

LIFE TASTES BETTER AT THE TOP

@level6mia

3480 MAIN HIGHWAY
6TH FLOOR 33133
COCONUT GROVE, FL

reservations@level6miami.com
786.800.2080



GROUP DINING & EVENTS

Level 6 is a rooftop oasis and restaurant, featuring handcrafted cocktails and an extensive wine & champagne list, casting the perfect atmosphere and setting for any occasion, from Aperitivo to late-night cocktails.



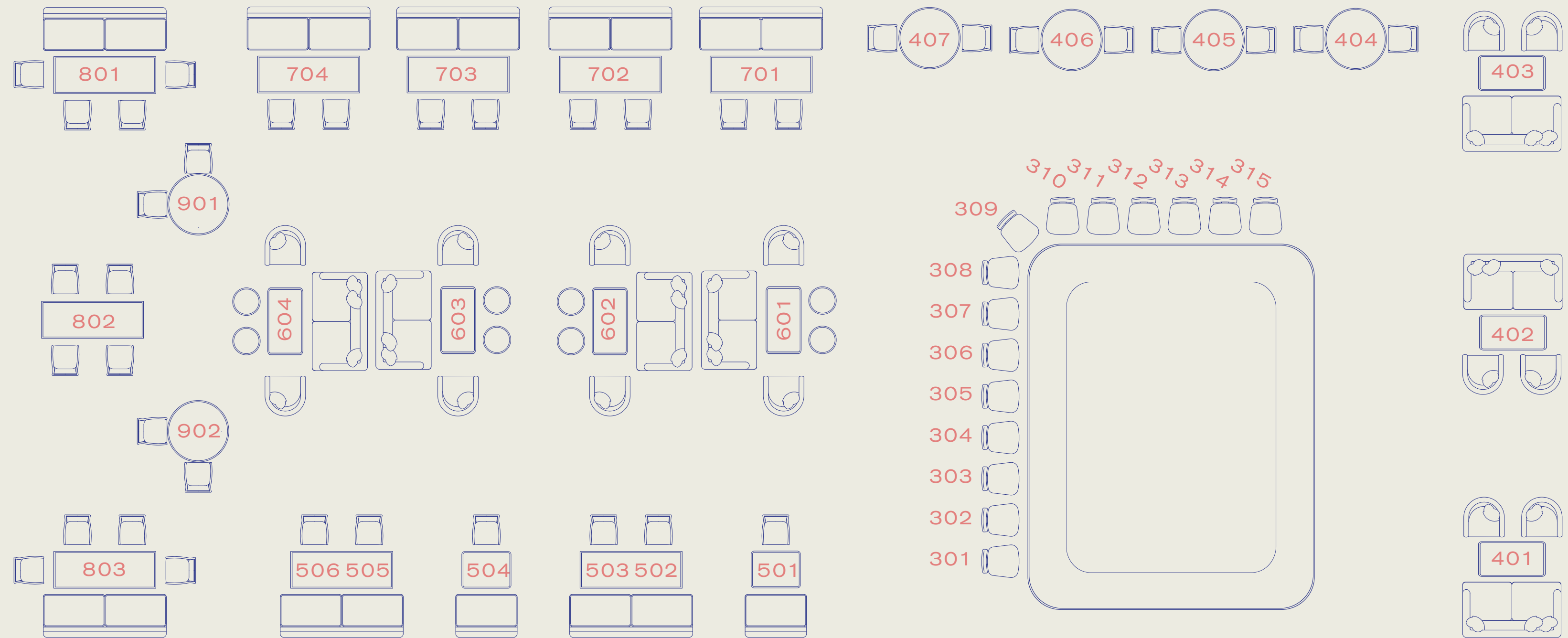
EXPERIENCE & PRIVATE EVENTS



A hidden gem in the heart of Coconut Grove, Level 6 heightens your perception through impeccable scenery, curated music, elevated dining and perfected cocktails. With unmatched views of the beautiful Biscayne Bay, Level 6 is a rooftop oasis that encourages you to tap into your senses and connect with those around you. From a relaxed sundowner in the afternoon or cocktails and tapas into the evening, the warm and welcoming atmosphere, and elevated service at Level 6 offers a beautiful escape in the heart of Coconut Grove.

Elevate entertaining with an unforgettable event at Level 6. The modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in the most beautiful setting of Coconut Grove.

FLOOR PLAN





BRUNCH

BRUNCH EVENTS CANAPES

STATIONS

priced per person (15+ guests)

SPANISH CHARCUTERIE \$12
sourdough bread, ibérico chorizo, ibérico salchichon, pickles, crème fraîche

*ADD ON: MANCHEGO CHEESE ADDITIONAL \$8/ PER PERSON

PAELLA DE POLLO - GF \$30
PAELLA DE POLLO STATION WITH CHEF \$35
spanish bomba rice, truffle stuffed chicken, baby leek, chanterelle mushroom

MUSHROOM PAELLA - VEG / GF \$30
MUSHROOM PAELLA STATION WITH CHEF \$35
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon

SEAFOOD PAELLA - GF \$40
SEAFOOD PAELLA STATION WITH CHEF \$45
spanish bomba rice, sofrito argentinian shrimp, squid, mussels, lemon

CANAPES

priced per piece (minimum 24 pieces per order)

HEIRLOOM TOMATO, STRACCIATELLA, PANAGRATO \$7

PAN CON TOMATE - VEG / VG \$7
sourdough bread, tomato, spanish olive oil

TUNA TARTARE - PESCETARIAN \$11
avocado, seeded lavosh cracker, truffle, crème fraîche

OLIVES - VEG / GF \$7
marcona almond, goat cheese, fennel, lemon oil

JAMON SERRANO CROQUETTES \$9
16 month serrano, manchego cheese, garlic aioli

SALT COD CROQUETTES \$7
chive, guindilla pepper, sauce gribiche

MUSHROOM CROQUETTES - VEG \$8
porcini crema, truffle pearls, chervil

WAGYU SKIRT STEAK \$13
romesco sauce, agrodolce onion, veal jus, crispy potato

RIBEYE - GF \$13
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom,

OCTOPUS - GF \$11
chickpea, fingerling potato, salsa verde, panish olive oil, paprika, caper

DESSERT CANAPES

priced per piece (minimum 24 pieces per order)

CHURROS \$7

CHOCOLATE AND BANANA \$7

TRES LECHEs \$7

BRUNCH PRE-FIX MENU

EACH COURSE SERVED FAMILY STYLE

#1 | \$55 per person

FIRST COURSE

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

MUSHROOM CROQUETTES - VEG
porcini crema, truffle pearls, chervil

VERDE SALAD - VEG / GF
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

SECOND COURSE

TORTILLA TRADICIONAL
spanish omelette, potato, romesco sauce, manchego cheese

PATATAS BRAVAS
crispy potatoes, ndjua, brava sauce, garlic aioli, manchego cheese, chives, fried egg

BRANZINO - GF
almond, grapes, salsa verde, ajo blanco

DESSERT

CHOCOLATE & BANANA

#2 | \$75 per person

FIRST COURSE SECOND COURSE

OLIVES - VEG / GF
marcona almond, goat cheese, fennel, olive oil

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

MUSHROOM CROQUETTES - VEG
porcini crema, truffle pearls, chervil

ROMANA SALAD - VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

SPANISH FRENCH TOAST
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

TORTILLA PESCADO
classic spanish omelette, smoked salmon, spanish capers

PATATAS BRAVAS
crispy potatoes, ndjua, brava sauce, garlic aioli, manchego cheese, chives, fried egg

BRANZINO - GF
almond, grapes, salsa verde, ajo blanco

DESSERT

CHURROS

#3 | \$95 per person

FIRST COURSE

OLIVES - VEG / GF
marcona almond, goat cheese, fennel, olive oil

PAN CON IBERICO BELLOTA
sourdough bread, iberico bellota, tomato, spanish olive oil

SPANISH CHARCUTERIE BOARD
sourdough bread, iberico chorizo, iberico salchichon, pickles, crème fraiche

SECOND COURSE

OCTOPUS - GF
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

TOMATO SALAD - VEG
stracciatella cheese, heirloom tomato, basil pangrettato, pickled red onion

SALT COD CROQUETTES
chive, guindilla pepper, sauce gribiche

THIRD COURSE

SPANISH FRENCH TOAST
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

TORTILLA PESCADO
classic spanish omelette, smoked salmon, spanish capers

PATATAS BRAVAS
crispy potatoes, ndjua, brava sauce, garlic aioli, manchego cheese, chives, fried egg

WAGYU SKIRT STEAK
with romesco sauce

DESSERT

CHURROS

TRES LECHES



DINNER

DINNER EVENTS CANAPES

STATIONS

priced per person (15+ guests)

SPANISH CHARCUTERIE	\$12
sourdough bread, ibérico chorizo, ibérico salchichon, pickles, crème fraîche	
*ADD ON: MANCHEGO CHEESE ADDITIONAL \$8/ PER PERSON	
PAELLA DE POLLO - GF	\$30
PAELLA DE POLLO STATION WITH CHEF	\$35
spanish bomba rice, truffle stuffed chicken, baby leek, chanterelle mushroom	
MUSHROOM PAELLA - VEG / GF	\$30
MUSHROOM PAELLA STATION WITH CHEF	\$35
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	
SEAFOOD PAELLA - GF	\$40
SEAFOOD PAELLA STATION WITH CHEF	\$45
spanish bomba rice, sofrito argentinian shrimp, squid, mussels, lemon	

CANAPES

priced per piece (minimum 24 pieces per order)

HEIRLOOM TOMATO, STRACCIATELLA, PANAGRATO	\$7	MUSHROOM CROQUETTES - VEG	\$8
sourdough bread, tomato, spanish olive oil		porcini crema, truffle pearls, chervil	
PAN CON TOMATE - VEG / VG	\$7	WAGYU SKIRT STEAK	\$13
sourdough bread, tomato, spanish olive oil		romesco sauce, agrodolce onion, veal jus, crispy potato	
TUNA TARTARE - PESCEARIAN	\$11	RIBEYE - GF	\$13
avocado, seeded lavosh cracker, truffle, crème fraîche		14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom,	
PAN CON IBERICO BELLOTA	\$9	OCTOPUS - GF	\$11
sourdough bread, iberico bellota, tomato, spanish olive oil		chickpea, fingerling potato, salsa verde, panish olive oil, paprika, caper	
SALT COD CROQUETTES	\$7		
chive, guindilla pepper, sauce gribiche			

DESSERT CANAPES

priced per piece (minimum 24 pieces per order)

CHURROS	\$7
CHOCOLATE AND BANANA	\$7
TRES LECHES	\$7

DINNER PRE-FIX MENU

EACH COURSE SERVED FAMILY STYLE

#1 | \$75 per person

#2 | \$90 per person

#3 | \$125 per person *applies to groups between 10-20 guests seated

FIRST COURSE

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

MUSHROOM CROQUETTES - VEG
porcini crema, truffle pearls, chervil

VERDE SALAD - VEG / GF
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

SECOND COURSE

MEDITERRANEAN MUSSELS
fideo pasta, chorizo sausage, sofrito, saffron

BRANZINO - GF
almond, grapes, salsa verde, ajo blanco

BRUSSELS BRAVAS - VEG
brava sauce, aioli, parmesan pangrattato, manchego cheese

DESSERT

CHOCOLATE & BANANA

FIRST COURSE THIRD COURSE

OLIVES - VEG / GF
marcona almond, goat cheese, fennel, olive oil

PAN CON TOMATE - VG
sourdough bread, tomato, spanish olive oil

SPANISH CHARCUTERIE BOARD
sourdough bread, ibérico chorizo, ibérico salchichon, pickles, crème fraiche

SECOND COURSE

SALT COD CROQUETTES
chive guindilla pepper, sauce gribiche

VERDE SALAD - VEG / GF
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

MEDITERRANEAN MUSSELS
fideo pasta, chorizo sausage, sofrito, saffron

WAGYU SKIRT STEAK
with romesco sauce

BRANZINO - GF
almond, grapes, salsa verde, ajo blanco

BRUSSELS BRAVAS - VEG
brava sauce, aioli, parmesan pangrattato, manchego cheese

DESSERT

CHURROS

TRES LECHES

FIRST COURSE

OLIVES - VEG / GF
marcona almond, goat cheese, fennel, olive oil

PAN CON IBERICO BELLOTA
sourdough bread, iberico bellota, tomato, spanish olive oil

SPANISH CHARCUTERIE BOARD
sourdough bread, ibérico chorizo, ibérico salchichon, pickles, crème fraiche

SECOND COURSE

OCTOPUS - GF
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

TOMATO SALAD - VEG
stracciatella cheese, heirloom tomato, basil pangrattato, pickled red onion

MEDITERRANEAN MUSSELS
fideo pasta, chorizo sausage, sofrito, saffron

THIRD COURSE

PAELLA DE POLLO - GF
spanish bomba rice, truffle stuffed chicken, baby leek, chanterelle mushroom

FOURTH COURSE

PRIME RIBEYE STEAK - GF
14 oz prime ribeye, pickled shiitake mushroom, chimichurri, veal jus

BRANZINO - GF
almond, grapes, salsa verde, ajo blanco

BRUSSELS BRAVAS - VEG
brava sauce, aioli, parmesan pangrattato, manchego cheese

DESSERT

CHURROS

CHOCOLATE & BANANA



INQUIRE NOW

ADDRESS

3480 MAIN HIGHWAY 6TH FLOOR
33133 / COCONUT GROVE, FL

PHONE

786.800.2080

EMAIL

RESERVATIONS@LEVEL6MIAMI.COM