

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

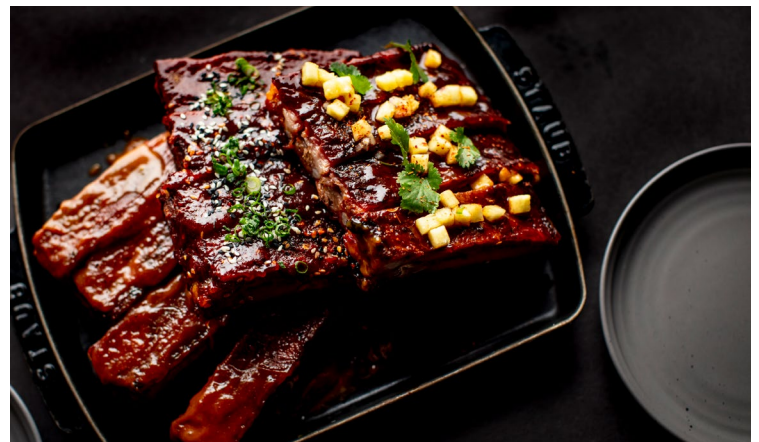
MIAMI

INTERNATIONAL SMOKE

International Smoke infuses the way we gather, share, and experience food with flair and a healthy dose of attitude. Stemmed from Chef Michael Mina and Ayesha Curry's personal travels around the world, the restaurant celebrates food as the heart of the community and spotlights woodfired steaks, seafood, and ribs. Now serving lunch, dinner, brunch, and happy hour specials, International Smoke recognizes that fire is the start of all cooking and every country shares this culinary spark.

LOCATION | AVENTURA MALL

19565 Biscayne Avenue Suite 946
Aventura, FL 33180
(786) 254-0422



EXECUTIVE CHEF

Eduardo Aristeguieta

GENERAL MANAGER

Rafael Vazquez

SEMI-PRIVATE + PRIVATE DINING

MONKEY BUSINESS PRIVATE ROOM

25 seated | 35 cocktail

MAIN DINING

120 seated | 150 cocktail

DINING PATIO

60 seated | 85 cocktail

BUYOUT

200 seated | 400 cocktail

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STEAKS | SEAFOOD | RIBS

Thank you for your interest in an unforgettable experience at International Smoke. Our accommodations are perfect for a wide range of occasions, and we pride ourselves on flawless execution of events large and small. Our event menus have a broad variety of flavors so you can provide an ideal selection for your guests. Whether your visiting us for a private dining event, lunch, dinner or happy hour, let us handle every detail while you enjoy an incredible experience at International Smoke.

Contact us for more details!

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LUNCH MENU

- \$29 FAMILY-STYLE** select 2 starters, 2 entrees, 2 sides, 2 desserts
\$39 FAMILY-STYLE select 3 starters, 3 entrees, 2 sides, 2 desserts
\$35 FOR CHOICE OF MENU guests select from 3 starters, 3 entrees, 2 sides, 2 desserts individually plated (parties of 22 and under only)

STARTERS

- AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter
AVOCADO + QUINOA SALAD tuscan kale, cucumber, radish, sunflower seeds, ginger vinaigrette
MAMMA MINA'S FALAFEL hummus, pomegranate, cucumber-endive crudite
CHINESE CHOPPED SALAD napa cabbage, carrots, mango, fried wontons, peanut dressing

WOODFIRED FROM AROUND THE WORLD

- ST. LOUIS CUT PORK 1/2 RACK OF RIBS** american and sesame-gochujang barbecue are both served with duck fat fries
PULLED PORK SLIDERS smoked pork shoulder, house barbecue sauce, crispy onions
HERBED CHICKEN CAESAR SALAD gem lettuce, sweet onion crema, truffled pecorino
HAWAIIAN-STYLE SALMON mushroom fried rice, chicories
GRILLED FREE-RANGE CHICKEN mexican style bbq sauce, sweet potatoes, avocado

\$15 SUPPLEMENT PER PERSON

- 100Z PRIME SKIRT STEAK** salt baked potatoes, grilled barbecue onions, spanish romesco

SUGAR RUSH

- HOUSEMADE WARM COOKIES** valrhona chocolate chips, toasted walnuts

COFFEE AND TEA INCLUDED

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.

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MONKEY BUSINESS DINNER MENU

\$55 FAMILY-STYLE select 2 starters, 2 entrees, 2 sides, 2 desserts

\$70 FAMILY-STYLE select 3 starters, 3 entrees, 2 sides, 2 desserts

\$75 FOR CHOICE OF MENU guests select from 3 starters, 3 entrees, 2 sides, 2 desserts individually plated (parties of 22 and under only)



STARTERS

TRUFFLE CAESAR gem lettuce, sweet onion crema, truffled pecorino

AVOCADO + QUINOA SALAD tuscan kale, cucumber, radish, sunflower seeds, ginger vinaigrette

JAMAICAN JERK FRIED CHICKEN mango-scotch bonnet glaze, green seasoning

TUNA SUSHI POPPERS crispy rice crackers, pine nuts, ancho chile, sesame-habanero

INSTANT BACON BAO BUNS char siu pork belly, five-spice, hoison

SMOKED BURRATA beets, citrus, pistachios, calabrian chillies

\$15 SUPPLEMENT PER PERSON

WOODFIRED SHELLFISH miso butter basted shrimp, oyster, lobster

WOODFIRED FROM AROUND THE WORLD

HAWAIIAN-STYLE SALMON mushroom fried rice, chicories

GRILLED FREE-RANGE CHICKEN mexican style bbq sauce, sweet potatoes, avocado

ST. LOUIS CUT PORK 1/2 RACK OF RIBS american and sesame-gochujang barbecue are both served with duck fat fries

\$15 SUPPLEMENT PER PERSON

SLOW SMOKED PRIME RIB mushroom-brussels medley, salt baked potatos, horseradish cream

SMOKED KOREAN BONE-IN SHORT RIB sticky rice, kimchi, soy, sesame

SIDES

WOODFIRED MUSHROOM YAKITORI
WHIPPED POTATOES + GRAVY

TOMATO CREAMED SPINACH
RIB TIP MAC + CHEESE

SUGAR RUSH

FIREMAN DERECK'S KEY LIME PIE graham cracker crust, whipped cream

VALRHONA CHOCOLATE CAKE candied almond crunch, vanilla ice cream

LEMON OLIVE OIL SHORTCAKE fresh strawberries, sicilian pistachios

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PHARMACEUTICAL MENU

\$125 PER PERSON INCLUDING TAX + GRATUITY

SALADS FROM THE GARDEN

pick 2

- TRUFFLE CAESAR** gem lettuce, sweet onion crema, truffled pecorino
- SIMPLE GREENS** mixed local lettuce, beets, radish, herb vinaigrette
- GREEK SALAD** tomato, olive, capers, feta, red wine vinaigrette

WOODFIRED FROM AROUND THE WORLD

pick 3

- ½ RACK OF ST. LOUIS STYLE PORK RIBS** american barbeque, garlic fries
- HAWAIIAN-STYLE SALMON** mushroom fried rice, chicories
- GRILLED FREE-RANGE CHICKEN** mexican style bbq sauce, sweet potatoes, avocado
- FRIED CHICKEN** buttermilk brine, whipped potatoes, mushroom gravy, smoky greens
- FILET MIGNON** barbeque onions, crispy potatoes, spanish romesco sauce
- SMOKED KOREAN BONE-IN SHORT RIB** soy-sesame glazed, sticky rice, kimchi

SUGAR RUSH

pick 1

- FIREMAN DERECK'S KEY LIME PIE** graham cracker crust, whipped cream
- VALRHONA CHOCOLATE CAKE** candied almond crunch, vanilla ice cream

UNLIMITED COFFEE, TEA AND SOFT DRINKS INCLUDED

2 alcoholic drinks per person included (beer, wine or house signature cocktail)

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ADDITIONS + RECEPTIONS

PASSED CANAPÉS

priced per dozen

TUNA POPPERS	\$55
SALMON POPPERS	\$55
PORK BELLY BAO BUNS	\$50
BURRATA CROSTINI	\$42
PULLED PORK SLIDERS	\$46
PULLED PORK TOSTONES	\$46
VEGETABLE TOSTONES	\$42
MAC + CHEESE CUPS	\$42
TOM KHA SOUP CUPS	\$48
AVOCADO QUINOA CUPS	\$42
MUSHROOM YAKITORI SKEWERS	\$42
CHAR SIU PORK BELLY SKEWERS	\$42
CAULIFLOWER + TAHINA SKEWERS	\$42
FRIED JERK CHICKEN SKEWERS	\$46

ADDITIONS + RECEPTIONS

STATIONED PLATTERS

ARTISAN CHEESE PLATTER \$100 (serves 12)
three cheeses, nuts, dried fruits + crackers

CHARCUTERIE PLATTER \$110 (serves 12)
three meats, traditional accoutrements

FARMERS MARKET CRUDITÉ \$55 (serves 12)
crisp market vegetables, three dips

CHILLED SEAFOOD PLATTER \$150 (serves 12)
chilled oysters, clams, mussels, crab

STATIONED SERVICE

RIBS + ROCKS \$30 per person
oysters on the half shell, smoked american bbq ribs

GRAND SHELLFISH DISPLAY \$45 per person
oysters, gulf shrimp, lobster tail and crab

SMOKED PRIME RIB ROAST \$35 per person
cooked low + slow, au jus

SMOKED KOREAN SHORT RIB BOSSAM \$35 per person
sticky rice, bibb lettuce

BEVERAGE PACKAGES

for groups 20 and larger
based on a 2 hour service

FULL BAR PACKAGE \$40 pp
4 specialty cocktail options, well cocktails,
house wines (1 white, 1 red, 1 sparkling), beers
\$10 each additional hour, per person

PREMIUM BAR UPGRADE \$10 pp

PREMIUM BAR AND WINE UPGRADE \$20 pp

SPECIALTY COCKTAILS, WINE & BEER PACKAGE \$35 pp
2 specialty cocktails, house wines (2 white, 2 red, 1 sparkling), beers

WINE & BEER PACKAGE \$30 PP
house wines (2 white, 2 red, 1 sparkling), beers
\$8 each additional hour, per person

PREMIUM WINE UPGRADE \$10 pp
*if you do not wish to select a bar package,
all beverage will be charged based on consumption

ADDITIONAL INFORMATION

PARKING
valet or garage

PRIVATE DINING CAPACITIES

ROOM

monkey business private room
 main dining
 dining patio
 buyout

SEATED

25
 120
 60
 200

COCKTAIL

35
 150
 85
 400





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