
John Martin's

EST. 1989

CORAL GABLES RESTAURANT MONTH \$35 LUNCH MENU

FIRST COURSE

BEEF CARPACCIO

tomato tartare, French beans, radish salad, vinegar cream, cured egg yolk
or

FRIED GOAT CHEESE

herbed bacon goat cheese, fried prosciutto, irish remoulade

SECOND COURSE

SALMON

roasted carrot, crispy pancetta, sauce vierge
or

BUTCHERS FILLET

seared tenderloin, demi risotto, citrus gremolata, roasted carrot

THIRD COURSE

BANANA BREAD

crème anglaise, red wine berry compote, torched merengue

EXECUTIVE CHEF: CARLOS AGUILERA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

253 MIRACLE MILE, CORAL GABLES, FL 33134 | P: 305-209-0609

John Martin's

EST. 1989

CORAL GABLES RESTAURANT MONTH \$60 DINNER MENU

FIRST COURSE

CEVICHE

fresh corvina, leche tigre, Irish whiskey reduction, shaved onion, sweet potato foam
or

CARROT SALAD

roasted carrots, candied walnuts, truffle pecorino, sweet goat cheese creme

SECOND COURSE

LAMB

herb crusted lamb rack, risotto, buttered turnip, lamb jus
or

CORVINA

roasted corvina, vegetable ratatouille, pomodoro sauce

THIRD COURSE

BANANA BREAD

crème anglaise, red wine berry compote, torched merengue

EXECUTIVE CHEF: CARLOS AGUILERA

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