

from the farm

Koftas 13
beef and lamb, turkish yogurt
fresh mint, smoked chili oil

Meatballs 14
beef and lamb, tomato sauce
pamesan cheese

Coffee Steak 16
coffee rubbed steak skewers
mango passion chimichurri

Schnitzel 22
chicken schnitzel platter, halloumi
hummus, marinated olives
charred tomatoes

Halloumi 12
hummus, honey
charred cherry tomatoes

from the sea

Mussels* 14
white wine, tomato, scallions
served with herbed crostini

Calamari 16
fried calamari, shishito peppers,
spicy aioli

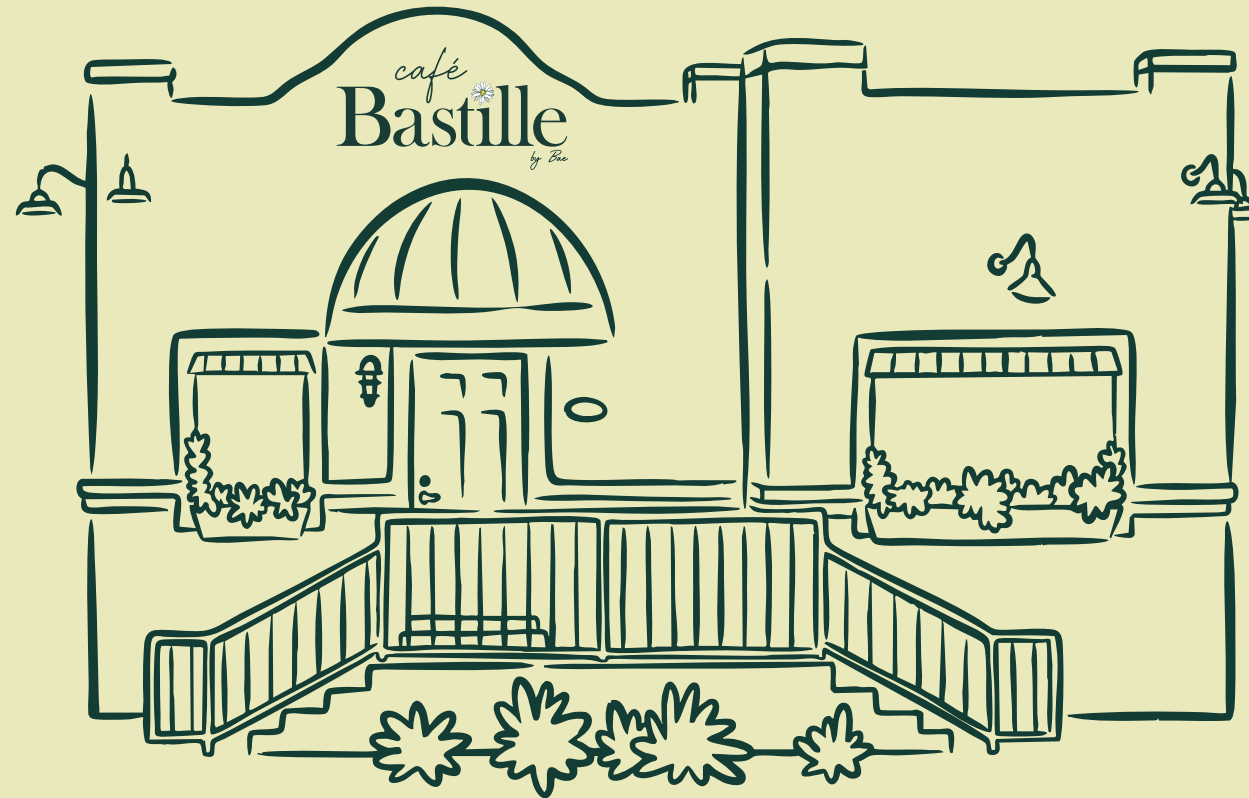
Shrimp* 14
seared shrimp skewers
mango passion fruit chimichurri

Salmon* Bao 16
hoisin sauce, kimchi | 2 pcs

Branzino 22
homemade basil pesto

L'APÉRO

tapas & drinks



A French tradition where friends gather to share tapas,
wine, music, celebrating the evening together.

20% service charge will be added to all checks.

gluten free bread on demand. | there is no substitution on the menu.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

from the garden

Piquillo Peppers 13
stuffed with herb goat cheese
served with golden raisins, pinenuts,
basil, balsamic glaze

Roasted Baby Carrots 14
parsnip puree, puffed rice granola

Broccolini 14
crispy shallots

Sweet Potato 12
lime yogurt sauce, pomegranate

Beets 13
orange, herbed goat cheese, pomegranate

Cauliflower 14
shawarma spices, lime yogurt, gremolata

Risotto 13
wild mushroom, truffle oil

Watermelon Feta 14
evoo, mint, pistachios

Truffle Fries 12
parmesan cheese

Wild Mushrooms 13
saute with herb butter

from the sweets

Bread Pudding 14
house bread pudding
caramel, vanilla ice cream

Beignets 12
served with Nutella

Creme Brulee 18
vanilla custard, blueberry compote
for 2 ppl

COCKTAILS



Passion Fruit Margarita 14
 salt on the rim, obviously

Creme Brulee Espresso Tini 16
 with tequila, because... Miami
 [no cream? no problem! make it regular]

Miami Sunrise 14
 rum, oj, homemade berry puree

Blueberry Basil Mule 14
 gin, blueberry, basil, ginger, lime



Berry Rhum Crush 14
 rum, raspberry, mint, lime

Watermelon Blush 14
 vodka, champagne, watermelon, lime

Cucumber Mule 14
 vodka, cucumber, lime ginger beer

Bastille's Sangria 15
 red wine sangria, fresh fruits

Sangria pitcher - 60oz 49

JUICES



beverages

Orange Juice 8
 freshly squeezed

Granny Smith Apple Juice 8
 freshly pressed

Martinelli's Apple Juice 6

House Limonade 7

Arnold Palmer 7

Classic Soda 4
 coca cola | diet coke | sprite

cold press

Kicker 11
 kale, celery, pineapple, apple, ginger

Healer 11
 apple, lemon, ginger

Beet Delight 11
 beet, carrot, orange, apple, lemon

Immunity 11
 carrot, orange, lemon

COFFEES



coffees & teas

vanilla or caramel +0.75 | almond or
 oat milk +1 | one shot +1.5

Espresso 3.5 | **Double Esp.** 5

Café Latte | **Cappuccino** 6

American Coffee 4

Iced Latte 6 | **Iced Coffee** 5

Hot Tea Le Palais des Thés 5
 thé vert du hammam | sencha yama
 earl grey queen blend | masala chai
 roiboos bourbon | infusion de menthe

Iced Tea Le Palais des Thés 5
 jardin floral and tropical

specialties

Chai Latte 7
 make it dirty +2 | served hot or iced

Matcha Latte 7
 ceremonial matcha | served hot or iced

Strawberry Matcha Latte 8
 made with fresh strawberry coulis

Pistachio Latte 8
 made with fresh strawberry coulis

Vanilla Mocha 7
 served hot only

Hot Chocolate Viennois 7
 whipped cream