APPETIZERS

SPREADS & CRUDITE [v] | 16
Hummus, eggplant, spicy feta,
crispy vegetables, warm house made pita.

CRAB CAKES | 21 WEEKENDS ONLY
Lump crab, Calabrian chili remoulade.

MEATBALLS | 12
Grass-fed beef, ricotta, tomato,
pecorino, grilled bread.

CHICKEN CROQUETTES | 12
Rotisserie chicken, prosciutto,
roasted garlic aïoli.

KEY WEST PINK SHRIMP | 19
Woodfired "scampi", cherry tomatoes,
garlic, basil, white wine, grilled bread.

SHISHITO PEPPERS [vg] | 11
Woodfired with sesame tahini.

ARTICHOKE [v] | 15
Jumbo artichoke, lemon butter, pecorino.
Subject to seasonal availability.

CAULIFLOWER [vg] | 16
Woodfired whole cauliflower.
Golden beet tahini.

SULLIVAN STREET FRESH BREAD EVOO, herb butter | 3

UD'S WOODFIRED WINGS

Calabrian chile, creamy gorgonzola dip. 14
Add Yukon Gold french fries. +5

SALADS

Add Rotisserie Chicken +4, Antarctic Salmon +8 or Shrimp +10 to any salad.*

BURRATA | 17
Local Mozzarita burrata, honey,
tropical fruits, macadamias, arugula,
prosciutto, grilled bread.

GREEK TOMATO SALAD [v] | 18
Heirloom tomatoes, peppers, cucumber,
red & white onions, feta, Greek olives.

PERFECT CAESAR | 14
Anchovy & garlic dressing,
parmigiano, toasted croutons.

800° CHOPPED SALAD | 16
Tri-color greens, salami, fontina
cheese, garbanzos, cherry tomatoes,
pepperoncini, oregano vinaigrette.

800° POWER BOWLS

Quinoa tabbouleh, Tuscan kale,
avocado, cherry tomatoes, sweet corn,
cucumbers, lemon tahini.

Portabella & Hummus [vg] | 16
Rotisserie Chicken | 19
Antarctic Salmon* | 24

DESSERTS

TRES LECHES BREAD PUDDING | 10
Hawaiian sweet bread, Duke & Dame
Whiskey, vanilla bean gelato.

FIREMAN DEREK'S PIES & CAKES | 9
Ask your server about today's selection.
A la mode with vanilla gelato +3.

800° WOODFIRED KITCHEN

2956 NE 199th Street, Aventura, Florida 33180
305.902.4363 | 800Degrees.com

PIZZA

Ask about creating your own pizza!
Substitute Caulipower Crust $4 or Daiya Vegan Cheese $3

MARGHERITA [v] | 14
Fresh mozzarella, Neapolitan tomato,
parmigiano, provolone, basil,
extra virgin olive oil.

TARTUFO [v] | 21
Fresh mozzarella, wild mushrooms,
truffle pecorino, roasted garlic, arugula.

SMOKED SALMON | 23
Everything spice crust, creme fraiche,
red onions, capers, dill.

DOUBLE PEPPERONI | 19
Crispy pepperoni & spicy soppressata
on our classic margherita.

BBQ ROTISSERIE CHICKEN | 18
Smoked provolone, fresh mozzarella,
BBQ sauce, peppadews,
red onion, cilantro.

VEGGIE | 18
Heirloom tomato, artichoke, kalamata
olive, red onion, roasted red pepper.

HONEY BADGER | 19
Spicy soppressata, Calabrian chile,
wildflower honey.

ALLA VODKA | 19
Grey Goose vodka sauce, fresh
mozzarella, pecorino, sweet onion,
pancetta, chile flake.

WOODFIRED ENTREES

ROTISSERIE CHICKEN
- Half Chicken 24
- Whole Chicken 36

Bell & Evans Pennsylvania chicken,
48-hour marinade, with rotisserie basted
potatoes and Peruvian green sauce.

COLORADO LAMB | 38
Fall-off-the-bone whole lamb neck
with rotisserie potatoes, tzaziki,
and warm pita.
WEEKENDS ONLY

16oz PRIME RIBEYE* | 43
Yukon gold fries, broccolini,
maître d'hotel butter.
WEEKENDS ONLY

BABY BACK RIBS | 39
BBQ glaze, Yukon Gold fries, kale slaw.

"HONEYCOMB" LASAGNA | 32
PERFECT FOR SHARING
Oven-baked mezze paccheri
("little pockets") rolled, stacked, and
filled with layers of bolognese,
castelmagno bechamel, and tomato.

ANTARCTIC SALMON | 29
Quinoa tabbouleh, broccolini,
lemon-caper citronette.

SNAPPER FILLET | 34
Crab fried rice, broccolini,
lemon-caper citronette.
WEEKENDS ONLY

WAGYU SKIRT STEAK* | 36
Truffle french fries, brussel sprouts, chimichurri

DWADE'S WOODFIRED BURGERS

THE "ALL AMERICAN" 19
Dry-aged beef, bacon jam, caramelized onion,
aged white cheddar, roasted garlic aioli.
Served with Yukon Gold french fries.

19
Dry-aged beef, lettuce, tomato, onion,
American cheese, ketchup, mayonaise.
Served with Yukon Gold french fries.

SIDES

ALL $8 EACH

"Elote" Creamed Corn
Jalapeño, cotija, cilantro.

Rotisserie Basted Potatoes
Drippings, rosemary, sea salt.

Rotisserie Brussels Sprouts
Soy-chile vinaigrette.

Yukon Gold French Fries
Herb seasoned, ketchup.

Quinoa Tabbouleh
Herbs, tomato, lemon.

Creamy Hummus
Warm homemade pita.

Broccolini
Lemon citronette.

Kale Slaw
Dijonnaise.

Rice & Beans
Escabeche.

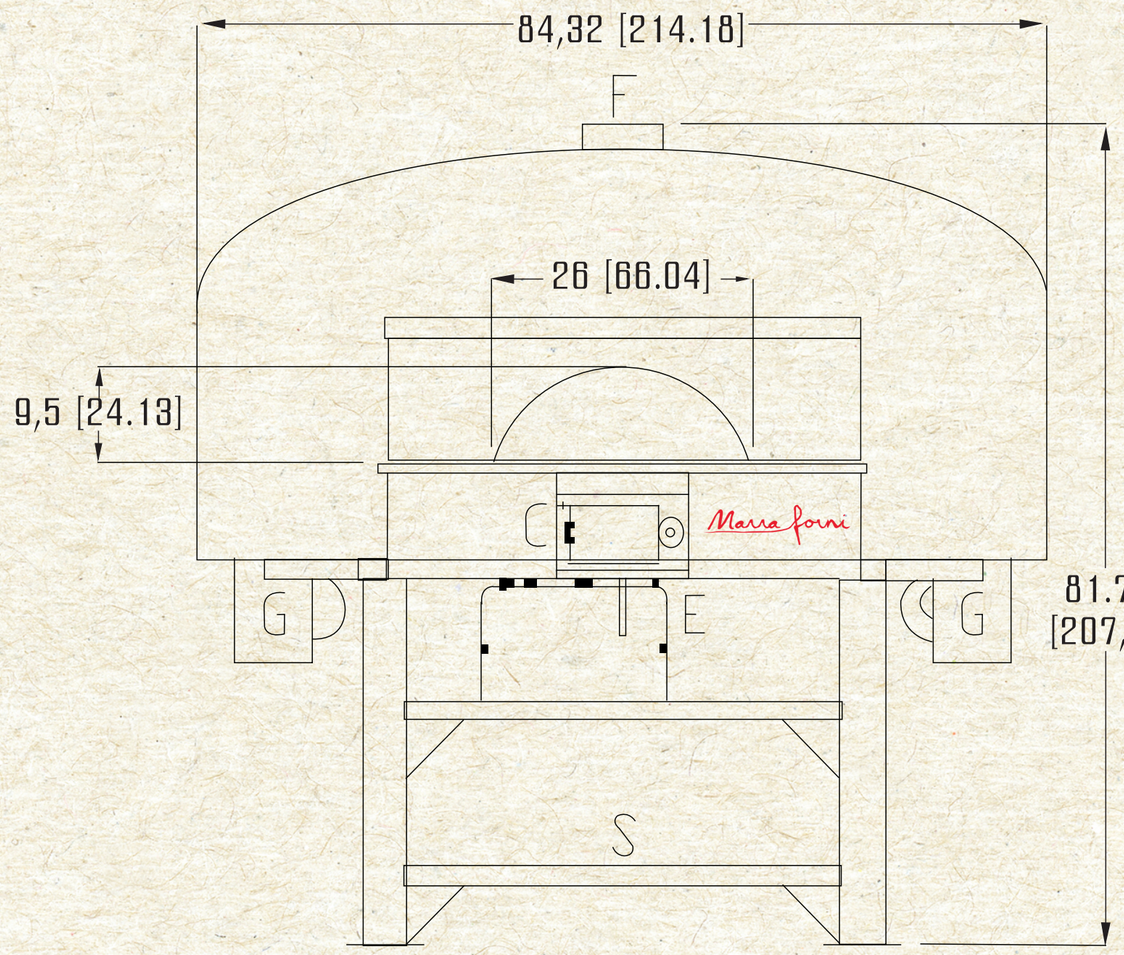
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity added for parties of 8 or more.*

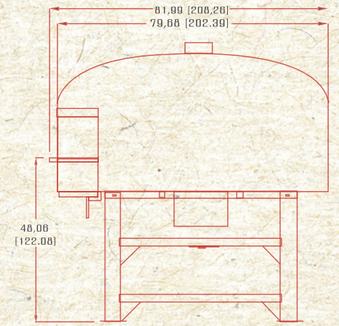
OUR STORY

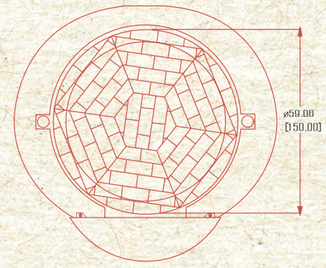
800° Woodfired Kitchen's commitment to you, our guest. 800° Woodfired Kitchen believes food should nourish the body and the soul, while respecting our shared environment. We carefully source all of our ingredients. We choose antibiotic and hormone free chicken and meats. All of our fish and seafood are wild, and sustainable. We believe in natural, organic and fresh eating. We celebrate local farmers, cheese makers, brewers, distillers and bakers. We provide guests top-quality dishes that stretch beyond the traditional pizza offering to include craveable woodfired rotisserie meats, healthy salads and bowls, woodfired appetizers and more. Starting with the purest ingredients - scratch dough, fresh produce and artisan-quality meats and cheeses - 800° Woodfired Kitchen features a wide-ranging menu that is authentic, delicious and diverse.

LOCAL PARTNERS

Thanks and appreciation to those who share our commitment to excellence, and ensure the highest quality products are delivered to you.







800° WOODFIRED KITCHEN

PROJECT	ROTATOR RT150
LOCATION	Aventura, Florida
AREA	40.3 // 33180
PROJECT CODE	AC / DW / UD
PERMIT #	F.U.E.D. 2956
DATE	09/2018
SCALE	SLY-GIN