

Drinks



Homemade Fresh Juices

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16 oz freshly squeezed Florida orange juice, 100% natural, field to table.

8

Blended pulp "michelado" with brown sugar, decorated with mango and peach on a wooden stick, hint of mint.

Blended strawberry pulp, brown sugar, strawberries on wooden sticks with rosemary.

2 8

Citrus sparkle, floral notes, an elegant twist on the classic mimosa for a laid-back Florida brunch.

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

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Blended passion fruit pulp, brown sugar, mint, peppermint, decorated with a dehydrated lemon.

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Orange juice, ice, sparkling water, cold brew coffee, a drop of lemon juice, decorated with peppermint.

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

Watermelon juice, orange juice, lemon and mint juice, ice cubes, "michelado" with brown sugar, lemon on top.

Milkshakes

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Vanilla ice cream, Oreo® pieces, chocolate decoration, whipped cream, marshmallows.

9

Vanilla ice cream, Nutella, white chocolate decoration, whipped cream, cocoa powder.

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Vanilla ice cream, Dulce de leche, chocolate cookie, whipped cream, cocoa powder.

Strawberry ice cream, milk, condensed milk decoration, cut strawberries, whipped cream, strawberry syrup.

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Chocolate ice cream, white chocolate decoration, whipped cream, white chocolate chips, black cookie.

Vanilla ice cream, chocolate syrup decoration, whipped cream, cinnamon powder, chocolate chips & vanilla cookie.



Drinks



Homemade Sodas

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Soda, peach and blended pineapple, dried lemon, rosemary, brown sugar "michelado," fruit popsicle inside.

Soda, blended mango and passion fruit, mint, brown sugar "michelado," fruit popsicle inside.

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Soda, raspberry, blackberry, cherry pulp, dehydrated lemon, rosemary, pink sugar "michelado," fruit popsicle inside.

2 8 &
Soda, lemon juice with macerated peppermint, fruit popsicle, brown sugar, peppermint on top, dehydrated lemon, fruit popsicle inside.



Smoothies

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

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Pineapple, mango, and passion fruit pulp blended with ice, condensed milk decoration, peppermint on top.

N b
Raspberry, blackberry, cherry pulp blended with ice, condensed milk decoration, blueberry, cherries on top, mint, peppermint.

Strawberry blended with ice, strawberry syrup decoration, little pieces of strawberry on top, peppermint.

Regular Sodas

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ENTREES

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Fried plantain baskets

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

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

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Spanish cod and serrano ham croquettes with aioli.

O b

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

TACOS

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

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

CONSUMER ADVISORY

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CRÊPES

Salty

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

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

O O

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

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

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

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

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Artisanal crepe with mozzarella, smoked ham, and brie.

Sweet

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

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Artisanal crepe with mozzarella, Nutella, and seasonal fruits.

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



BURGUERS

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7 oz beef patty, muenster cheese, bacon-mushroom stroganoff sauce, arugula, potato bun, Dijon mustard.bun.

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7 oz beef patty, muenster cheese, pulled pork, fried pork belly, arugula, tomato, red onion, potato bun, spicy honey mustard.

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7 oz premium beef patty, classic potato bun, bacon sauce, muenster cheese, caramelized onions.

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7 oz premium beef patty, classic potato bun, jalapeño aioli, avocado slices, "mexican choriqueso," roasted jalapeño.

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7 oz double patty, classic potato bun, American yellow cheese, spring mix, tomato, bacon strips, melted mozzarella.

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Plantain burger with 7 oz Premium Angus Beef, Secret Sauce, Bourbon Bacon glaze, fresh tomato, arugula, and sunny side up egg.



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SANDWICHES

8 N

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

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

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

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Ciabatta with Spanish chorizo, serrano ham, manchego cheese, tomato, arugula, alioli.

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

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Ciabatta with tuna, onions, pesto mayo, tomato, spinach, mozzarella.

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

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

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

CEVICHESES

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

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

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

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



SPECIALTIES

Grilled seasoned ribeye with mashed potatoes and green salad.

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Grilled seasoned octopus tentacles on sauteed smashed potatoes.

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

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

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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.

DESSERTS

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

Original Tiramisu Recipe, learned by our Dessert Chef in the city of Veneto, Italy. 100% recommended. Presented as a flower pot on your table.



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