



## LUNCH

Spring / 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 // 21
- Seasonal Roots** 🌿 // Farm to Table Roots + Clementine + Labneh // 17
- Bluehouse Salmon Crudo** ★ // Garlic Velouté + Pickled Mustard + Grapes + Guindilla // 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** // Green Velouté + Asparagus + Green Peas + Charred Onion // 42
- Seafood Bucatini** // 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 Mediterranean Menu (\$39 pp) (Available Mon-Fri from 12-3pm)

##### APPETIZER

(Your choice of)

##### Ful Medames

Egyptian Fava Beans Spread  
Flat Bread + Heirloom Tomato

##### Heirloom Tomato Gazpacho

Cucumber + Bell Pepper + Sherry

##### Beets & Asparagus

Orange + Sunflower Seeds  
Frisee + Champagne Vinaigrette

##### Catch of Tomorrow (add \$5)

Plant Based Tuna Crudo

##### MAIN

(Your choice of)

##### Pork Loin

Carrot Puree + Roasted Okra  
Honey + Dijon

##### Chicken Za'atar

Heirloom Tomato + Olives  
Onion + Feta + Cucumber

##### Bucatini Baba Ganoush

Eggplant + Dukkah + Aleppo

##### Bluehouse Salmon (add \$11)

Farro + Kalamata Olives + Mint  
Bell Pepper + Chili

##### DESSERT

(Your choice of)

##### Ice Cream

Dukkah / Avocado-Lemon  
Fior di Latte & Orange

##### Sorbet (Kiwi / Pear)

##### Verrine of the Day

Layered Dessert in a Glass  
Chef's Creation - Add \$5

##### Coffee

Espresso / Cortadito  
Macchiato  
Cappuccino (Add \$2)

Art provided by

**Nader**  
Art Museum

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🌿 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 (Harpke Family) | Pasture-Raised Chicken (Heritage Green Circle) | Bluehouse Florida-Raised Salmon