

crustacea

daily oyster selection east and west coast, traditional garnish 3 each

jumbo shrimp cocktail spice poached, cilantro cocktail sauce 3 each

seafood tower jumbo prawns, chilled maine lobster, oysters, stone crabs and ceviche served with tostones, cocktail sauce, lemon wedge market price

starters

jumbo lump crab cakes pan seared, crispy leeks and remoulade 14

shrimp ceviche ecuadorian style, roasted tomato, lime & cilantro 12

braised short ribs masa corn cake and crème fraiche 12

tuna tartar oven roasted artichoke, truffle oil 14

south american beef rellena tasting potato, yucca and rice 9

beef carpaccio harris ranch tenderloin, micro arugula, olive oil and lemon crispy garlic crouton 14

salads

knife and fork caesar hearts of romaine, garlic crostini, oven roasted tomatoes 8

mesazul "chop house" salad iceberg lettuce, pepper bacon, tomatoes, avocado and maytag blue cheese 9

plant city tomato tasting heirloom tomatoes, yellow gazpacho, bruschetta 10

MEAZUL

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signature entrees

new age lechon asado	niman ranch pork tenderloin, cuban style roast pork and crispy “chicharrón”, arepa, avocado and cilantro oil	25
slow roasted rotisserie mojo chicken	boniato mashers, citrus-garlic sauce	19
lobster pot pie	maine lobster, cippoline onions, carrots, sweet peas and truffle cream	market price
florida black grouper “oscar”	asparagus, crab claw and hollandaise	28
ahi tuna	jicama fennel ceviche, oil cured tomatoes and cilantro	25
red snapper	pan seared, saffron risotto & tomato fondue	22
12 oz prime churrasco	grilled skirt steak, black beans and rice, chimichurri	28

prime steaks & chops

mesazul serves only usda prime beef and chops, aged up to four weeks, then broiled at 1600 degrees to seal in the juices and flavor. all of our steaks are perfectly seasoned with sea salt, finished with a touch of herb butter and served with our signature selection of chimichurris: traditional, spicy cilantro and roasted red pepper.

chimichurri is a zesty blend of chopped fresh parsley, olive oil, garlic, vinegar and spices. at mesazul, we serve a trio of this beloved Argentinean sauce—the traditional recipe, along with two unique variations.

14 oz kurobuta pork chop	28
12 oz picanha steak	28
8 oz filet mignon	32
colorado lamb chops	35
16 oz ribeye	44
14 oz dry aged new york strip	market price
14 oz bone-in filet mignon	market price

add on steaks

butter poached lobster tail	market price
maytag blue cheese topper	4
grilled jumbo prawns	8

sides

salt crusted loaded baked potato	8	boniato-whipped potatoes	6
grilled asparagus with lemon and olive oil	8	garlic fries	6
truffled macaroni and cheese	8	rum soaked maduros	6
sautéed mushrooms with fine herbs	8	yucca with garlic and olive oil	6
black beans and rice	8	petite lobster pot pie	market price