

NOV – DEC 2026

HOLIDAY SEASON

Celebrate the season

around the fire

Holiday parties, team dinners and year-end celebrations at our Latin steakhouse. Three fixed menus built around the asador, ready to fit your group and your budget.



FIXED MENUS

Starters and mains served sharing style, plus dessert. You pick the dishes in advance.

YOUR BUDGET

Tell us your guest count and budget. We'll help you pick the best option.

25+ YEARS

Of hospitality, with a dedicated team taking care of every detail.

Book your event

Book by Nov 15 · the first toast is on us

[Request a quote](#)

NUESTROS ESPACIOS

A room for every celebration

From a long table for your team to a full buyout for the whole company, we set the space around your group.



Reserved Dining Section

Up to 45 guests

Your own area of the dining room for seated dinners and holiday parties, with the open kitchen and wine wall as backdrop. No room fee.



Cocktail Hour

Add to any event

Start at the bar with sangría and signature cocktails before dinner.



Full Buyout

Up to 60 guests

The whole house, exclusively yours for up to 4 hours. Food & beverage minimum varies by day and time.

Doral, Miami

Lunch & dinner events

Dedicated event host

Fixed menus

Everything served sharing style · select 3 mains in advance
Coffee & soft drinks included · Dietary needs on request

MENU 01

Del Asador

Slow-roasted classics from our oven and grill. The easy crowd-pleaser.

\$60
PER PERSON

STARTERS · SERVED SHARING STYLE

Croquetas de Goat Cheese

Creamy goat cheese croquettes

Chistorras

Sautéed, mushrooms, green apple

Tequeños

Cheese sticks, guava BBQ sauce

Montaditos de Beef

On toasted bread

MAINS · SELECT 3 · SERVED SHARING STYLE

½ Pollo al Horno

Slow-roasted half chicken, house sauce

Pork Belly

Slow-roasted, guava BBQ, mojo canario

Tender Braised Beef

Red wine short rib, mashed potatoes, carrots

Paella Ibérica

Beef, pork, chorizo, blood sausage

DESSERT · SELECT 1

Tres Leches

Crema Catalana

MENU 02

Mar y Tierra

Grilled sirloin meets the paella pan. Land and sea for mixed groups.

\$65
PER PERSON

STARTERS · SERVED SHARING STYLE

Crispy Camarones

Golden shrimp, silky vizcaína sauce

Paella Bites

Crispy paella rice topped with shrimp

Tortilla Española

Classic potato omelette, aioli

Chicharrones

Crispy pork belly bites

MAINS · SELECT 3 · SERVED SHARING STYLE

Sirloin Steak (½ lb)

Chimichurri, asparagus, mushrooms, roasted potatoes

Tender Braised Beef

Red wine short rib, mashed potatoes, carrots

Paella Marinera

Shrimp, mussels, clams, calamari

Arroz Negro

Squid ink rice, calamari, clams, aioli

DESSERT · SELECT 1

Mousse de Nutella

Tiramisú

MENU 03 · SIGNATURE

La Gran Parrilla

USDA Prime off the fire, Ibérico on the board. Our most complete celebration.

\$79
PER PERSON

STARTERS · SERVED SHARING STYLE

Chef's Board Ibérico

Paleta ibérica de bellota, bread, olives, fruit

Calamares Andaluza

Crispy squid, lime, aioli

Camarones Aji-yo

Sautéed shrimp in garlic sauce, aioli, parsley

Provoleta con Miel

Grilled provolone, truffle honey, oregano

Patatas Bravas Cargadas

Brava sauce, aioli foam, chistorra

MAINS · SELECT 3 · SERVED SHARING STYLE

USDA Prime Skirt Steak (½ lb)

Fire-grilled, chimichurri, asparagus, mushrooms, roasted potatoes

Branzino

Roasted, vizcaína sauce, lime zest

Creamy Lobster Rice

Slow-cooked rice, lobster bisque, brandy

Shrimp & Chistorra Paella

Roasted peppers, onions, aioli

DESSERT · SELECT 1

Basque Cheesecake

Churros con Chocolate

We'll find the right option for your budget.

- 1 **Tell us** your date, guest count and budget per person.
- 2 **We tailor** your menu: swap dishes, add sides or a bar package.
- 3 **Book online** through Catering & Events at latremenda.us.

ADD TO ANY MENU

Chef's Board Cheese

Yuca con Chimichurri

Maduros

Truffle Mashed Potatoes

BOOK BY NOV 15

*The first
toast is on us*

Welcome sangría or cava for every guest

+ a \$100 dinner for the organizer

Groups of 20+

A LA BARRA · AT THE BAR

Open bar packages



Beer & Sangría

\$20 · 1 hour

\$32 · 2 hours

\$44 · 3 hours

+\$12 each additional hour

BEERS

1906 Reserva · Estrella Galicia · Estrella Galicia Gluten Free · Estrella Galicia 0,0 · Hatuey · Estrella Damm · Inedit

SANGRÍAS

Red · White · Sparkling

El Cóctel

\$25 · 1 hour

\$40 · 2 hours

\$55 · 3 hours

+\$15 each additional hour

SIGNATURE COCKTAILS

La Tremenda · Mojito · Ginger Mule · The Italian Martini · Margarita · The Spanish Cooler · Tinto de Verano · Espresso Martini

BURBUJAS

Mimosa · Prosecco

Plus all beers and sangrías

PREMIUM

La Reserva

\$32 · 1 hour

\$52 · 2 hours

\$68 · 3 hours

+\$15 each additional hour

Everything in El Cóctel, plus:

RED WINES

La Tremenda, Monastrell · La Purísima, Blend · Jean Bouchard, Pinot Noir

WHITE WINES

La Tremenda, Sauvignon Blanc & Merseguera · Bodegas LAN, Verdejo

Let's plan your celebration

latremenda.us

Tax & service charge not included. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please notify us of any food allergies; we cannot guarantee against cross-contamination.