



LUNCH

Summer
2022

Share

- Lavash Bread** // Butter & Maldon Sea Salt + Crème Fraiche & Aleppo // 6
- Ful Medames** 🌿 // Egyptian Fava Beans Spread + Chili + Paprika + Flat Bread // 17
- Catch of Tomorrow** 🌿 // Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra + Chive // 19
- Burrata** 🌿 // San Marzano Sorbet + Nasturtium + Elixir Gel + Crumbs // 21
- Seasonal Roots** 🌿 // Farm to Table Roots + Clementine + Labneh // 17
- Bluehouse Salmon Crudo** ★ // Pickled Mustard + Grapes + Guindilla + Ajo Blanco Soup // 22
- Roasted Squid** // Medjool Dates + Chorizo + Chili + Cilantro + Sumac + Grapefruit // 22
- Beets & Asparagus** 🌿 // Frisee + Orange + Sunflower Seeds // 18
- Heirloom Tomato Gazpacho** 🌿 // Cucumber + Bell Pepper + Sherry // 16 (Chilled)

Pides (Turkish Filled Bread)

- Braised Lamb** // Cremini + Heirloom Tomato + Goat Cheese + Curry Oil // 18
- Eggplant** 🌿 // Sun Dried Tomato + Ricotta + Cashews + Arugula + Chili // 18
- Organic Mushrooms** 🌿 // Truffle Cream + Gorgonzola + Thyme // 18
- Key West Shrimp** // Salsa Verde + Mascarpone + Lemon Zest // 18

Mains

- Bluehouse Salmon** // Farro + Kalamata Olives + Bell Pepper + Mint + Chili // 35
- Black Grouper** // Asparagus + Green Peas + Charred Onion // 42
- Bucatini di Mare** // Shrimp + Octopus + Grilled Squash + Orange Beurre Blanc // 35
- Prime Beef Tenderloin** // Oyster Mushrooms + Gratin Dauphinoise + Charred Onion // 45
- Lamb Leg** // Labneh + Ezme Salad + Dukkah + Flat Bread // 55
- Chicken Za'atar** // Heirloom Tomatoes + Olives + Onion + Cucumber + Feta // 29
- Pork Tenderloin** // Carrot Puree + Roasted Okra + Honey + Dijon // 32

Sides

- Potato Dauphinoise** // Yukon Gold + Cream // 12
- Asparagus** 🌿 // Aquafaba Aioli + Dukkah // 14
- Crispy Saffron Rice** 🌿 // Cherries + Pistachio + Labneh + Crispy Leeks // 23
- Organic Mushrooms** 🌿 // Calabrian Chili Lime // 18

3-Course Miami Spice Menu (\$28 pp) (Available Mon-Fri from 12-3pm)

APPETIZER

(Your choice of)

Ful Medames

Egyptian Fava Beans Spread

Heirloom Tomato Gazpacho

Cucumber + Bell Pepper + Sherry

Catch of Tomorrow

Plant Based Crudo

Roasted Squid (add \$9)

Medjool Dates + Chorizo + Chili

Burrata (add \$9)

S. Marzano Sorbet

MAIN

(Your choice of)

Pork Loin

Carrot Puree + Roasted Okra

Chicken Za'atar

Horiatiki Salata

Bucatini Baba Ganoush

Pasta + Eggplant + Dukkah

Bluehouse Salmon (add \$15)

Organic Farro Salad

Bucatini di Mare (add \$15)

Seafood Pasta

DESSERT

(Your choice of)

Ice Cream & Sorbet

Verrine (add \$5)

Layered Dessert in a Glass

Phyllo Napoleon

(add \$7)

Chantilly + Berries

Coffee

Espresso / Cortadito

Macchiato

Cappuccino (Add \$3)

Art provided by

Nader
Art Museum

@ Nader_Art_Museum

🌿 Vegetarian ★ Raw

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

We take pride in sourcing local, fresh ingredients including

Honey (Miguel Bode Apiaries) | Organic Greens (Swank Farm) | Local Vegetables & Fruits (Gratitude Garden Farm)
Micro Herbs & Edible Flowers (Harpe Family) | Pasture-Raised Chicken (Heritage Green Circle) | Bluehouse Florida-Raised Salmon