

NEGRONI MIDTOWN

CUCINA MENU

SALADS

NEW CAESAR \$16

Chicken breast breaded with corn flakes, crispy bacon, croutons, Parmigiano cheese, mixed greens and homemade Caesar dressing. Option: grilled chicken.

LATIN \$17

Grilled shrimps, avocado, red onion, sweet corn, grape tomatoes, mixed greens, carrots, granola and honey-mustard dressing.

✶ PUGLIA \$15

Gorgonzola, grilled zucchini and butternut squash, arugula, quinoa, grape tomatoes, mixed nuts and homemade cilantro lime dressing.

SASHIMI SALAD new \$19

Salmon, hamachi and tuna sashimi, mixed greens, arugula, wakame, mango, onions, cucumber and Nikkei vinaigrette.

BURGERS & PANINIS

Served with home fries

MINI BURGERS SAMPLE \$25 new

Truffle, Criolla and Gino's served in a brioche buns.

TRUFFLE BURGER \$19

Grass fed beef burger, sauteed mushrooms, stracciatella, mixed greens and truffle mayo.

CRIOLLA BURGER \$18

Grass fed beef burger, fried egg, roasted peppers and onions, provolone cheese and chimichurri mayo in a brioche bun.

✶ IMPOSSIBLE BURGER \$19

Plant base beef, arugula, tomatoes, onions and Dijon mustard sauce in a brioche bun. Vegan Option: in a lettuce leaf

GINO'S BURGER \$18

Grass fed beef burger, crispy bacon, pickles, caramelized onions, cheddar cheese and BBQ sauce in a brioche bun.

PANINI CRISPY CHICKEN \$18

Chicken breast breaded with corn flakes, tomatoes, arugula, avocado and homemade honey mustard sauce in a Galician bread. Option: grilled chicken.

PANINI CHIVITO \$22

Grilled beef tenderloin with lettuce, tomatoes, mozzarella, pancetta, ham, onions, roasted peppers, fried eggs and mayo in a Galician bread.

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CUCINA MENU

ANTIPASTI

♥ **PROVOLETA ON FIRE** \$17
Grilled provolone cheese, caramelized onions and flambeed with rum.

TARTARE ^{new} \$19
Tuna tartare, onions, peppers, scallions, sesame, avocado aioli, chipotle mayo, crispy quinoa and truffle ponzu sauce.

RABAS \$16
Crispy calamari rings with lime alioli.

CRISPY SHRIMPS \$17
Breaded with corn flakes served with mango, tomatoes, cucumber and onions salad with avocado sauce.

♥ **BURRATA** ^{new} \$18
Sautéed mixed mushrooms, crispy prosciutto di Parma and Galician toast.

EMPANADAS 1 unit..... \$6
Choose your favorite flavor: Wagyu beef, chicken, spinach, ham & cheese, fugazzeta or corn.

OCTOPUS ^{new} \$24
Grilled octopus with avocado aioli, crispy potatoes and Italian gremolata.

CARPACCIO* \$17
Marinated Angus tenderloin with arugula, Parmigiano cheese, grape tomatoes, garlic chips and Dijon vinaigrette.

TAQUITOS ^{new} \$18
Salmon and shrimps tacos with avocado, tomatoes, celery, cilantro, chipotle mayo and sweet chili sauce.

FLATBREADS

♥ **QUATTRO FORMAGGI** \$17
Mozzarella, gorgonzola, fontina and Parmigiano cheese.

RÓCOLA \$17
Prosciutto di Parma, Italian tomato sauce, mozzarella, arugula and Parmigiano cheese.

♥ **BERLUSCONI** \$17
Mozzarella, caramelized onions, brie cheese and pesto oil.

♥ **NAPOLETANA** \$17
Italian tomato sauce, mozzarella, tomato slices and garlic.

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CUCINA MENU

ENTREES

GNOCCHI TARTUFATO \$20
Cheese stuffed potato gnocchi with truffled mushrooms sauce.

RAVIOLI ^{new} \$20
Short ribs ravioli in a creamy prosciutto, grape tomatoes, basil, mushrooms and Parmigiano sauce.

TAGLIOLINI ^{new} \$26
Squid ink linguini with shrimps, scallops, calamari and mussels in coconut red curry sauce.

WOK ^{new} \$20
Stir fried rice with chicken breast, mixed vegetables in Oriental sauce.

SALMON ^{new} \$29
Seared salmon filet with shrimps, scallops, calamari and mussels in aji panka cream sauce with steamed sushi rice.

TUNA \$24
Sesame crusted tuna tataki with sauteed rice noodles, kale, onions and zucchini in tamarind sauce.

MILANESA NAPO-ARGENTA \$23
Breaded beef or chicken milanese with Italian tomato sauce, prosciutto cotto, mozzarella and roasted peppers served with French fries.

RIB EYE ^{new} \$37
Grilled Argentine rib eye steak with Huancaína mashed potatoes, stir fried vegetables, Nikkei sauce and crispy shoestring potatoes.

SHORT RIBS ^{new} \$38
Slow braised Angus center cut short ribs in Anticuchera sauce, mashed sweet potatoes and pickled red onion.

DESSERTS

DULCE DE LECHE LAVA CAKE \$11
Caramelized banana and banana ice cream.

CHEESECAKE BRÛLÉE ^{new} \$12
White chocolate caramelized cheesecake with mango and passion fruit sauce.

PISTACCHADO ^{new} \$11
Homemade pistachio ice cream, pistachio praline and dark chocolate ganache.

NEW CHOCO NEGRONI \$12
Dark chocolate marquise with negroni wild berries sauce, crispy chocolate tuile and raspberry gelato.



NEGRONI MIDTOWN

SUSHI MENU

NIGIRIS*

Nigiri is a specific type of sushi consisting of a slice of raw fish over pressed vinegared rice. 2 units.

OCTOPUS NIKKEI \$ 9

Octopus with Nikkei sauce, cilantro and chili peppers.

CITRIC SAKE \$ 8

Salmon tataki, citric oil, lime and sea salt.

LOMO CRIOLLO \$ 8

Beef tataki, criolla Nikkei and shoestring potatoes.

FRENCH \$ 14

Tuna, lemon juice, sea salt and foie gras tataki.



TRUFADO \$ 10

Salmon tataki, black truffles and truffle honey.



ANTICUCHERO \$ 8

Hamachi, anticuchera sauce, chalaquita Nikkei.

NIGIRIS SAMPLE 6 units \$ 24

OCTOPUS NIKKEI - CITRIC SAKE - LOMO CRIOLLO - FRENCH

TRUFADO - ANTICUCHERO (One of each)



3201 BUENA VISTA BLVD, MIAMI - @negronimidtown / MENU AVAILABLE FOR DELIVERY.

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NEGRONI MIDTOWN

SUSHI MENU

COMBINADOS*

SAKE \$ 24

12 pieces:
5 Bravo,
5 Tropical &
2 Nigiri Citric Sake.

TRUFADO ^{new} \$ 24

12 pieces:
5 New Latino,
5 Ebi Teri &
2 Nigiri Trufado.

CRIOLLO \$ 24

12 pieces:
5 Huancaíno,
5 Avocado &
2 Nigiri Lomo Criollo.

ANTICUCHERO ^{new} \$ 24

12 pieces:
5 Tartare,
5 Asalmonado &
2 Nigiri Anticuchero.

COMBO TORA 24 \$ 44

24 pieces: Bravo, Tropical, Latino, Ebi Teri (5 each),
Nigiri Citric Sake & Nigiri Trufado (2 each).

COMBO RYU 24 \$ 44

24 pieces: Huancaíno, Avocado, Tartare,
Asalmonado (5 each), Nigiri Lomo Criollo & Nigiri
Anticuchero (2 each).



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SUSHI MENU

MAKIS*

Sushi and raw vegetables wrapped in seaweed

BRAVO \$ 20
Fried breaded shrimps, avocado, covered with hamachi, acevichada sauce and togarashi.

EBI TERI \$ 19
Grilled shrimps and cream cheese covered with salmon, lime tataki and teriyaki sauce.


TROPICAL \$ 19
Grilled shrimps, cream cheese and mango covered with salmon and passion fruit sauce.

HUANCAINO \$ 20
Fried breaded shrimps, brie cheese and avocado covered with hamachi, Huancaína sauce and shoestring potatoes.

TARTARE  \$ 20
Tuna tartare and avocado covered with tuna, Nikkei sauce, scallions and togarashi.

LATINO \$ 18
Salmon, cream cheese covered with guacamole and corn chips.

AVOCADO \$ 18
Grilled salmon and cream cheese covered with avocado, sweet chili sauce and crispy coconut.

BLUE  \$ 20
Blue crab and avocado covered with hamachi tataki, anticuchera sauce and shoestring potatoes.

CRISPY \$ 18
Tuna, cream cheese and avocado served fried with teriyaki sauce.

ASALMONADO \$ 19
Salmon, cream cheese and fennel covered with lox and avocado wasabi sauce.



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SUSHI MENU

TIRADITOS*

Thin slices of fish accompanied with sauce.

MARACUYÁ \$ 17

Salmon, arugula, passion fruit sauce and spring crackers.

OLIVO \$ 18

Octopus, kalamata olives emulsion, togarashi, cilantro, olive oil and spring crackers.

NIKKEI  \$ 17

Tuna, Nikkei sauce, togarashi and baby cilantro.

TRUFFLED \$ 19

Hamachi, truffle ponzu sauce, togarashi and shoestring potatoes.

SASHIMIS*

Sashimi is thinly sliced raw fish that is served without rice. - 4 units -

SALMON \$ 10

OCTOPUS \$ 12

TUNA \$ 10

HAMACHI \$ 12



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SUSHI MENU

CEVICHESES*

Diced marinated fish in citric seasoning.

CLASSIC \$ 16

White fish, red onions, cilantro, peppers, leche de tigre and cancha.

PICOSO \$ 17

White fish and seafood, red onions, cilantro and aji rocoto leche de tigre.

TAMARINDO \$ 17

Tuna, cilantro, tamarind leche de tigre, cucumber, scallions and sesame seeds.

CARRETILLERO ^{new} \$ 24

Shrimps and white fish with aji panka leche de tigre, Peruvian corn and fried calamari rings.

CEVICHE SAMPLE \$ 32

CLASSIC - PICOSO - TAMARINDO - CARRETILLERO\



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