



HOST A LEGENDARY EVENT

Whether it's an exclusive dinner or a grand celebration
Nusr-Et Steakhouse sets the stage.

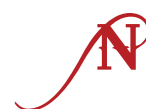
NUSR-ET.COM.TR



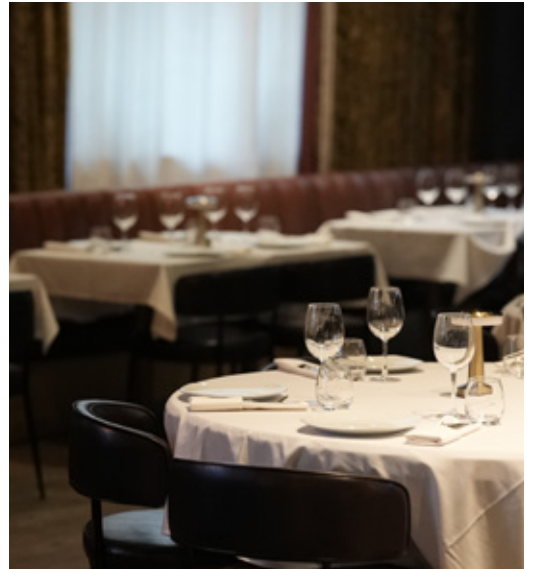
CAPACITY AND SPACE DETAILS:

Main Dining Room	:100pax	1385 sq ft
Cappadocia Center	:36pax	380 sq ft
Cappadocia Back	:36pax	380 sq ft
Chef's Table	:20pax	380 sq ft
Patio	:50pax	500 sq ft
Bar & Lounge	:100pax (standing)	450 sq ft
Full Buyout	:250pax	3750 sq ft

THE ADDRESS: 999 Brickell Ave, Miami, FL 33131 **P:** +1 305-415-9990



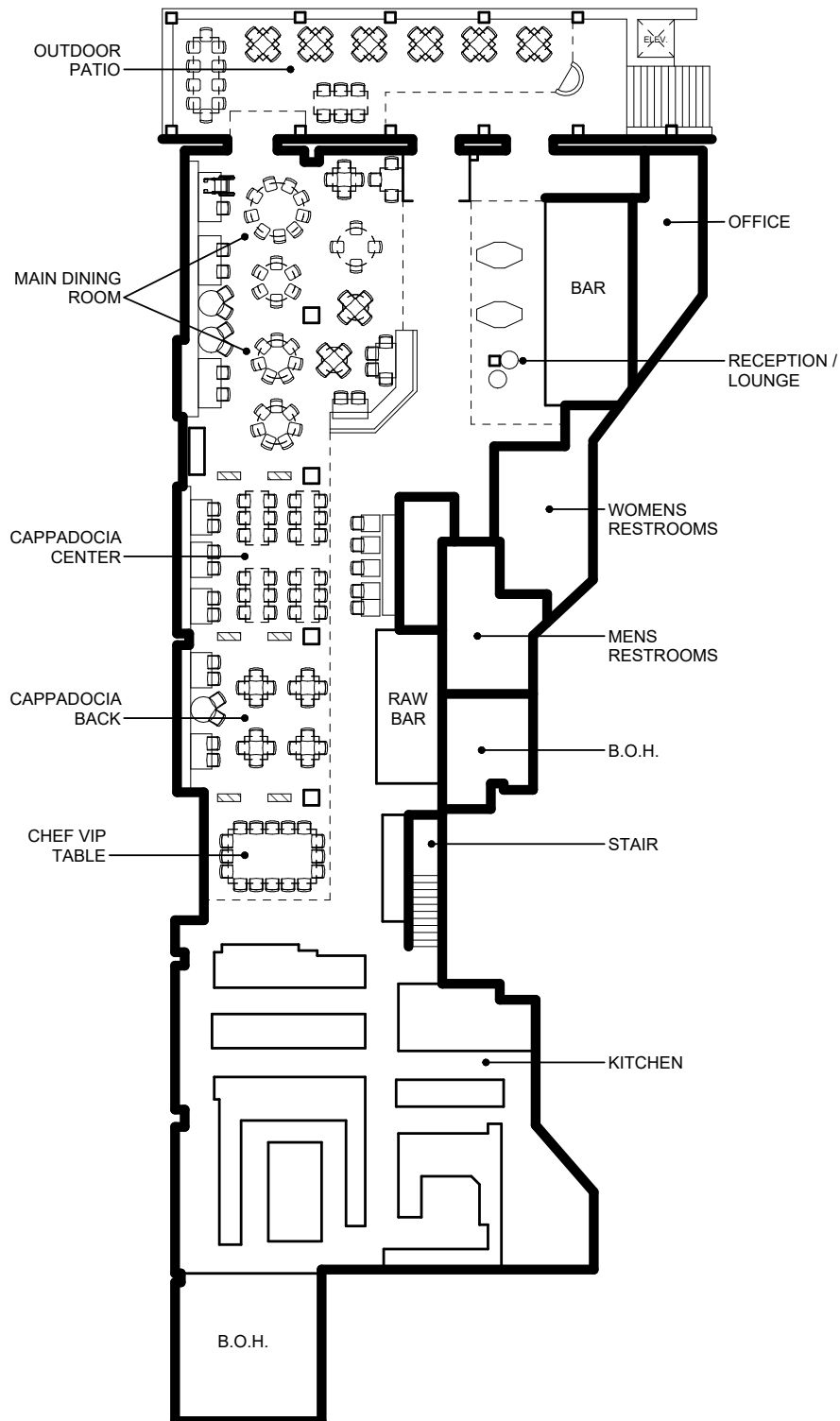






Nusr•Et

STEAKHOUSE
MIAMI





PRE-FIX MENU \$95

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-made Garlic Croutons, Caesar Dressing*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAIN COURSE

WAGYU NY STRIP

Thin Cut Wagyu Striploin With Mashed Potatoes

WAGYU FILET MIGNON

Thick Cut Wagyu Tenderloin With Mashed Potatoes

**Additional sides available a la carte*

** may add | **Grilled Prawns \$15** | **Herb Crusted Salmon \$15** | **Lobster \$20** (Prices Per Person)*

DESSERTS

SAN SEBASTIAN CHEESECAKE

Chocolate sauce

**Price does not include tax and service charges.*

**All courses are intended to be served family style. May request adjustments to be plated individually*



PRE-FIX MENU \$115

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-made Garlic Croutons, Caesar Dressing*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAIN COURSE

WAGYU FILET LOKUM

Thin Cut Wagyu Striploin

ŞAŞLIK

Buttermilk & Spice Marinated Tenderloin Pieces with Shallots, Served On Skewers

** may add | **Grilled Prawns \$15** | **Herb Crusted Salmon \$15** | **Lobster \$20** (Prices Per Person)*

SIDES

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

**Price does not include tax and service charges.*

**All courses are intended to be served family style. May request adjustments to be plated individually*



PRE-FIX MENU \$150

STARTERS

NUSR-ET SPECIAL SALAD

Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses

OR

CAESAR SALAD

Baby Romaine Lettuce, Shaved Parmesan,
House-made Garlic Croutons, Caesar Dressing

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

BEEF CARPACCIO

Arugula, Parmigiano-reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic

OR

STEAK TARTARE

Dijon Mustard, Shallots, Capers, Chili Saice,
Ketchup, Cognac, Potato Crisps

MAIN COURSE

WAGYU FILET LOKUM

Thin cut wagyu tenderloin

ŞAŞLIK

Buttermilk & Spice Marinated Tenderloin Pieces with Shallots, Served On Skewers

WAGYU NY STRIP

Thick Cut Wagyu Striploin

* may add | **Grilled Prawns \$15** | **Herb Crusted Salmon \$15** | **Lobster \$20** (Prices Per Person)

SIDES

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

SAUTEED MUSHROOMS

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

OR

SAN SEBASTIAN CHEESECAKE

*Price does not include tax and service charges.

*All courses are intended to be served family style. May request adjustments to be plated individually



PRE-FIX MENU \$190

STARTERS

NUSR-ET SPECIAL SALAD

*Garden Greens, Goat Cheese, Raisins, Green Apples,
Pomegranate Seeds, Pomegranate Molasses*

OR

CAESAR SALAD

*Baby Romaine Lettuce, Shaved Parmesan,
House-made Garlic Croutons, Caesar Dressing*

BEEF CARPACCIO

*Arugula, Parmigiano-reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic*

OR

STEAK TARTARE

*Dijon Mustard, Shallots, Capers, Chili Saice,
Ketchup, Cognac, Potato Crisps*

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAIN COURSE

WAGYU FILET LOKUM

Thin cut wagyu tenderloin

WAGYU NY STRIP

Thick Cut Wagyu Striploin

AMOR

Mustard Marinated Wagyu Rib Cap

** may add | Grilled Prawns \$15 | Herb Crusted Salmon \$15 | Lobster \$20 (Prices Per Person)*

SIDES

MASHED POTATOES

TRUFFLE MAC & CHEESE

SAUTEED MUSHROOMS

ASPARAGUS

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

OR

SAN SEBASTIAN CHEESECAKE

**Price does not include tax and service charges.*

**All courses are intended to be served family style. May request adjustments to be plated individually*



PRE-FIX MENU \$235

STARTERS

ARUGULA & AVOCADO SALAD

Cherry Tomatoes, Parmesan, Pine Nuts, Oranges, Balsamic Dressing

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MARKET OYSTERS

BEEF CARPACCIO

*Arugula, Parmigiano-reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic*

OR

STEAK TARTARE

*Dijon Mustard, Shallots, Capers, Chili Saice,
Ketchup, Cognac, Potato Crisps*

MAIN COURSE

WAGYU FILET NY STRIP

Thick cut wagyu striploin

#SALTBAE TOMAHAWK

Bone-in wagyu rib eye, thick-cut, mustard marinated

AMOR

Mustard Marinated Wagyu Rib Cap

* may add | **Grilled Prawns \$15** | **Herb Crusted Salmon \$15** | **Lobster \$20** (Prices Per Person)

SIDES

MASHED POTATOES
TRUFFLE MAC & CHEESE
ONION FLOWER
ASPARAGUS

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

Served with Ice Cream

OR

SAN SEBASTIAN CHEESECAKE

**Price does not include tax and service charges.*

**All courses are intended to be served family style. May request adjustments to be plated individually*



PRE-FIX MENU \$275

STARTERS

BURRATA

Heirloom Tomatoes, Basil And Pine Nut Pesto, Arugula

BEEF CARPACCIO

*Arugula, Parmigiano-reggiano, Olive Oil,
Dijon Mustard, 12 Years Aged Balsamic*

OR

STEAK TARTARE

*Dijon Mustard, Shallots, Capers, Chili Saice,
Ketchup, Cognac, Potato Crisps*

SEAFOOD PLATTER

*Cocktail Shrimp, Market Oysters, Salmon Sashimi, King Crab Leg, Cocktail Sauce,
Sashimi Dressing, Red Wine Vinaigrette, Sriracha Aioli*

MAIN COURSE

SPAGHETTI

Thinly Sliced Wagyu Striploin

AMOR

Mustard Marinated Wagyu Rib Cap

LAMB CHOP

Seasoned Lamb Chops

GRILLED LOBSTER TAIL

Béarnaise Sauce, Passion Fruit Aioli, Crispy Potatoes, Chives, Served With Asparagus

* may add | **Grilled Prawns \$15** | **Herb Crusted Salmon \$15** | **Lobster \$20** (Prices Per Person)

SIDES

SAUTEED MUSHROOMS

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

DESSERTS

AUTHENTIC PISTACHIO BAKLAVA

OR

SAN SEBASTIAN CHEESECAKE

Served with Ice Cream

**Price does not include tax and service charges.*

**All courses are intended to be served family style. May request adjustments to be plated individually*



BUFFET \$150 PP

STARTERS

COCKTAIL SHRIMP

Served with homemade cocktail sauce

NUSR-ET SPECIAL SALAD

Garden greens, goat cheese, raisins, green apples, pomegranate seeds and molasses

MEAT SUSHI

Thinly sliced striploin, sushi rice, avocado cream, soy sauce, crispy potatoes

MAIN COURSE

LOKUM

Sliced wagyu beef tenderloin

SASLIK

Buttermilk & spice marinated tenderloin pieces with shallots, served on skewers

WAGYU NY STRIP

Thick cut wagyu striploin

PENNE PASTA WITH SEASONED VEGGIES

Seasonal vegetables, sauteed in light garlic olive oil topped with fresh herbs and springled parmesan

HERB CRUSTED SALMON

garlic parmesan, parsley crusted salmon with vegetables and spinach, with lemon herb sauce

SIDES

Choice of 3 Sides

HERB CRUSTED FRIES

CREAMY SPINACH

MASHED POTATOES

TRUFFLE MAC & CHEESE

ONION FLOWER

ASPARAGUS

SWEET CORN

DESSERTS

TROPICAL FRUIT

SAN SEBASITAN CHEESECAKE

PISTACHIO BAKLAVA + \$8 (*Served Family Style)

**Price does not include tax and service charges.*



TRAY PASSED ITEMS

CHOICE OF 3 | \$30 PER PERSON | 1 HOUR SERVICE

CHOICE OF 5 | \$65 PER PERSON | 2 HOUR SERVICE

** Each Additional Item \$15 Per Person*

STEAK TARTARE

Dijon Mustard, Shallots, Capers, Chili Sauce, Cognac, Tarragon Oil

SALTBAE CRAB CAKE

Crab Meat, Roasted Sweet Pepper Sauce, Tropical Salsa

TEMPURA SHRIMP

Served With Homemade Spicy Mango Sauce

WAGYU MEATBALL SKEWERS

Homemade Tomato Sauce, Sprinkled With Parmesan Cheese And Fried Basil

SALTBAE SLIDERS

Wagyu Beef Patty, Crispy Onion, Homemade Blue Cheese Aioli

CAPRESE BITES

Cherry Tomatoes, Fresh Mozzarella Balls, And Basil Leaves, Drizzled Balsamic Glaze

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Crispy Potatoes, Soy Sauce

MAC & CHEESE

Creamy Macaroni And Cheese, Made With Blend Of Rich Cheeses

**Price does not include tax and service charges.*



STATIONS

\$65 PER PERSON | 2 HOURS OF SERVICE

SALTBAE SLIDERS

Wagyu Beef Patty, Homemade Blue Cheese Aioli

BBQ ASADO SANDWICHES

Roasted Short Rib Sandwiches With Homemade Barbeque Sauce

SALTBAE FAJITA

Wagyu Striploin Served With Toasted Garlic Bread And Sauteed Vegetables

MEAT SUSHI

Thinly Sliced Striploin, Sushi Rice, Avocado Cream, Soy Sauce, Crispy Potatoes

MINI SALMON TARTS

Smoked Salmon, Avocado Sauce, Fried Capers, Roasted Red Peppers

MARKET OYSTER +\$10 PP

Fresh Oyster Served With House Cocktail Sauce And Mignonette

DISPLAYS

\$30 PER PERSON

CHEESE & CHARCUTERIE BOARD

Aged Cheddar, Brie, Blue Cheese, Goat Cheese

fig, almonds, pear slices, dried cranberry

Beef Salami, Beef Sausage

**Price does not include tax and service charges.*



BEVERAGE PACKAGES

BEER & WINE SELECTION

\$50 PER PERSON | 2 HOURS OF SERVICE

HOUSE RED

HOUSE WHITE

HOUSE PROSECCO

HOUSE MOSCATO

DOMESTIC OR IMPORTED BEER

NON-ALCOHOLIC BEVERAGES

BEER, WINE SELECTION & COCKTAIL SELECTIONS

\$60 PER PERSON | 2 HOURS OF SERVICE

CALL COCKTAILS

HOUSE RED

HOUSE WHITE

HOUSE PROSECCO

HOUSE MOSCATO

DOMESTIC OR IMPORTED BEER

NON-ALCOHOLIC BEVERAGES

PREMIUM BEER, WINE & COCKTAIL SELECTIONS

\$70 PER PERSON | 2 HOURS OF SERVICE

PREMIUM COCKTAILS

PREMIUM WINES

DOMESTIC AND IMPORTED BEERS

NON-ALCOHOLIC BEVERAGES

**Price does not include tax and service charges.*

Ready to make your next event a masterpiece?

Submit a quote request today and let us create an unforgettable experience
for you and your guests.

BOOK YOUR EVENT



INSTAGRAM

@WeAreNusret
@nusr_et



LINKEDIN

Nusr-Et



WEBSITE

nusr-et.com.tr