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Special menus for Mother's Day in Miami

BY ISABEL OLMOS ESPECIAL / EL NUEVO HERALD
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El Tucán, one of the most exquisite new menus in Brickell. COURTESY EL TUCÁN

Celebrating with a mother is always special, and more on Mother's Day, celebrated in the United States on May 12. We present varied special *brunch*, lunch and dinner menus in different areas of Miami, Coral Gables and Miami Beach.

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El Tucán, one of the most exquisite new menus in Brickell. With a sophisticated touch of Asian inspiration, the flavors of Japan and Thailand come together in the kitchen of the restaurant El Tucán, in Brickell, which has an extraordinary new menu by chef Gustavo Vertone. You can start with a light cocktail like the Lichi R Martini, with Absolut Elyx vodka, Soto Sake, fresh lychee juice and Bud rosé, which matches perfectly with the fine and crispy pasta of the "Tuna Pizzeta" with garlic truffle oil and black striped truffle. It is not accompanied by any sauce, nor does it need it. Although the most demanded oil is the perca or *yellowtail* tacos with *cilantro* and guacamole. In the new style of *Sashimi* highlights the Salmon Bull, with a soy vinaigrette with crunchy sesame on top and with the special accent of the edible " *pancy* " flowers . The sliders of El Tucán, those tasty miniature hamburgers, "*Imperial Wagyu Beef Sliders*" , with caramelized onions, aged Manchego cheese and fresh quail eggs. For dessert, the "*Mochi Tasting* ": a chef's selection of rice cakes and traditional Japanese ice cream, with a very different creamy texture, accompanied by wild fruits.
More: <https://eltucanmiami.com/>