignon, Baron Herzog, CA	45
503	Cabernet, Mt. Veeder, Napa	99
504	Cabernet, Stags Leap, Artemis, Napa	79
505	Cabernet, Josh Cellars, CA	33
506	Cabernet Franc, Conn Creek, Napa	80
508	Merlot, Charles Krug, Napa	60
509	Merlot, Clos du Bois, Sonoma	50
510	Pinot Noir, Mark West, CA	32

512	Pinot Noir, Wild Horse, Monterey	56
513	Pinot Noir, 10+1 'Money' el Jabali, SRH	105
514	Shiraz, Red Diamond, Washington	38
515	Zinfandel, Tudal Flat Bed, Napa	46

There

Rosé

401	Rose, T de Tamarq, C. d. Provence, France	36
403	Rose, Sancerre, Claireneaux, France	60

White

301	Albariño, Valdocea, Spain	36
302	Chablis, Andre Montessuy, France	47
303	Chardonnay, Alfasi, Central Valley, CH (K)	35
304	Chardonnay, Kim Crawford, Unoaked, NZ	49
305	Gavi di Gavi, Ca Bianca, Piedmonte	45
306	Gruener Veltliner, Grooner, Germany	34
307	Pinot Grigio, Slalvalai, Italy	36
308	Pouilly Fume, Jean Marie Berthier, France	54
309	Riesling, J.J. Christoffel, Germany	64
310	Riesling, Kerpen, Gracher Domprobst	59
311	Sancerre, Berthier, Loire Valley	54
312	Sauvignon Blanc, Cloudy Bay, NZ	80
313	Sauvignon Blanc, Seven Sisters, SA	38

Red

601	Brouilly, Ch. de Saint Lager, France	40
602	Chianti Classico, Ruffino Aziano, Italy	45
603	Malbec, Catena, Argentina	60
604	Malbec, Aguaribay, Chile	43
605	Merlot Casa la Postalle, Chile	48
606	Montepulciano, d'Abruzzo, Italy	36
607	Pinot Noir, Montebenoit, France	40
608	Rioja, Marques de Riscal Reserva, Spain	50
609	Super Tusacn, Modus, Ruffino, Italy	68