

Baires Grill Brickell

1010 S Miami Ave Brickell 33130-4109 · +17865804923 · Updated: Jan 14, 2026

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APPETIZERS 5

Soup of The Day \$8.00

Sausage \$6.00

Empanadas \$6.00

(Fried or Grilled) Beef - Chicken - Ham & Cheese - Spinach - Onion & Cheese - Corn

Grilled Provolone Cheese

AVAILABLE OPTIONS

Argentine Semi-hard Cheese, Homestead Heirloom Tomatoes, Fresh Oregano Infused Oil, Oregano Leaves

\$18.00

Add Arugula: \$4.00

Add Prosciutto: \$8.00

Prosciutto & Burrata*

\$20.00

Thinly Sliced Italian Prosciutto, Local Artisan Burrata Cheese

ENTREES 9

Steak & Eggs* \$24.00

Petit Skirt Steak, Organic Eggs, Roasted Potatoes, Mixed Lettuce

Chicken & Eggs* \$22.00

Chicken Breast, Organic Eggs, Roasted Potatoes, Mixed Lettuce

Skirt Steak* \$30.00

Our Famous Certified Black Angus Skirt Steak with Fries

Flap Steak* \$26.00

8oz Certified Black Angus Flap Steak with Mashed Potatoes and Demi Glace

Salmon* \$22.00

Jasmine Rice, Mushroom Confit, Balsamic Reduction

Grilled White Fish \$20.00

Steamed Broccoli, Cherry Tomato, Grilled Potato, Herb Tartar Sauce

Organic Chicken Plate \$20.00

With Arugula Salad & Lemon Vinaigrette

8oz Grilled Picanha \$24.00

Grilled Potatoes, Charred Tomato and Corn Salad

Lemony Chicken Breast

\$20.00

Baked Sweet Potato, Quinoa, Baby Spinach Salad

SALADS 8

Greek \$17.00

Cherry and Confit Tomato, Bell Peppers, Red Onions, Kalamata Olives, Feta Cheese, Cucumber, Mixed Greens, Oregano Vinaigrette

Arugula Salad AVAILABLE OPTIONS

Local Farm Baby Arugula, Red and Yellow Cherry Tomatoes, Shaved Parmesan, Honey Lemon Vinaigrette

\$16.00

Add Milanese: \$7.00

Cobb \$20.00

Grilled Chicken Breast, Maytag Blue Cheese, Crispy Bacon, Avocado, Hard Boiled Eggs, Tomato, Mixed Greens, Lemon Vinaigrette

Tuna Nicoise* \$21.00

Pan Seared Tuna, Grilled Potato, Red & Yellow Cherry Tomato, Kalamata Olives, Haricot Vert, Soft Boiled Eggs, Mixed Lettuce, House Vinaigrette

Salmon \$21.00

Salmon Filet, Avocado, Tomato, Celery, Radish, Cucumber, Mixed Greens, Dill Leaves

Quinoa \$16.00

Red and White Quinoa Mix with Brunoise of Roasted Zucchini, Eggplant, Bell Pepper, Cucumber, Fresh Herbs. Served with Avocado, Cherry Tomatoes, Alfalfa Sprouts, Lemon Vinaigrette

Grilled Chicken Salad \$18.00

Tomato Wedges, Avocado, Mixed Greens

Baires Steak Salad \$23.00

Pan Seared Steak & Caramelized Onions, Glazed with Soy Sauce, over Organic Greens, Tomato Wedges, Avocado

PASTA 7

Gnocchi \$19.00

Sage Cream, Gratin, Parmesan Cheese

Penne Pesto Cream \$20.00

Grilled Chicken, Confit Tomato

Cheese Ravioli \$20.00

Marinara, Parmesan Cheese

Spinach Ravioli \$20.00

Parmesan Cream, Sauteed Mushrooms, Sundried Tomato

Lemony Mascapone & Spinach Spaghetti \$20.00

Fresh Tomato, Basil, Green Peas

Butternut Squash & Chicken Penne	\$20.00
Broccoli florets, Mozzarella Cheese	
Spaghetti with Burrata Cheese	\$20.00
Baby Heirloom Tomatoes, Basil, Black Pepper, Olive Oil	

MILANESAS 3

Beef or Chicken	\$20.00
Mila Napolitana	\$24.00
Marinara, Ham, Mozzarella, Cheese, Tomato, Oregano, Hint of Parmesan	
Baires	\$24.00
Baby Arugula, Campari Tomato, Honey Lemon Vinaigrette	

SIDES 12

Mixed Salad	\$6.00
Jasmine Rice	\$6.00
French Fries	\$6.00
Idaho Baked Potato	\$6.00
Mashed Potatoes	\$6.00
Sweet Potatoes Fries	\$8.00
Truffle Parmesan Fries	\$8.00
Mashed Squash	\$8.00
Creamed Spinach	\$8.00
Sautéed Broccoli	\$8.00
Seasonal Grilled Vegetables	\$8.00
Grilled Asparagus	\$8.00

SANDWICHES 11

Milanesas	\$18.00
Beef or Chicken, Lettuce, Tomato & Mayo	
Lomito	\$20.00
Beef Tenderloin, Ham, Cheese, Eggs, Roasted Red Onions, Tomato	
Parma Prosciutto & Mozzarella*	\$18.00
Tomato, Pesto, Kalamata, Olives, Arugula	

Caprese	\$16.00
Fresh Mozzarella, Heirloom & Confit Tomatoes, Basil Leaves, Olive Oil Drizzle	
Veggie	\$17.00
Marinated Eggplants, Sweet Roasted Peppers, Feta Cheese, Baby Arugula	
Chicken Philly	\$19.00
Mozzarella Cheese, Roasted Peppers and Onions	
Grilled Chicken Sandwich	\$17.00
Melted Mozzarella, Basil Mayo, Tomato & Arugula	
Steak and Brie	\$20.00
Caramelized Onions and Fries, Crispy Bacon, Baby Arugula	
Ham & Cheese	\$16.00
With Scrambled Eggs on the side	
Baires Gourmet Burger	\$20.00
Prime Beef Burger topped with Blue Cheese, Mushrooms, Bacon, Onion Rigs, Arugula & Tomato	
Baires Signature Burger*	\$20.00
Beef Burger topped with Swiss Cheese, Crispy Bacon, Organic Egg, Grilled Onions, Lettuce & Tomato	

BOWLS 5

Chicken Skewers & Hummus Bowl	\$20.00
Marinated Chicken, Jasmine Rice, Cucumber, Lettuce, Dill, Onions, Grilled Eggplant, Fresh Mint and Peanuts, Yogurt Dressing	
Glazed Salmon & Quinoa Bowl	\$20.00
Broccoli Florets, Spinach, Roasted Sweet Potatoes, Cilantro, Cucumber, Alfalfa Sprouts, Radishes, Almonds, Miso and Sesame Dressing	
4 Grains & Feta Cheese Bowl	\$20.00
Lentil, Rainbow Quinoa, Roasted Chickpeas, Farro, Baby Spinach, Roasted Vegetables, Avocado, Scallions, Tahini Dressing	
Beef Bowl	\$22.00
Sautéed Onions and Peppers, Avocado, Grilled Potatoes, Tomatoes, Barley, Baby Greens, Soft Egg, Mustard Seed, Balsamic Dressing	
Sauteed Chicken Bowl	\$20.00
Sautéed Onions and Peppers, Basil, Asparagus, White Rice, Baby Arugula, Peanuts, Balsamic Dressing	

WRAPS 5

Steak Wrap	\$18.00
Tender Sliced Steak Sautéed with Mixed Greens, Onions, Rice, Avocado & Tomato	
Milanesas Wrap	\$18.00
Russian Style Potato Salad, Mixed Greens & Tomato	
Grilled Chicken Wrap	\$18.00
Baby Arugula, Hummus, Grilled Zucchini & Feta Cheese	

Chicken Caesar Wrap	\$18.00
Diced Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing	
Sauteed Chicken Wrap	\$18.00
Sautéed Onions, Peanuts, Basil, Soy Sauce, Lettuce, White Rice	

CHEESE BOARD 7

Manchego	\$10.00
Grana Padano	\$10.00
Brie	\$10.00
Truffled Provolone with Porcini	\$10.00
Artisan Burrata	\$10.00
Choice of Two Cheese	\$18.00
Choice of Three Cheese	\$25.00

TO SHARE 3

Parrillada	\$80.00
Includes: Skirt Steak, Flap Meat, Short Ribs, Chicken, Sweetbreads, Sausage, Blood Sausage. Choice of Two Side Orders	
Skin Skirt Steak	\$76.00
Entraña con Cuero. Our Famous Certified Angus Skirt Steak. Choice of Two Side Orders	
Prime Whole Flap Steak	\$115.00
Vacío Entero. Served with Mixed Salad Bowl and French Fries Bowl	

FROM THE GRILL 11

Certified Angus Skirt Steak	\$38.00
Entraña Angus Certificada; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Short Ribs	\$34.00
Asado de Tira del Centro; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Prime Flap Steak	\$36.00
Vacío Prime; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Filet Mignon	\$42.00
Lomo; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Ribeye Steak	\$46.00
Ojo de Bife; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
New York Steak	\$42.00
Bife de Chorizo; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	

Cowboy Steak	\$74.00
Ojo de Bife con Hueso; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Prime Picanha	\$34.00
Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Half Boneless Chicken	\$29.00
Medio Pollo Deshuesado; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Chicken Breast	\$24.00
Pechuga de Pollo; Choice Of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	
Angus Burger	\$24.00
Mozzarella, Tomato, Lettuce, French Fries	

PASTAS ⁶

Spaghetti Bolognese	\$26.00
Sautéed with Our Secret Grandma's Bolognese Sauce	
Gnocchi	\$24.00
Homemade Butternut Squash Dumplings in Blue Cheese Sauce, Malbec Reduction, Caramelized Figs	
Ravioli	\$24.00
Ricotta or Spinach Ravioli with Pesto & Marinara Sauce	
Pappardelle with Mushroom Ragù	\$26.00
Fresh Pappardelle, Seasonal Mushrooms, Thyme, Extra Virgin Olive Oil	
Short Ribs Agnolotti Gratin	\$27.00
Sage Infused Cream Sauce	
Prosciutto di Parma Tortellini*	\$26.00
Pesto and Cream Infusion	

FROM THE SEA ³

Tuna Steak	\$34.00
Daily Fresh Tuna, Sushi Grade, Roasted Jalapeno Avocado Puree, Homemade Citrus Broth, Caramelized Ginger, Bed of Jasmine Rice	
Branzino	\$34.00
Fresh Branzino with Mediterranean Sauce and Choice of Side Order	
Salmon	\$32.00
Fresh Salmon Filet, Char-grilled. Choice of Mixed Salad, Jasmine Rice, French Fries, Baked Potatoes, Mashed Potatoes	

MAIN COURSE ³

Pastel de Papa	\$24.00
Argentinean Classic Potato and Ground Beef Pie	

Cowboy Steak 40 Oz. **\$120.00**

Two side orders

Linguini Frutti di Mare **\$36.00**

Black Linguini, Assorted Seafood, Marina Sauce

BAR BITES 10

Prosciutto & Parmesan **\$14.00**

Beef Carpaccio **\$14.00**

Baby arugula, Parmesan Cheese, Herb Crostini

Provoleta **\$14.00**

Matrimonio **\$10.00**

Sausage - Blood Sausage

Empanada Duo **\$10.00**

(Choice of Two) Fried or Grilled

Patatas Bravas **\$8.00**

Spicy Sauce, Lemon - Garlic Aioli

Onion Rings **\$10.00**

Mini Tablita Baires **\$18.00**

Sausage, Empanada, Sweetbreads

Happy Burger **AVAILABLE OPTIONS**

Beef Burger, Mozzarella Cheese, Lettuce, Tomato, Potato Chips

\$16.00

Add on Bacon: \$2.00

Mini Cheese Board **AVAILABLE OPTIONS**

Manchego - Burrata - Brie - Parmesan Truffled Provolone. Choice of:

One: \$8.00

Two: \$15.00

Three: \$20.00

CRAFTED COCKTAILS 12

Spicy Mamacita

Herradura Silver Tequila, Passion Fruit Puree, Fresh Lime, Habanero Syrup, Cilantro

Cucumber Martini

Hendricks Gin, Cucumber, Fresh Basil, Lime Juice

Take It Easy

Organika Life Vodka, Strawberries, Fresh Lime Juice, Basil

Temptation Spritz

Tempt Gin, Chinola, Grapefruit, Tonic, Rosemary

Golden Hour

Flor De Caña 12 Years, Citrus Juice, Dehydrated Lemon, Bubbles

Espresso Martini

Stoli Vodka, Espresso Shot, Kahlua

Mezcalita Azul

Amaras Mezcal, Blue Curacao, Fresh Lime Juice, Rosemary Agave Syrup

Classic Old Fashioned

Woodford Reserve Bourbon, Raw Sugar, Orange Peel, Angostura Bitters

Fresh Watermelon Martini

Stoli Vodka, Fresh Watermelon, Mint Leaves, Fresh Lime Juice

Malbec Sour

Heaven's Door Bourbon, Malbec Wine, Fresh Lemon Juice, Raw Sugar, Dehydrated Lemon

Blue Negroni

Tulchan Gin, Lagoon Bay, Luxardo Bianco

La Mulita

Organika Vodka, Fresh Lime Juice, Ginger Beer

SPIRITS 6

Tequila

Vodka

Rum

Gin

Scotch

Whiskey

WINE (BY THE GLASS) 5

Prosecco

Chardonnay

Sauvignon Blanc

Malbec

Cabernet Sauvignon

BLENDS AND OTHER REDS FROM ARGENTINA 12

Rutini Cabernet-Malbec	\$28.00
Amalaya Gran Corte, Salta	\$46.00
Malma, Pinot Noir, Patagonia	\$48.00
Norton Privada Blend, Mendoza	\$58.00
Rutini Dominio, Malbec-Cab Franc, Valle de Uco	\$66.00
Alpasion Gran Cabernet Franc, Valle de Uco	\$68.00
Benmarco Expresivo, Gualtallary	\$72.00
Marcelo Pelleriti, Blend of Terroir, Valle de Uco	\$78.00
Susana Balbo Brioso, Valle de Uco	\$98.00
Alpasion Prívate Selection, Valle de Uco	\$106.00
Fin del Mundo "Special Blend", Patagonia	\$110.00
Nicolas Catena Zapata, Mendoza	\$212.00

CABERNET SAUVIGNON FROM ARGENTINA 7

Alta Vista, Mendoza	\$40.00
Las Perdices, Mendoza	\$42.00
Benmarco, Valle de Uco	\$46.00
Felino by Paul Hobbs, Mendoza	\$50.00
Marcelo Bocardo Reserve, Mendoza	\$52.00
Susana Balbo Signature, Valle de Uco	\$58.00
Catena Alta, Mendoza	\$118.00

REST OF THE WORLD 8

Marques de Riscal Rioja Reserva, Spain	\$54.00
Emilio Moro, Ribera del Duero, Spain	\$70.00
Rosso di Montalcino, Roberto Cipresso, Tuscany	\$74.00
Le Volte, Supertuscan, Italy	\$78.00
Quilt Cabernet Sauvignon, Napa Valley	\$90.00
Hess Collection, Allomi Cabernet Sauvignon, Napa Valley	\$94.00
Red Schooner, By Caymus, Napa Valley	\$110.00

Caymus Cabernet Sauvignon, Napa Valley **\$194.00**

CHAMPAGNE & SPARKLING WINE 4

Moet Brut Imperial, France **\$36.00**

Prosecco, Italy **\$42.00**

Veuve Cliquot Brut, Reims, France **\$164.00**

Dom Perignon, Moet & Chandon, Brut, France **\$550.00**

ROSE & WHITE WINE 10

Norton 1895, Moscato, Mendoza **\$40.00**

Pinot Grigio, Italy **\$40.00**

Norton 1895 Chardonnay **\$40.00**

Norton 1895 Sauvignon Blanc, Mendoza **\$40.00**

Blue de Mer, Languedoc France **\$42.00**

Colome Torrontes, Salta **\$42.00**

Marques de Riscal, Verdejo, Spain **\$44.00**

Sonoma-Cutrer Chardonnay **\$68.00**

Groth Sauvignon Blanc, Napa Valley **\$70.00**

Grgich Hills Chardonnay, Napa Valley **\$102.00**

CHAMPAGNE & WHITES 7

Pinot Grigio **\$11.00**

Prosecco **\$12.00**

Sauvignon Blanc **\$12.00**

Rose **\$12.00**

Chardonnay **\$12.00**

Marqués de Riscal Verdejo **\$12.00**

Somoma-Cutrer Chardonnay **\$16.00**

REDS 8

Alta Vista Malbec **\$11.00**

Alta Vista Cabernet	\$11.00
Malma, Pinot Noir	\$13.00
Marcelo Pelleriti Malbec	\$14.00
Marques de Riscal Rioja Reserva	\$15.00
Susana Balbo Cabernet Sauvignon	\$15.00
Susana Balbo Malbec	\$15.00
Norton Privada Blend	\$16.00

BOTTLE 2

Heineken	\$8.00
Corona	\$8.00

DRAFT BEER 7

La Rubia	\$8.00
Peroni	\$8.00
Blue Moon	\$8.00
Michelob Ultra	\$8.00
Stella Artois	\$8.00
Alhambra 1925	\$8.00
Lagunitas IPA	\$8.00

MENU 4

Entraña	\$18.00
With Side of French Fries, Mashed Potatoes, Jasmine Rice or Mixed Salad	
Milanesita (Beef or Chicken)	\$14.00
With Side of French Fries, Mashed Potatoes, Jasmine Rice or Mixed Salad	
Grilled Chicken Breast	\$14.00
With Side of French Fries, Mashed Potatoes, Jasmine Rice or Mixed Salad	
Kid's Pasta (Spaguetti, Penne or Gnocchi)	AVAILABLE OPTIONS
With Marinara or Alfredo Sauce	\$12.00
	Add Bolognese Sauce: \$4.00

DESSERTS 1

Ice Cream Scoop

\$6.00

SOFT DRINKS 2

Fountain Soda

\$3.00

Fresh Lemonade

\$5.00
