

STARTERS

Daily Soups made daily on premises	4.95
Mixed Field Greens with sliced ripe tomato	4.95
Black Bean Hummus with bagel croutons	5.95
Avocado Salsa with corn tortilla chips	6.95
Yucca & Leek Hash Browns served with pineapple sauce	6.95
Spinach & Queso Blanco Empanadas 2 oven-baked, served with roasted corn salad & avocado salsa	8.95
Bernie's Starter for 2 Black bean hummus, avocado salsa, corn salad & fish ceviche	14.95

MARISCOS & TAPAS

Coconut Shrimp with honey-tamarind dipping sauce	10.95
Grilled Calamari Tossed in chorizo sofrito	11.95
Grilled Wild-Caught Salmon Filet Served med-rare on mango slaw with ginger-soy dressing on the side	13.95
Tropical Ceviche Fresh tilapia marinated with lime juice, red onions, celery & cilantro, served with roasted sweet potato & grilled corn salad	13.95
South Florida Seafood Salad Scallops, shrimp & calamari in a light olive oil & lime vinaigrette	12.95
Key West Crab Cakes with honey-dijon-lime sauce	12.95

BURGERS 8oz. 100% ALL-NATURAL CERTIFIED BLACK ANGUS

Served on freshly baked challah bun with tomatoes & red onions with a choice of mixed field greens or fresh cut fries.

Café With white cheddar - add \$1	10.95
Chorizo, blue cheese & caramelized onions	12.95
Portobello mushroom, watercress & cheddar	12.95
Goat Cheese & roasted red pepper	12.95
Veggie With white cheddar - add \$1	9.95

GRILLED SANDWICHES

Grill pressed on freshly baked ciabata and served with choice of mixed field greens or fresh cut fries.

The South Beach Hand carved roasted turkey brie, pear, watercress & mango chutney butter	11.95
The Cuban Roasted pork, ham, cheddar cheese, pickles & mustard dressing	10.95
Tuna Melt Albacore tuna salad, cheddar cheese, cucumber & sprouts	11.95
Grilled Eggplant Goat cheese & roasted red peppers	10.95
Chicken CLT Grilled hand carved chicken breast, chorizo, watercress & tomatoes	10.95
Smoked Chicken & Goat Cheese Panini Caramelized onions & white cheddar cheese with guava-BBQ sauce on the side	12.95

VEGAN

Grilled Organic Tofu & Avocado Salad Served with sprouts, carrots & snow peas served on mixed field greens with an orange-miso dressing	11.95
Black Bean Hummus Sandwich Served on multigrain with tomato, cucumber & roasted red peppers, served with mixed field greens	8.95
The Vegan Platter Grilled organic tofu, black bean hummus, roasted sweet potato, grilled corn salad & black & white bean salad	12.95
Black & White Bean Salad Served on a bed of mixed field greens tossed in our house Dijon dressing with onions, red peppers, cucumber & olives	9.95
Organic Tofu & Wild Mushroom Stir-Fry Tossed with green beans, carrots & Asian dressing. Served in a large bowl with couscous	14.95
Grilled Organic Tofu Fajita Wrap With caramelized onions, roasted red peppers & avocado salsa wrapped in a whole-wheat flour tortilla served with roasted corn salad & sweet mustard sauce	11.95
Organic Gallo Pinto & Roasted Vegetables Organic Quinoa cooked with Organic red beans, served with grilled vegetables & a side of Balsamic Dressing	12.95

SIDES

Mango Cole Slaw	3.95	Sweet Potato Fries	\$4.95
Mixed Field Greens	3.95	Grilled Vegetables	\$4.95
Fresh-Cut Fries	3.95	Grilled Broccoli	\$4.95
Couscous	3.95	Tropical Whole Grain Rice	\$5.95
Grilled Corn Salad	3.95	Quinoa with Red Beans	\$6.95
Black & White Bean Salad	3.95		
Tostones - Fried Green Plantains	3.95		
Yucca Fries	3.95		
Fried Bñiatio	3.95		



LINCOLN ROAD, MIAMI BEACH
305.695.8898

SALADS

Grilled Salmon Nicoise Seared salmon filet served med-rare, green beans, new potato, hardboiled egg, olives & capers over mixed field greens with house dijon dressing	15.95
Pan-Asian Chicken Grilled chicken breast on asian-dressed field greens with ripe tomato, snow peas, alfalfa sprouts, peanuts & sesame seeds	12.95
Tropical Grilled shrimp, crumbled blue cheese, avocado, black beans & mango on a bed of mixed field greens with house dijon dressing	15.95
Sobe Cobb Roasted turkey breast with crumbled blue cheese, avocado, honey chipotle pecans, hard boiled egg & ripe tomato on a bed of mixed field greens with house dijon dressing	13.95
Goat Cheese Pears, walnuts & carrots topped with crumbled chèvre served on mixed field greens with guava-citrus vinaigrette	12.95
Mediterranean Feta cheese, cucumber, red pepper, sweet red onion & olives over mixed field greens with house dijon dressing	11.95
Tuna & Egg A scoop of our tuna & egg salads on a bed of mixed field greens with house dijon dressing	10.95
Coconut Shrimp Caesar Salad Served with parmesan bagel chips	14.95

SANDWICHES

Served with mixed field greens on your choice of bread: french baguette, multigrain or ciabatta

Hand Carved Roasted Turkey Watercress & mango chutney butter	10.95
Albacore Tuna Salad Tomato & watercress	10.95
Hand Carved Grilled Chicken Breast Watercress, tomato & mayo	9.95
Avocado & Cheddar Tomato, cucumber & sprouts	9.95
Egg Salad	8.95

SPECIALTY PLATES

Curried Chicken Salad With golden raisins & walnuts served with couscous & mixed field greens	12.95
Chicken Fajita Wrap Sliced grilled chicken with grilled onions, red peppers & avocado salsa, wrapped in a large flour tortilla. served with roasted corn salad	11.95
Roasted Pork Tacos 3 corn tortillas with roasted corn salad, black bean hummus & avocado salsa	13.95
Miami Cheese-Steak Sandwich Thinly sliced Black Angus rib-eye steak topped with grilled onions, red peppers & melted white cheddar. Served with fresh-cut fries	12.95
Smoked Salmon & Brie Sandwich With tomatoes, sweet red onions & capers. served on french baguette, served with mixed field greens	13.95
Grilled Vegetarian Chicken Sandwich On multigrain, avocado, tomato, onions served with mango slaw & garlic aioli on the side	11.95
The Ultimate Pan con Lechón Sandwich Premium roasted pork butt served with caramelized onions on french baguette with yucca fries & mojito dipping sauce	12.95
Portobello Mushroom Sandwich Stuffed with queso blanco salsa & served on a challah bun, tomato & onion served with mixed field greens	11.95
Our Famous Lincoln Road Fried Fish Sandwich Tomato, lettuce, onions and cumin-Creole mayo on the side with mixed greens	13.95
Steak and Cheese Quesadilla shaved Black Angus rib-eye with sautéed onions & peppers, served with avocado salsa & mixed greens	13.95