

Nusr·Et
STEAKHOUSE
MIAMI

**HOST
A LEGENDARY
EVENT**

Whether it's an exclusive dinner or a grand celebration
Nusr-Et Steakhouse sets the stage.

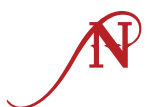
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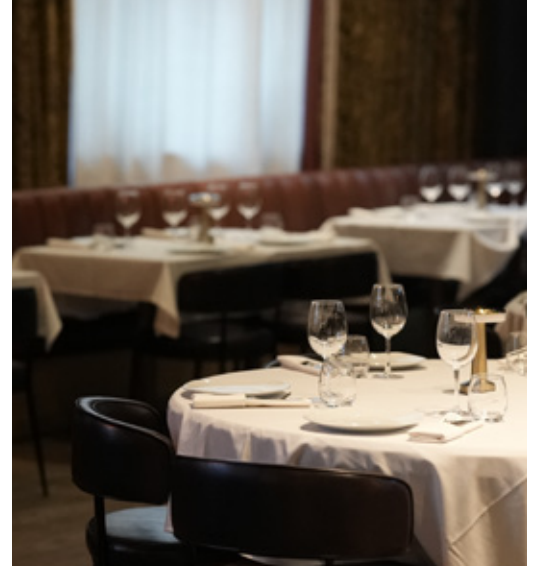
CAPACITY AND SPACE DETAILS:

Main Dining Room	:100pax	1385 sq ft
Cappadocia Center	:36pax	380 sq ft
Cappadocia Back	:36pax	380 sq ft
Chef's Table	:20pax	380 sq ft
Patio	:50pax	500 sq ft
Bar & Lounge	:100pax (standing)	450 sq ft
Full Buyout	:250pax	3750 sq ft

THE ADDRESS: 999 Brickell Ave, Miami, FL 33131 **P:** +1 305-415-9990



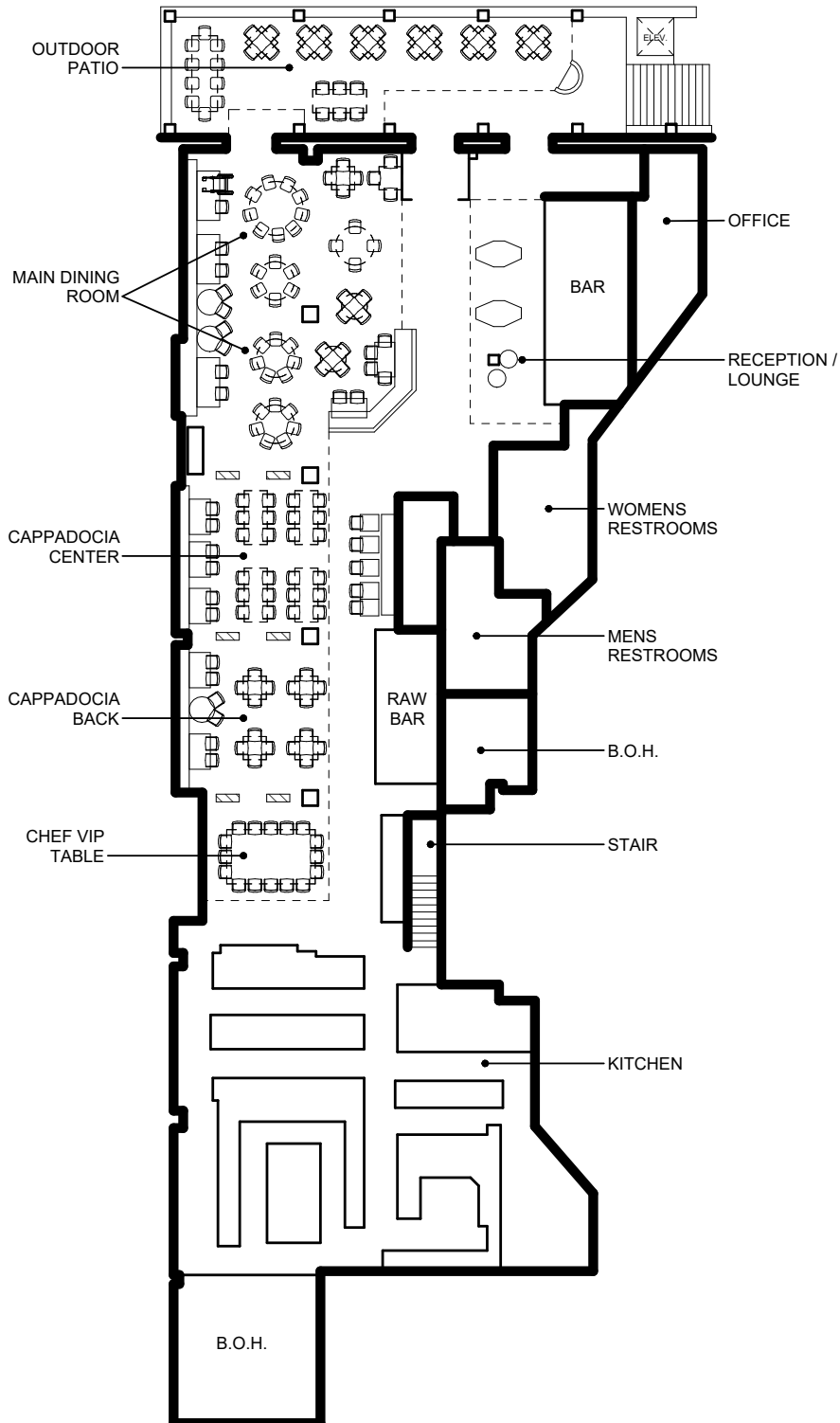






Nusr·Et

STEAKHOUSE
MIAMI





PRE-FIX MENU \$110

STARTERS

CEASAR SALAD

Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Ceasar Dressing

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

SALMON TARTARE

Black Quinoa Salad, Sour Avocado, Aji Amarillo

MAIN COURSE

PRIME NY STRIP

Thick Cut Prime Striploin

ŞAŞLIK

Buttermilk & Spice Marinated Tenderloin Pieces with Shallots, Served On Skewers

HERB CRUSTED SALMON

Garlic Parmesan, Parsley Crusted Salmon With Vegetables And Spinach, with Lemon Herb Sauce

SIDES

Choice of 3 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*



PRE-FIX MENU \$140

STARTERS

CEASAR SALAD

Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Ceasar Dressing

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

SALMON TARTARE

Black Quinoa Salad, Sour Avocado, Aji Amarillo

MAIN COURSE

PRIME NY STRIP

Thick Cut Prime Striploin

PRIME TOMAHAWK

Mustard Marinated Bone In Rib-Eye

HERB CRUSTED SALMON

Garlic Parmesan, Parsley Crusted Salmon With Vegetables And Spinach, with Lemon Herb Sauce

SIDES

Choice of 3 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*



PRE-FIX MENU \$180

STARTERS

NUSR-ET SPECIAL SALAD

Garden Greens, Goat Cheese, Raisins, Green Apples, Pomegranate Seeds, Pomegranate Molasses

BEEF CARPACCIO

Arugula, Parmigiano-Reggiano, Olive Oil, Dijon Mustard, 12 Years Aged Balsamic

SALMON TARTARE

Black Quinoa Salad, Sour Avocado, Aji Amarillo

MAIN COURSE

WAGYU NY STRIP

Thick Cut Wagyu Striploin

PRIME TOMAHAWK

Mustard Marinated Bone In Rib-Eye

HERB CRUSTED SALMON

Garlic Parmesan, Parsley Crusted Salmon With Vegetables And Spinach, With Lemon Herb Sauce

SIDES

Choice of 3 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*



PRE-FIX MENU \$235

STARTERS

ARUGULA & AVOCADO SALAD

Cherry Tomatoes, Parmesan, Pine Nuts, Oranges, Balsamic Dressing

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

BEEF CARPACCIO

Arugula, Parmigiano-Reggiano, Olive Oil, Dijon Mustard, 12 Years Aged Balsamic

MARKET OYSTERS

MAIN COURSE

LOKUM

Thin Cut Wagyu Tenderloin

SALTBAE TOMAHAWK

Mustard Marinated Wagyu Bone In Rib-Eye

CHILEAN SEA BASS

Broccolini, Tarragon Oil, Passion Fruit Butter Aioli, Red Beet Puree

SIDES

Choice of 4 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*



PRE-FIX MENU \$275

STARTERS

BURRATA

Heirloom Tomatoes, Basil And Pine Nut Pesto, Arugula

STEAK TARTARE

Finely Diced Tenderloin, Shallots, Capers, Cognac, Mustard

SEAFOOD PLATTER

Cocktail Shrimp, Market Oysters, Salmon Sashimi, King Crab Leg, Cocktail Sauce, Sashimi Dressing, Red Wine Vinaigrette, Sriracha Aioli

MAIN COURSE

SPAGHETTI

Thinly Sliced Wagyu Striploin

AMOR

Mustard Marinated Wagyu Rib Cap

LAMB CHOP

Seasoned Lamb Chops

GRILLED LOBSTER TAIL

Béarnaise Sauce, Passion Fruit Aioli, Crispy Potatoes, Chives, Served With Asparagus

SIDES

Choice of 4 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*



TRAY PASSED ITEMS

CHOICE OF 5 | \$65 PER PERSON | 2 HOURS OF SERVICE

STEAK TARTARE

Dijon Mustard, Shallots, Capers, Chili Sauce, Cognac, Tarragon Oil

SALTBAE CRAB CAKE

Crab Meat, Roasted Sweet Pepper Sauce, Tropical Salsa

TEMPURA SHRIMP

Served With Homemade Spicy Mango Sauce

WAGYU MEATBALL SKEWERS

Homemade Tomato Sauce, Sprinkled With Parmesan Cheese And Fried Basil

SALTBAE SLIDERS

Wagyu Beef Patty, Crispy Onion, Homemade Blue Cheese Aioli

CAPRESE BITES

Cherry Tomatoes, Fresh Mozzarella Balls, And Basil Leaves, Drizzled Balsamic Glaze

GRILLED ARTICHOKE

Tabbouleh Marinated Grilled Artichoke Hearts

STUFFED MUSHROOM

Silver Dollar Mushrooms Filled With A Blend Of Seasoned Vegetables, Herbs And Mozzarella Cheese

MAC & CHEESE

Creamy Macaroni And Cheese, Made With Blend Of Rich Cheeses

**Price does not include tax and service charges.*



HAPPY HOUR STATIONS

\$60 PER PERSON | 2 HOURS OF SERVICE

SALTBAE SLIDERS

Wagyu Beef Patty, Homemade Blue Cheese Aioli

BBQ ASADO SANDWICHES

Roasted Short Rib Sandwiches With Homemade Barbeque Sauce

SALTBAE FAJITA

Wagyu Striploin Served With Toasted Garlic Bread And Sauteed Vegetables

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Soy Sauce, Crispy Potatoes

MINI SALMON TARTS

Smoked Salmon, Avocado Sauce, Fried Capers, Roasted Red Peppers

MARKET OYSTER +\$10 PP

Fresh Oyster Served With House Cocktail Sauce And Mignonette

DISPLAYS

\$30 PER PERSON

CHEESE & CHARCUTERIE BOARD

Aged Cheddar, Brie, Blue Cheese, Goat Cheese

fig, almonds, pear slices, dried cranberry

Beef Salami, Beef Sausage

**Price does not include tax and service charges.*



COCKTAIL HOUR BEVERAGE PACKAGES

BEER & WINE SELECTION

\$40 PER PERSON | 2 HOURS OF SERVICE

**HOUSE RED
HOUSE WHITE
HOUSE PROSECCO
HOUSE MOSCATO
HOUSE BEER**

BEER, WINE SELECTION & COCKTAIL SELECTIONS

\$50 PER PERSON | 2 HOURS OF SERVICE

**HOUSE COCKTAILS
HOUSE RED
HOUSE WHITE
HOUSE PROSECCO
HOUSE MOSCATO
HOUSE BEER**

**Price does not include tax and service charges.*



BUFFET \$150 PP

STARTERS

COCKTAIL SHRIMP

Served with homemade cocktail sauce

NUSR-ET SPECIAL SALAD

Garden greens, goat cheese, raisins, green apples, pomegranate seeds and molasses

MEAT SUSHI

Thinly sliced striploin, sushi rice, avocado cream, soy sauce, crispy potatoes

MAIN COURSE

LOKUM

Sliced wagyu beef tenderloin

SASLIK

Buttermilk & spice marinated tenderloin pieces with shallots, served on skewers

WAGYU NY STRIP

Thick cut wagyu striploin

PENNE PASTA WITH SEASONED VEGGIES

Seasonal vegetables, sauteed in light garlic olive oil topped with fresh herbs and springled parmesan

HERB CRUSTED SALMON

garlic parmesan, parsley crusted salmon with vegetables and spinach, with lemon herb sauce

SIDES

Choice of 4 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

TROPICAL FRUIT

**Price does not include tax and service charges.*

Ready to make your next event a masterpiece?

Submit a quote request today and let us create an unforgettable experience
for you and your guests.

BOOK YOUR EVENT

Nusr·Et
STEAKHOUSE



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