

La Ventana Miami Beach

710 Washington Ave Miami Beach FL 33139 · +13056730912 · Updated: May 29, 2026

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MOST ORDERED 12

Bandeja Paisa	\$32.00
authentic colombian plate with skirt steak,white rice,red beans,sweet plantains,egg,fried pork belly, chorizo or morcilla, avocado and arepita	
Churrasco	\$38.00
10oz angus skirt steak served with rice and fried patacones	
Empanadas	2 for \$16.00
3 colombian patties stuffed beef, chicken or cheese	
Pollo en Salsa Criolla	2 for \$26.00
chicken breast slowly cooked in homemade creole sauce served with a mixed rice and beans all topped with a micro cilantro	
Patacones Costeño	2 for \$20.00
fried patacones topped with fresh guacamole	
Guacamole Burger	2 for \$22.00
8oz premium beef or chicken topped with cheese,tomato,salad.homemade guacamole and french fries	
Ceviche de Chicharron	2 for \$21.00
Marinated crispy pork belly, typically includes lime juice, onions, and cilantro, served atop fried plantain slices.	
Sancocho	\$25.00
Tender beef chunks, corn on the cob, and potatoes in a savory broth, served with white rice, avocado slices, and lime wedges.	
Tres Leches	\$13.00
it consists of a sponge cake bathed with three types of milk evaporated milk,heavy cream and condensed milk,it is accompanied with an egg whites meringue	
Mojarra	\$36.00
whole fried fish topped with pico de gallo and cilantro served with mixed rice and beans and fried patacones	
Postobon Manzana	\$7.00
Apple-flavored soda from Colombia, typically featuring a refreshing and sweet taste.	
Shrimp Ceviche	\$23.00
marinated raw shrimps cooked in fresh lime juice mixed with red onions,cilantro and patacones	

APPETIZER 7

Fried Calamari	\$24.00
Crispy battered calamari rings, served golden brown with marinara sauce drizzle.	

Guacamole Arepitas	\$18.00
Fresh, creamy avocado dip, seasoned with lime and cilantro. Perfect for sharing.	
Mi Tierra	\$18.00
COLOMBIAN CULINARY EXPERIENCE	
Arepita Paisa	\$18.00
Cornmeal patties with choice of chicken, beef, or shrimp.	
Patacon de la Casa	\$18.00
Fried green plantain typically topped with shredded beef, fresh cheese, avocado, tomato, lettuce, and garlic sauce.	
Tacos Paisa	\$20.00
Spicy chorizo or crispy chicharron options in a taco. Latin-American flavors.	
Tacos La Ventana	\$20.00
Soft corn tortillas typically filled with seasoned meat, fresh pico de gallo, and creamy avocado.	

SALADS ²

Avocado Salad	\$19.00
Avocado, tomatoes, red onions, fresh lime juice, olive oil, topped with fresh cilantro.	
Caesar Salad	\$18.00
Classic Caesar Salad with Crisp Romaine, Parmesan, Croutons, and Signature Caesar Dressing.	

CHEF RECOMMENDATIONS ⁵

Mojarra with Shrimp	\$40.00
Whole fried tilapia paired with sautéed shrimp, typically accompanied by rice and salad.	
Picanha with Shrimp	\$45.00
Picanha steak served with tender shrimp. Choice of temperature: Rare to Well Done.	
Mix Seafood For Two	\$120.00
A medley of seafood, typically includes shrimp, octopus, and various fish, designed to share between two.	
Mix Grill For Two	\$100.00
A selection of Latin-American grillades, offered in temperatures from rare to well done. Perfect for sharing.	
Surf & Turf Paella	\$120.00
Seared beef and seafood combo, choice of rare to well done.	

ENTREE ⁷

Cazuela De Mariscos	\$36.00
mixed fresh seafood casserole served with rice and fresh yuca croquette	
Picanha	\$38.00
Rare, Medium Rare, Medium, Medium Well, or Well Done.	

Paella **\$40.00**

Salmon **\$36.00**

Rare, Medium Rare, Medium, Medium Well, Well Done.

New York Steak **\$42.00**

mixed rice and beans topped with 12oz angus strip loin, pico de gallo, cilantro, all served with fried patacones and extra pico de gallo side

Cazuela Antioqueña **\$30.00**

Slow-cooked beans, pork belly, chorizo, sweet plantains, and avocado in a traditional Colombian stew.

Langostino Camarones al Ajillo **\$34.00**

local shrimps cooked on criolla souse topped with florida langostino all serverd with rice and fresh sweet plantains.

PASTAS 2

Pasta Alfredo **\$26.00**

Fettuccine Alfredo Linguine or fettuccine pasta with creamy Alfredo sauce.

Seafood Pasta **\$38.00**

Shrimp, mussels, calamari, and scallops typically tossed with pasta in a creamy seafood sauce.

BURGERS & SANDWICH 3

Toston Burger **\$21.00**

8oz premium beef or chicken on 2 deep fried green plantain with cheese, salad, tomato, onions and french fries

Classic Cheeseburger **\$20.00**

Juicy beef patty, melted cheese, fresh lettuce, tomato, pickles, and onions in a toasted bun. Available temperatures: Rare to Well Done.

Double Cheeseburger **\$26.00**

Juicy patties topped with double cheese. Choose cooking temperature: Rare, Medium Rare, Medium, Medium Well, or Well Done.

VEGGIES 2

Veggie Arepa **\$18.00**

Grilled cornmeal cake topped with sautéed bell peppers, tomatoes, onions, and fresh cilantro.

Veggie Tacos **\$19.00**

Corn tortillas filled with a medley of sautéed vegetables, typically includes bell peppers, onions, and black beans, garnished with pico de gallo and guacamole.

KIDS 3

Kids Baby Churrasco **\$13.00**

Kids Baby Churrasco Burger. Options for cooking: rare to well done.

Kids Chicken Fingers **\$13.00**

Breaded chicken tenders, typically accompanied by french fries.

Kids Chicken Breast**\$13.00****SIDES** 10

Side Coconut Rice**\$10.00**

Fragrant basmati rice simmered in rich coconut milk, typically garnished with a sprinkle of toasted coconut flakes.

Side Mash Potatoes**\$8.00**

Mashed potatoes: Smooth and creamy mashed potatoes, typically mixed with butter and milk.

Side Maduro**\$10.00**

Sweet ripe plantains, fried until they achieve a caramelized exterior.

Side Patacones**\$10.00**

Twice-fried green plantains, served as a crispy and golden side dish.

Side Yuca Croquette**\$10.00**

Yuca croquette is a deep-fried ball of mashed yuca typically filled with a savory center, served as a Latin American side dish.

Side Arepa Choclo**\$10.00**

Grilled sweet corn arepa typically includes melted cheese.

Side French Fries**\$10.00**

Crispy Golden Fries, Perfectly Salted - A Classic Side Treat

Side Papa Criolla**\$10.00**

Side papa criolla typically includes small, yellow Colombian potatoes, prepared in a traditional creole style.

Side White Rice**\$10.00**

Fluffy Steamed White Rice, a Perfect Side

Side Beans**\$10.00**

Beans simmered with a blend of Latin American herbs and spices, offering a simple yet satisfying complement to any meal.

DESSERT 3

Flan**\$12.00**

swwtened condensed milk,whole milk,vanilla sextract with caramel topping

Guava Cheesecake**\$12.00**

Creamy cheesecake infused with guava puree, nestled atop a crisp crust.

Chocolate Lava Cake**\$15.00**

Rich, moist chocolate cake with a creamy, melted chocolate center.

WATER 2

San Pellegrino**\$12.00**

Imported sparkling mineral water.

Acqua Panna**\$12.00**

Imported flat mineral water.

JUICES 3

Sweet Tea**\$10.00**

Refreshing sweet tea brewed to perfection.

Juice Cranberry**\$10.00**

Cranberry juice: Typically includes freshly pressed cranberries for a tart and refreshing drink.

Juice Orange Natural**\$12.00****SODAS** 6

Colombiana**\$7.00**

Sparkling Colombian-flavored soda with a unique, tropical fruity taste.

Sprite**\$7.00**

The cold, refreshing flavors of lemon and lime, perfectly blended.

Ginger Beer**\$7.00**

Refreshing, Sparkling Beverage with a Zesty Ginger Kick

Red Bull**\$7.00**

Typically includes caffeine, taurine, sugar, and vitamins, offering a sweet and tangy taste.

Coca-Cola**\$7.00**

The cold, refreshing, sparkling classic that America loves.

Diet Coke**\$7.00**

A crisp, refreshing taste you know and love with zero calories.