Suviche SoBe

1119 16th St. South Beach, FL 33139 · +13057773555 · Updated: Jan 14, 2026

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BRAIN FOOD 7

Tataki **$12.00**

Seared tuna, avocado, orange honey, lemon, soy, toasted peanuts.

Tartar

Tuna or salmon, avocado, sweet chilli, sesame oil, ponzu, wonton chips

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Tuna: $5.50

Add Salmon: $6.50

Tartar Salmon: $12.00

Tartar Tuna: $12.00

Edamame Al Wok **$8.50**

Edamame, aji amarillo, aji panca, sesame oil, soy.

Bang Bang Shrimp **$12.00**

Crispy shrimp, aji amarillo, sweet chilli, orange honey, ponzu.

Lomo Saltado Spring Rolls **$9.00**

Crispy wonton, tenderloin, onions, tomatoes, aji panca, cilantro, huancaina.

Tiradito Bi-Color **$10.00**

Wild caught white fish, crema de aji amarillo, acevichada, fresh lime juice.

Chupe **$8.00**

Creamy chowder, aji panca, shrimp, fish, rice.

SALADS 4

House Salad **$6.00**

Spring mix, cucumber, carrot, tomatoes, red onions, ginger dressing.

Quinoa Salad **$11.00**

Spring mix, quinoa, red onions, tomatoes, carrots, cucumber, avocado, Parmesan cheese, teriyaki ginger dressing.

Tataki Salad **$14.00**

Tuna tataki, spring mix, cilantro, avocado, mango vinaigrette, sesame.

SuViche Salad **$15.00**

Sushi rice, spring mix, pickled ginger, avocado, carrot, cucumber, leche de tigre, acevichada, choclo, cancha, sesame seeds.

CAUSAS 3

Causa Original

Infused mashed potato, aji amarillo, fresh lime juice.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Chicken: $2.95

Add Steak: $5.95

Causa Original Tuna: $12.00

Causa Original Chicken: $12.00

Causa Original Crab: $15.00

Causa Original Salmon: $15.00

Causa Original Spicy Tuna: $15.00

Causa Saltado **$13.00**

Crispy causa, panko, lomo sauce.

Causa Acevichada **$14.00**

Infused mashed potato, aji amarillo, fresh lime juice with a ceviche on top.

MINDBOMBS 5

Arroz Chaufa

Fried rice, hoisin, oyster sauce, soy, red bell pepper, red onions, scallions.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Onion: $0.25

Add Pepper: $0.25

Add Tomato: $0.25

Add Chicken: $2.95

Sub Quinoa Hot: $2.00

Sub Brown Rice Hot: $2.00

Add Seafood: $4.95

Add Shrimp: $4.95

Add Steak: $5.95

Arroz Chaufa Mushroom: $15.00

Arroz Chaufa Chicken: $16.00

Arroz Chaufa Tenderloin: $17.00

Arroz Chaufa Shrimp: $18.00

Arroz Chaufa Seafood: $18.00

Saltado

Lomo sauce, red onions, tomatoes, scallions, cilantro, rice, fries.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Onion: $0.25

Add Tomato: $0.25

Add Pepper: $0.25

Sub Brown Rice: $1.00

Sub Quinoa: $1.00

Sub Salad: $1.95

Sub Sweet Potato: $1.95

Add Chicken: $2.95

Add Shrimp: $4.95

Add Seafood: $4.95

Add Steak: $5.95

Saltado Mushroom: $15.00

Saltado Chicken: $16.00

Saltado Tenderloin: $17.00

Saltado Shrimp: $18.00

Saltado Seafood: $18.00

Aji de Gallina

$16.00

Shredded chicken breast, aji amarillo cream sauce, Parmesan cheese, walnuts.

Pescado a lo Macho

Wild caught white fish, aji amarillo, aji panca, cream, garlic, cilantro.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Potato: $0.50

Sub Brown Rice: $1.00

Sub Quinoa: $1.00

Sub Sweet Potato: $1.95

Sub Salad: $1.95

Add Fish: $3.95

Add Shrimp: $4.95

Sub Salmon Hot: $6.95

Pescado a lo Macho Fish: $16.00

Pescado a lo Macho Seafood: $20.00

Pescado a lo Macho Shrimp: $20.00

Arroz Humedo

Aji amarillo, aji panca, Parmesan cheese, red bell pepper, tomatoes, salsa criolla.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Onion: $0.25

Add Pepper: $0.25

Add Tomato: $0.25

Add Chicken: $2.95

Sub Brown Rice Hot: $2.00

Sub Quinoa Hot: $2.00

Add Shrimp: $4.95

Add Seafood: $4.95

Add Steak: $5.95

Arroz Humedo Mushroom: $15.00

Arroz Humedo Chicken: $16.00

Arroz Humedo Steak: $17.00

Arroz Humedo Shrimp: $18.00

Arroz Humedo Seafood: $18.00

TALLARINES 3

Tallarin Saltado

Udon noodles, lomo base, red onions, tomatoes, scallions, pepper acevichada.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Onion: $0.25

Add Pepper: $0.25

Add Tomato: $0.25

Add Chicken: $2.95

Add Shrimp: $4.95

Add Seafood: $4.95

Add Steak: $5.95

Tallarin Saltado Mushroom: $14.00

Tallarin Saltado Chicken: $15.00

Tallarin Saltado Tenderloin: $16.00

Tallarin Saltado Shrimp: $17.00

Tallarin Saltado Seafood: $17.00

Tallarin A Lo Macho

$19.00

Crispy flounder filet, udon noodles, aji amarillo, aji panca, cream, garlic.

Tallarin Huancaina

Udon noodles, huancaina, soy reduction, red onions, tomatoes, cilantro.

AVAILABLE OPTIONS

$0.95

Add Avocado: $0.95

Add Onion: $0.25

Add Pepper: $0.25

Add Tomato: $0.25

Add Chicken: $2.95

Add Shrimp: $4.95

Add Seafood: $4.95

Add Steak: $5.95

Tallarin Huancaina Mushroom: $15.00

Tallarin Huancaina Chicken: $16.00

Tallarin Huancaina Tenderloin: $17.00

Tallarin Huancaina Shrimp: $18.00

Tallarin Huancaina Seafood: $18.00

FEATURES 11

Spicy Salmon Roll **$13.00**

Soy paper, spicy salmon, mango, avocado, tempura flakes, crema de aji amarillo.

Tataki Roll **$14.00**

Mango, avocado cream cheese, jalapeno, tuna tataki, lomo sauce, pepper acevichada.

Jalea Roll **$12.50**

Truffle Roll **$14.00**

Soy paper, spicy salmon, avocado, cucumber, tempura flakes, truffle yuzu, pepper acevichada.

Empanada de Aji de Gallina **$4.00**

Ceviche Verde Small Fish **$9.00**

Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Small Shrimp **$10.00**

Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Regular Fish **$15.00**

Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Regular Shrimp **$17.00**

Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Fish and Shrimp **$16.00**

Shrimp, mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Seafood **$17.00**

Shrimp, calamari, octopus, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

BRUNCH 14

Seasonal Fresh Fruit **$8.00**

Eggs Any Style **$12.00**

Farm fresh whole eggs, bacon, farm-style bread

Build Your Own Omelette **$11.00**

Heartwise Omelette **$13.00**

Fresh egg whites, asparagus, onions, portobello mushrooms

Chorizo Scramble **$14.00**

Argentinian chorizo, fresh scrambled eggs, tomatoes, sliced avocado, farm-style bread

Steak and Eggs **$21.00**

Filet mignon bites, shallot cream, fresh scrambled eggs, tomatoes, farm-style bread

NY Strip & Eggs **$38.00**

Argentinean NY strip, fried eggs, rustic potatoes, chimichurri

Novecento Benedict **$22.00**

Poached eggs, hollandaise sauce, English muffin, skirt steak

Salmon Benedict **$15.00**

Poached eggs, hollandaise, English muffin, smoked Scottish salmon

Bacon Pancakes **$15.00**

Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon

French Toast Argentino **$14.00**

Brioche bread, condensed milk, dulce de leche sauce, whipped cream

Avocado Toast **$14.00**

Avocado mash, poached eggs, farm-style bread

Salmon Toast **$17.00**

Smoked Scottish salmon, capers, smoked eggplant aioli, poached eggs, farm-style bread

Croque 900 **$13.00**

Croissant ham, fried eggs, mozzarella, bechamel

PRIMER TIEMPO 12

Burrata **$16.00**

Burrata cheese, tomatoes, basil

Calamares **$15.00**

Crispy calamari rings, homemade tartar sauce and marinara

Carpaccio **$16.00**

Herb crusted filet mignon, citrus vinaigrette, olive oil, parmesan, capers, smoked eggplant aioli

Ceviche **$16.00**

Wild-caught mahi mahi, leche de tigre, avocado, smashed green plantains

Provoleta **$15.00**

Grilled thick-cut provolone cheese, tomatoes, oregano

Pulpo a La Brasa **$21.00**

Char-grilled octopus, chimi whipped potatoes, smoked paprika

Soup of the Day **$8.00**

Tartar de Salmon **$16.00**

Salmon, avocado, herb aioli, red onions

Empanada Steak **$6.00**

Hand cut steak

Empanada Chicken **$5.50**

Creamy all natural chicken

Empanada Ham and Cheese **$5.50**

Empanada Spinach and Cheese **$5.50**

ENSALADAS 4

Ensalada Novecento **$26.00**

Skirt steak, mixed greens, tomatoes, avocado, crispy French fries, dijon vinaigrette, demi glace

Gorgonzola y Pera **$14.00**

Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette

Kale Caesar **$14.00**

Kale and romaine mix, homemade Caesar dressing, croutons, parmesan cheese

Kale Salad **$15.00**

Crispy kale, tomatoes, quinoa, avocado, red onions, feta cheese, cucumber, kalamata olives, mango vinaigrette

PARA PICAR 4

Mollejas **$6.00**

Sweetbreads

Chorizo **$5.00**

Argentinian style sausage

Morcilla **$5.00**

Blood sausage

Picada Criolla **$32.00**

All natural chicken, chorizo, vacio steak, and a choice of two empanadas

SANDWICHES 4

Lomito **$21.00**

Thinly-sliced filet mignon, mozzarella, ham, crispy bacon, lettuce, tomato, mayonnaise, French baguette

Hamburguesa Clasica **$17.00**

Snake River Farm American wagyu, mozzarella, tomato, lettuce, herb aioli, sesame brioche bun

Hamburguesa Novecento **$19.00**

Snake River Farm American wagyu, mozzarella, ham, crispy bacon, tomato, herb aioli, fried egg, sesame brioche bun

Choripan **$14.00**

Argentinian sausage, herb aioli, salsa criolla, French baguette

PARRILLA 10

Ojo De Bife **$42.00**

Argentinian ribeye

Entrana **$34.00**

Skirt steak

Vacio **$27.00**

Flap steak

Picana **$25.00**

Top Sirloin

Lomo **$36.00**

Argentinian filet mignon

Pollo **$22.00**

Half boneless all-natural chicken

Branzino **$34.00**

European sea bass

Bife de Chorizo **$36.00**

Argentinean NY strip steak

Parrillada Classica - Classic Argentinean Meat Platter (Serves 3-4) **$74.00**

Picana, Vacio, Pollo, Chorizo and Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes

Parrillada Novecento - Novecento Style Traditional Argentinean Meat Platter **$98.00**

Entraña, Bife de Chorizo, Pollo, Chorizo, Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes

MILANGA 3

Milanga Ribeye **$25.00**

Traditional Argentinean ribeye milanese

Milanga Tenderloin **$22.00**

Traditional Argentinean filet mignon milanese

Milanga All Natural Chicken **$19.00**

Traditional Argentinean all natural chicken milanese

PROVISIONES 12

French Fries **$4.00**

Jasmine Rice - 900 **$4.00**

Salad - 900 **$4.00**

Mashed Potato - 900 **$4.00**

Potato Salad - 900 **$4.00**

Burnt Tomato - 900 **$4.00**

Zingy Potatoes - 900 **$6.00**

Asparagus - 900 **$6.00**

Charred Asparagus

Truffle Fries - 900 **$6.00**

Roasted Sweet Potato - 900 **$6.00**

Sauteed Spinach - 900 **$6.00**

Sauteed Vegetables - 900 **$6.00**

SEGUNDO TIEMPO 3

Salmon - 900 **$29.00**

Homemade mango mojo, with your choice of one house side

Risotto Carne **$27.00**

Filet mignon, demi glace, arborio rice, Parmesan

Risotto Mariscos **$28.00**

PASTAS 7

Pomodoro Novecento

Spaghetti, tomato sauce, burrata cheese, basil

AVAILABLE OPTIONS

$2.00

Add Mozzarella: $2.00

Sub Gluten Free Pasta: $2.00

Sub Side Pasta: $3.00

Sub Bolognese: $3.00

Add Chicken Diced: $4.00

Add Mixed Vegetables: $4.00

Add Portobello: $4.00

Add Chicken Diced: $4.00

Add Avocado: $5.00

Add Chorizo: $5.00

Add Calamari: $6.95

Add Pulpo: $6.95

Add Chicken Breast: $7.00

Add Salmon: $8.00

Add Chicken Breast: $8.00

Add Salmon: $9.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Seafood (Shrimp, Calamari, Octopus): $13.00

Add Entrana: $14.00

Add Entrana: $14.00

Add Entrana: $14.00

Gnocchi Gratinado

$21.00

Ricotta gnocchi, Parmesan sauce, au gratin

Parmesano

Spaghetti, parmesan cream, all natural chicken

AVAILABLE OPTIONS

$2.00

Add Mozzarella: $2.00

Sub Gluten Free Pasta: $2.00

Sub Side Pasta: $3.00

Sub Bolognese: $3.00

Add Chicken Diced: $4.00

Add Mixed Vegetables: $4.00

Add Portobello: $4.00

Add Avocado: $5.00

Add Chorizo: $5.00

Add Calamari: $6.95

Add Pulpo: $6.95

Extra Chicken: $6.00

Add Chicken Breast: $7.00

Add Salmon: $8.00

Add Albondigas: $8.00

Add Salmon: $9.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Seafood (Shrimp, Calamari, Octopus): $13.00

Add Entrana: $14.00

Add Entrana: $14.00

Add Entrana: $14.00

Bolognese

Tagliatelle, housemade short rib ragu

AVAILABLE OPTIONS

$2.00

Add Mozzarella: $2.00

Sub Gluten Free Pasta: $2.00

Sub Side Pasta: $3.00

Sub Bolognese: $3.00

Add Chicken Diced: $4.00

Add Mixed Vegetables: $4.00

Add Avocado: $5.00

Add Calamari: $6.95

Add Pulpo: $6.95

Add Chicken Breast: $7.00

Add Salmon: $8.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Seafood (Shrimp, Calamari, Octopus): $13.00

Add Entrana: $14.00

Add Entrana: $14.00

Rosso

Fusilli, pink sauce, smoked bacon, oregano

AVAILABLE OPTIONS

$2.00

Add Mozzarella: $2.00

Sub Gluten Free Pasta: $2.00

Sub Side Pasta: $3.00

Sub Bolognese: $3.00

Add Chicken Diced: $4.00

Add Mixed Vegetables: $4.00

Add Portobello: $4.00

Add Chicken Diced: $4.00

Add Avocado: $5.00

Add Chorizo: $5.00

Add Calamari: $6.95

Add Pulpo: $6.95

Add Chicken Breast: $7.00

Add Salmon: $8.00

Add Chicken Breast: $8.00

Add Salmon: $9.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Shrimp: $10.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Vacio: $12.00

Add Seafood (Shrimp, Calamari, Octopus): $13.00

Add Entrana: $14.00

Add Entrana: $14.00

Add Entrana: $14.00

Ravioli Funghi **$22.00**

Mushroom and ricotta ravioli, creamy truffle sauce

Puttanesca de Mariscos **$28.00**

Spaghetti, shrimp, calamari, octopus, pomodoro, capers, olives, crush red pepper

TIEMPO EXTRA 4

Todo Chocolate **$12.00**

Warm chocolate truffle cake, whipped cream, chocolate ice cream

Flan **$11.00**

Creme caramel, whipped cream and dulce de leche

Panqueques Novecento **$12.00**

Handmade caramelized dulce de leche crepes, vanilla ice cream

Souffle de Dulce de Leche **$10.00**

Warm dulce de leche truffle cake with banana ice cream

NA BEVERAGES 13

Coke	**$2.50**
Coke Zero	**$2.50**
Sprite	**$2.50**
Coke Can	**$3.50**
Diet Coke Can	**$3.50**
Coke Zero Can	**$3.50**
Sprite Can	**$3.50**
Mexican Coke	**$5.00**
Mexican Sprite	**$5.00**
Small Sparkling	**$4.50**
Large Sparkling	**$7.00**
Small Still	**$4.50**
Large Still	**$7.00**

SAKE 4

Joto One Cup **$11.00**

One Cup "Graffiti Cup" Honjozo - 180ml. Tasting Notes: Light and fresh, notes of juicy green grape and watermelon.

Kunizakari Nigori **$12.00**

Kunizakari Nigori - 200ml. Tasting Notes: plush, velvety Nigori sake with calming and rustic flavors

Hakushika Junmai Namachozo **$16.00**

Hakushika Junmai Namachozo - 300ml. Tasting Notes: refreshingly cool aroma and mild taste

Ozeki Platinum Junmai Daijingo **$22.00**

Ozeki Platinum Junmai Daijingo - 300ml. Tasting Notes: refreshingly dry sake with fruity aroma

WINE 8

Borsao, Garnacha, Spain Btl **$28.00**

This wine shows all the varietal character of the Garnacha from Campo de Borja. It is light-bodied, refreshing, exuberant and fruity, pure and lusty spiciness and with a complex and long aftertaste.

Nieto Senetiner Malbec, Mendoza, Argentina Btl **$32.00**

Deeply colored wine that offers aromas of ripe red fruits and plum with hints of vanilla. Medium-bodied with long finish and smooth tannins.

McManis Fmly Vineyard, Cabernet Sauvignon, California Btl **$32.00**

Full-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha. Certified Sustainable.

Santa Julia, Pinot Grigio, Mendoza, Argentina Btl **$28.00**

Good balance, nice acidity with long and fresh finish.

Mont Gravet, Cotes de Gascogne, France Btl **$28.00**

This Colombard grape is a cousin of the Chenin Blanc, being rich and full of flavor on the palate with a lingering finish.

Clifford Bay, Sauvignon Blanc, New Zealand Btl **$28.00**

This wine is all about expressive fruit flavors. On the palate the wine is balanced and juicy with vibrant acidity and mouthwatering salinity that lead to a crisp, dry finish.

Sebastiani, Chardonnay, North Coast, US Btl **$32.00**

Light and golden color with aromas of fresh apples, citrus and nectarine. The palate is rich yet crisp with oaky finish.

Zardetto Prosecco, Italy Btl **$14.00**

187ml bottle Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Zesty and stylish, it is the quintessential sparkling aperitif.

BOTTLED BEER 8

Corona Light BTL	**$7.00**
Heineken Btl	**$7.00**
Heineken Light BTL	**$7.00**
Mangolandia BTL	**$7.00**
Mangolandia Bucket	**$25.00**
Peroni BTL	**$7.00**
Quilmes BTL	**$7.00**
Stella Artois BTL	**$7.00**