

FOOD & COFFEE

Bistr**o**logy

BREAKFAST • BRUNCH • DINNER

 OUR DISHES MAY CAUSE CULINARY ADDICTION. ENJOY AT YOUR OWN RISK

Drinks



Homemade Sodas

Berry Bonanza | 10

Soda, blended raspberry, blackberry and strawberry, dehydrated lemon, mint, pink sugar "michelado", fruit popsicle inside.



Golden Sunset | 10

Soda, peach and blended pineapple, dried lemon, peach slices, blue berries & a leaf of mint, pink sugar "michelado" fruit popsicle inside.

Tropical Passion | 10

Soda, blended mango and passion fruit, rosemary for decor, kiwi, strawberries and blueberries inside, pink sugar "michelado," fruit popsicle inside.

Pinapple Mint Oasis | 10

Soda, blended pineapple and lemon juice with peppermint, green sugar, peppermint on top, dehydrated lemon, fruit popsicle inside.

Smoothies

Peach Pineapple | 9

Peach and pineapple pulp blended with ice, condensed milk decoration, peach on top, peppermint and whipped cream

Yellow Fusion | 9

Pineapple, mango, and passion fruit pulp blended with ice, condensed milk decoration, Pineapple chunks with whipped cream

Red Berries Extravaganza | 9

Raspberry, blackberry, strawberry pulp blended with ice, condensed milk decoration, blueberry and strawberries on top with whipped cream

Strawberry | 9

Strawberry blended with ice, strawberry syrup decoration, little pieces of strawberry on top with whipped cream

Latin-American Sodas

Colombiana | 4.25

Guaraná | 4.25

Inca kola | 4.25

Manzana Postobon | 4.25

Mexican Coca-Cola | 4.25

Mexican Orange Fanta | 4.25

Mexican Sprite | 4.25

Pony Malta | 4.25

Uva Postobon | 4.25

Freskolita | 4.25

Regular Sodas

Coca-Cola® | 3.5

Coca-Cola Zero Sugar® | 3.5

Diet Coca-Cola® | 3.5

Sprite® | 3.5

Dr. Pepper® | 3.5

Orange Fanta® | 3.5

Pink Lemonade | 3.5

SeaGrams Ginger Ale | 3.5

Bottle S. Pellegrino Sparkling Water | 3.5

Homemade Fresh Juices



Orange Juice Fresh | 8

16 oz freshly squeezed Florida orange juice, 100% natural, from the farm to your table.

Mango Sunset | 9

Blended pulp "michelado" with sugar, decorated with mango on a wooden stick, leaf of mint.

Strawberry Royale | 9

Blended strawberry pulp, "michelado" with sugar, strawberries on wooden sticks with a leaf of mint.

Lavender "Mimosa" | 9 Does not contain Alcohol

Sparkling non alcoholic wine, Lavender syrup and butterfly pea tea, blueberries inside floral notes, an elegant twist on the classic mimosa for a laid-back Florida brunch.

Lavender Lemonade | 9

Lavender syrup, lemon juice, ice, garnished with orchids.



Passion Elixir | 9

Blended passion fruit pulp, "michelado" with sugar, decorated with slices of kiwi on top and a leaf of mint.

Orange Cold Brew | 9

Orange juice, ice, sparkling water, cold brew coffee, a drop of lemon juice, orange slices decorated with a leaf of mint.

Butterfly Pea Lemonade | 9

Butterfly pea tea, sparkling water, lemon juice, ice, decorated with dehydrated lemon and a branch of rosemary.

Sunset Serenade | 9

Watermelon juice, Sparkling wine, orange juice, ice cubes, "michelado" with pink sugar, decorated with burn rosmary and two raspberries

Milkshakes

Dulce de Leche | 10

Milk, vanilla ice-cream, dulce de leche, lotus cookie inside, whipped cream, milk cookie crumbles on top with a lotus cookie for decor

Nutella® | 10

Milk, vanilla ice cream, Nutella®, white chocolate decoration, whipped cream, cocoa powder with a ferrero rocher on top

Strawberry | 10

Milk, strawberry, Ice Cream, condensed milk, decoration, cut strawberries, whipped cream.

Chocolate | 10

Milk, chocolate ice-cream, chocolate syrup decorating the glass. whipped cream, cocoa, kinder bueno on top accompanied with marshmallows.

Vanilla | 10

Milk, Vanilla ice cream, condense milk, whipped cream, lotus cookie on top with marshmallows.

Oreo® | 10

Milk, Vanilla Ice-Cream Oreo® pieces, Nutella® on the rim decoration, whipped cream & marshmallows, crowned with a whole Oreo®.



DRINKS CANNOT BE EXCHANGED OR REFUNDED.
YOUR UNDERSTANDING IS GREATLY APPRECIATED.



Appetizers

Green Plantain Basket | 14

Shrimp Basket

Fried plantain baskets, grilled shrimp, house seasoning, guacamole.

- OR -

Pork Belly Basket

Fried plantain baskets, fried pork belly "Chicharron" ceviche style, guacamole.

Colombian Empanadas | 12

Colombian fried empanadas with potato and shredded beef, aji sauce.

Tacos

x3 Beef Tacos | 15

Slow-cooked beef, cabbage, three corn tortillas, green sauce, red sauce, pickled red onions.

x3 Shrimp Tacos | 18

Grilled shrimps, cabbage, three tortillas, green sauce, red sauce, pickled red onions,

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Crêpes

Salty

Crepe Stroganoff | 19

Artisanal crepe with mozzarella, steak, bacon-mushroom stroganoff, basil, and orange zest.

Beef Crepe | 17

Artisanal crepe with mozzarella, slow-cooked beef, signature beef sauce, cilantro micros, and red wine reduction.

Chicken Crepe | 16

Artisanal crepe with mozzarella, shredded chicken, homemade bechamel, mushrooms, onions, parmesan, and rosemary.

Chili Crepe | 16

Artisanal crepe with mozzarella, slow-cooked beef, chili sauce, jalapenos, cheesy corn chips, avocado, and cilantro micros.

Shrimp Crepe | 19

Artisanal crepe with mozzarella, garlic sauce shrimp, paprika, and rosemary.

Serrano Ham Crepe | 19

Artisanal crepe with mozzarella, serrano ham, brie, arugula, and truffle oil.

Ham and Cheese Crepe | 15

Artisanal crepe with mozzarella, smoked ham, and brie.

Sweet

Banana Foster Crepe | 15


Artisanal crepe with mozzarella, banana foster glaze, vanilla ice cream, and crushed walnuts.

Nutella Fruits Crepe | 15

Artisanal crepe with mozzarella, Nutella, and seasonal fruits.

Dulce de Leche Crepe | 15

Artisanal crepe with mozzarella, dulce de leche, and seasonal fruits.



Burguers

All burgers come with Homemade skin-on fries with paprika and salt. Optional Garlic Parmesan Potatoes for +\$1

Arepa Burguer | 19

7 oz beef patty, fried Cheese, fresh cheese 2 strips of bacon & Pesto Mayo.

The Big GB | 17

7 oz premium beef patty, classic potato bun, "Bacon-Lemon" Home made Sauce, muenster cheese & caramelized onions.

Monterrey Burger | 18 **SPICY**

7 oz premium beef patty, classic potato bun, jalapeño aioli, avocado slices, "mexican chori-queso," & roasted jalapeño.



Burger "Patacón" | 20

Plantain bun burger with 7 oz Premium Angus Beef, "Secret Sauce", 2 Strips Bourbon Bacon glaze, slice tomato, arugula, & sunny side up egg on top.

The American Ghost | 21

7 oz Double patty, classic potato bun, American yellow cheese, arugula, slice tomato, red onion, 2 bacon strips & melted mozzarella on top.



Sandwiches Ciabatta

All sandwiches come with homemade breakfast potatoes with paprika and salt. Optional Garlic Parmesan Potatoes for +\$1

Home made Ciabatta Bread - Made daily

Turkey Pesto Delight | 18

Ciabatta with smoked turkey breast, roasted red pepper, arugula, tomato, mozzarella, and pesto mayo.

Majestic Salmon Bite | 22

Ciabatta with smoked Norwegian salmon, cream cheese, arugula, candied cherry tomato, capers, and red onion.

Porky Arugula Truffle | 18

Ciabatta with pork tenderloin, tomato, arugula, Colby-Jack cheese, pesto mayo, and truffle oil.

Mediterranean Craving | 22

Ciabatta with Serrano ham, manchego cheese, tomato, arugula, home-made alioli.

Chicken Royale | 18

Ciabatta with grilled sliced chicken breast, spinach, tomato, mozzarella, aioli.

Artisan Tuna | 17

Ciabatta with Home made Mix Tuna & Garlic, red onions, pesto mayo, tomato, spinach, mozzarella.

Triple Meat | 20

Ciabatta with grilled skirt steak, smoked turkey, ham, mozzarella, red onion, dijon mustard, pesto mayo, and sunny side up eggs.

Cluck' Bacon & Chicken | 18

Ciabatta with grilled sliced chicken breast, bacon strips, tomato, arugula, red onions, alioli, and sunny side up eggs.

Steak Brie Fusion | 21

Ciabatta with grilled skirt steak, caramelized onion, spinach, tomato, brie cheese, pesto mayo, and sunny side up eggs.

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Stuffed Avocados

Pork Belly Ceviche | 20 GLUTEN FREE

Crispy pork belly ceviche style with red onions, red pepper, cilantro, and fried green plantain on a spring mix bed.

Cartagena Ceviche | 23 GLUTEN FREE

Shrimp Colombian ceviche style with caramelized tomato sauce, red onions, colored peppers, cilantro, mango, and fried green plantain on a spring mix bed.

Peruvian Ceviche | 23 GLUTEN FREE SPICY

Avocado with shrimp in the classic Peruvian ceviche style, with red onions, spicy peppers, cilantro, lemon juice & smashed and fried green plantain slices with arugula.

Chipotle Steak | 21 GLUTEN FREE

Grilled sliced skirt steak with red onions, colored peppers, melted mozzarella, chipotle sauce, on a spring mix bed.

Desserts

Churros | 13

The taste of Spain in an unbeatable classic Churro filled with Dulce de Leche and served with Nutella for dipping your churro.

Goat Cheese Cheesecake | 13

Directly from Spain, the Basque cheesecake. A Cheesecake with a touch of goat cheese, served Brûlée style, with homemade blueberry, honey and walnut sauce. A mangal.

Specialties

Ribeye | 25

Grilled seasoned ribeye with mashed potatoes and green salad.

Octopus | 28

Grilled seasoned octopus tentacles on sauteed smashed potatoes.

Lamb Rack | 28

Seasoned lamb rack on mashed potatoes, sauteed vegetables, red wine reduction.

Lomo Saltado | 24

11 oz premium beef tenderloin "Lomo Saltado" with marinated beef, onions, tomatoes, offering the authentic flavor of Peru.

Huevos Rotos | 19

Spanish classic featuring fried potatoes in white truffle oil, Spanish Serrano Ham, and three sunny-side-up eggs, transporting you to Spain with every bite.

"Parrilla Colombiana" | 56


For 3 people minimum. Grilled meat and Colombian classics. Chicken, Steak, Pork Belly, Colombian Creole Potatoes, Colombian enpanadas & plantain fried. With guacamole.

Brownie with Ice-cream | 10

Delicious chocolate brownie with whipped cream and vanilla ice cream.

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General Information:

Menu pricing and availability subject to change.

Prices listed reflect cash prices.

Save money when paying with cash.

3.5% Surcharge will be added to all non-cash sales.

All retail sales are final.

20% gratuity added to parties of 6 or more and unclosed tabs/unsigned receipts.

NO type of modification to the dishes is accepted.

NO changes or returns of dishes are accepted.

If a waiter explains the ingredients of any of our drinks or dishes, and it is not to the client's liking, the client will be responsible for paying the full price of the drink.

Allergen and Gluten-Free Information:

For our customers with food allergies and/or sensitivities, please inform your server prior to ordering. Our gluten-free items are often prepared with shared equipment (including a shared toaster) and cross contact is very likely. If you have an allergy or sensitivity, please ask that your order be prepared using our allergen handling procedures. We cannot guarantee that cross contact with foods containing allergens will not occur but will make a reasonable effort to avoid it.

Note we try to exercise caution and follow certain allergen procedures to prevent cross contact, but our ingredients containing milk, egg, fish, peanut, sesame, tree nut, shellfish, soy, wheat, and other allergens are made in the same kitchen and there is still a risk of cross-contact with shared surfaces and equipment. Please consult your healthcare provider to determine the types of precautions you should take before enjoying any of our menu items. Also, please allow extra time to prepare your special order.

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Florida Department of
Business and Professional
Regulation

—Section 3-603.11, FDA Food Code

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Business and Professional Regulation
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