

# PULSE

MIAMI

## DINNER MENU

### SOUPS

<b>Borscht</b>	<b>\$12</b>
<b>Classic Mushroom Soup</b>	<b>\$14</b>
<b>French Onion Soup</b>	<b>\$15</b>

### SALADS

**Classic Greek Salad**     **\$19**  
Mix of cherry tomatoes, cucumbers, red onions, bell peppers, and olives topped with marinated feta, olive oil and lemon juice

**Healthy Touch Salad**     **\$20**  
Spinach, baby arugula, sliced pears, goat cheese, dried cranberries, walnuts, house pearl dressing

**Shrimp Avocado Salad**     **\$23**  
Bed of arugula, avocado, shrimp, drizzled with house special dressing

**Heart of Summer Salad**     **\$21**  
The juicy and sweet watermelon perfectly paired with creamy feta surrounded by crisp arugula

**Eel Kani Salad**     **\$24**  
Grilled marinated eel, shredded crab, cucumbers, seaweed, spicy mayo dressing

**Truffle Burrata Salad**     **\$24**  
Served with garlic tomatoes, and toasted sourdough with anchovy paste spread

**Fresh Crab Olivier**     **\$25**  
Specially crafted potato salad with fresh crab lump meat, house special dressing

**Duck Salad**     **\$27**  
Crispy duck slices, spring mix, red slaw, mandarins, mix of nuts,

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# COLD/HOT APPETIZERS

## Jerusalem Hummus \$15

Homemade hummus with olive oil, served with warm pita bread

Add mushrooms \$4

Add grilled octopus \$8

## Traditional Herring & Potatoes \$15

Sliced Herring, served with marinated onions and fried potatoes

## Potato Vareniki \$16

Homemade potato stuffed dumplings served with caramelized onions

## Crispy Spring Duck Rolls \$18

Loaded with Peking Duck and scallions

## Thai Style Short Ribs \$18

Short ribs topped with homemade asian style glaze

## Chicken Liver Pate \$18

Topped with rich homemade confiture gelato, balsamic glaze, served with crostini

## Veal Pelmeni \$18

Homemade Veal stuffed dumplings served with sour cream

## Eggplant Rollatini with Goat Cheese and Pomegranate \$19

Eggplant slices with creamy goat cheese, topped with fresh pomegranate seeds

## Loaded Asian Tacos \$19

Asian slaw, avocado, and spicy mayo, served with Ahi Tuna or Duck in a crispy lettuce shell

## Octopus Carpaccio \$23

Thinly sliced fresh octopus with ginger pepper dressing

## Salmon Gravlax Bites \$23

Sliced, fresh cucumber medallions topped with Salmon Gravlax and red caviar

## Poke Tuna Volcano \$24

Diced Ahi tuna and avocado piled on top of fresh mango slices

## Salmon Tartare \$24

Finely chopped fresh salmon with avocado and spicy mayo drizzle

## Home Fried Potatoes with Wild Mushrooms \$25

Classic fried potato medallions served with Mushrooms

## Foie Gras \$31

Served on a pear with rich raspberry port wine drizzle

## Pickled Vegetable Assortment \$33

Watermelon, tomatoes, cucumbers, cabbage, korean style carrots

## Pulse Charcuterie Meat and Cheese Board \$37

A spread of seasonal cheeses and meats, caramelized walnuts, and homemade confiture

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# ENTREES

## SEA

**Miso Glazed Salmon** \$34  
Whole or filet, served with grilled teriyaki vegetables

**Grilled Branzino** \$39  
Whole or filet, served with baby potatoes and brussel sprouts

**Crispy Red Snapper** \$38  
Smothered in Tao Sweet-Chili sauce, served with mixed veggies

**Shrimp Scampi** \$32  
Pasta served with whole prawns in a creamy garlic sauce

**Spanish grilled Octopus** \$39  
served with grilled asparagus and baby potatoes

## SKY

**Chicken Kiev** \$28  
Served with mashed potatoes, grilled veggies and cranberry sauce

**Pozharsky Cutlet** \$26  
Served with choice of mashed potatoes or israeli cous-cous and grilled veggies

**Chicken Kebab** \$25  
Served with french fries and veggies

**Honey Roasted Half Duck** \$39  
Served with brussel sprouts and asparagus

## LAND

**Pulse Burger** \$22  
8oz patty served on toasted brioche bun, topped with caramelized onions, arugula, pickles, served with french fries

**Beef Stroganoff** \$32  
Tender, sliced filet mignon prepared in creamy wild mushroom sauce, served with mashed potatoes

**Braised Short Ribs** \$35  
Fall-off-the-bone tender beef braised in red wine, served with white beans

**Rack of Lamb** \$49  
Topped with rich rosemary port wine sauce, served with israeli cou-cous

**NY Strip Wet-Aged Steak**  
**16oz** \$39  
Angus choice

**Boneless Rib-Eye Steak**  
**20oz** \$41  
Angus choice

**Filet Mignon**  
**8oz** \$47  
Angus choice

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## KIDS MENU

<b>Chicken Nuggets</b>	<b>\$12</b>
Served with french fries	
<b>Mozzarella Sticks</b>	<b>\$12</b>
<b>Mac and Cheese</b>	<b>\$12</b>
<b>Burger with French Fries</b>	<b>\$14</b>

## SIDES

<b>Grilled Asparagus</b>	<b>\$7</b>
<b>Seared Vegetables</b>	<b>\$7</b>
<b>Roasted Baby Potatoes</b>	<b>\$5</b>
<b>Mashed Potatoes</b>	<b>\$5</b>
<b>Truffle Fries</b>	<b>\$12</b>
<b>Crispy Brussel Sprouts</b>	<b>\$7</b>

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## DESSERT

<b>Apple Strudel</b>	<b>\$14</b>
Served with vanilla ice cream	
<b>Chocolate Cake</b>	<b>\$14</b>
<b>Medovik (gluten free)</b>	<b>\$14</b>
<b>Tiramisu</b>	<b>\$14</b>
<b>Homemade Napoleon</b>	<b>\$14</b>
<b>Fruit &amp; berries platter</b>	<b>\$37</b>

## BEVERAGES

<b>Tea</b>	<b>\$5</b>
<b>Coffee</b>	<b>\$5</b>
<b>Americano</b>	<b>\$5</b>
<b>Espresso</b>	<b>\$6</b>
<b>Cappuccino</b>	<b>\$6</b>
<b>Pot of black / green tea</b>	<b>\$12</b>
<b>Pot of coffee</b>	<b>\$12</b>
<b>Homemade Compote</b>	<b>\$12</b>

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