EAT SIP & GATHER THE MIAMI STYLE

THE WYNWOOD WALLS

One of the most impressive and popular pieces of public art in South Florida is the Wynwood Walls, located in Miami's Wynwood Arts District. It has become a mecca for art collectors and connoisseurs from all over the world. Interestingly, the projects were not designed by an artist or an arts organization, but by the late real estate agent Tony Goldman. "My father was a visionary," said Goldman's daughter Jessica Goldman Srebnick. Ever since Wynwood Walls started, murals have been popping up in artsy districts all over the city.



FRENCH FRIES 3.60

TOPPINGS

+CHEDDAR SAUCE 2.50 +SOUR CREAM 2.10 +PARMESAN 2.30 +BACON 2.50 +PICO DE GALLO 2.00

NACHOS 3.00

+ CHEDDAR SAUCE 120GR 2.50 + SOUR CREAM 60GR 2.10 2.30 + PICO DE GALLO 60GR 2.00 + GUACAMOLE 60GR

STARTERS

QUESADILLA

NEW CHICKEN 9.50

SOUR CREAM, MELTED CHEESES, TRILOGIES OF SAVED PEPPERS, ONION, BACON AND CHIPOTLE

TOPPING: SOUR CREAM, PICO DE GALLO KAI SMASHED NACHOS **PULLED PORK 9.80**

SOUR CREAM, MELTED CHEESES, BBQ SAUCE. **TOPPING:** SOUR CREAM & PICO DE GALLO

CRISPY CHICKEN BITES 9.30

CRISPY BITES OF CHICKEN BREAST BREADED IN PANKO

SERVED WITH: HONEY MUSTRAD & DIJONNAISE

BUFFALO DRUMSTICKS 9.10

CHICKEN LEGS GLAZED IN HANDMADE SLIGHTLY SPICY WYNWOOD BUFFALO SAUCE. **SERVED WITH: COLESLAW SALAD**

CHICKEN ROLL 12.00

TORTILLA WRAP WITH WFC, SOUR MAYO DRESSING, CARROT, ICEBERG, PICO DE GALLO, CORN.

TOPPING: SMASHED NACHOS & CHILI MAYO

SHRIMPS & CHIPS 13.00

CRISPY SHRIMP BREADED IN PANKO

SERVED WITH: SWEET CHILI, CHILI MAYO AND FRIED POTATOES

JUNGLE ISLAND 9.50

A DIFFERENT BURRITO WITH FRESH SALADS AND FRUIT. TORTILLA, ICEBERG, VALERIAN, SPINACH, GREEN APPLE, MANGO, FENNEL, RADISH, PICO DE GALLO, CORN.

TOPPING: SOUR MAYO, SWEET CHILI, NACHOS.





THE SALADS

CE-ZAR 11.50

(America's most popular salad in a different version) GREEN SALADS, JUICY CHICKEN LEGS (FAJITAS), BACON, PARMESAN, CORN, NACHOS, CAESAR'S DRESSING

LITTLE HAVANA 12.00

GREEN SALADS, CRISPY CHICKEN (WFC), ZUCCHINI, AVOCADO, MANGO, PICO DE GALLO, BLUE MAYO DRESSING

HOUSE SALAD 11.00

GREEN SALADS WITH FRESH CRISP BITES OF BROCCOLI, APPLE, SHREDDED CARROT, ROASTED HAZELNUTS, CRANBERRIES, SOUR MAYO AND SWEET VINAIGRETTE WITH LIME

OCEAN DRIVE 14.00

GREEN SALADS, SMOKED SALMON, SPINACH, VALERIAN, FENNEL, RADISH, CHILI, PICO DE GALLO, SOUR MAYO AND SWEET VINAIGRETTE WITH LIME





BURGERS

ALL BURGERS ARE SERVED WITH FRIES

BAL HARBOR 10.20

CRISPY FRIED CHICKEN (WFC), CHEDDAR SAUCE, ICEBERG, PICKLES, CARAMELIZED ONIONS WITH CHILI MAYO SAUCE

(An old school burger with simple ingredients and a very clear taste...) BEEF BURGER, CHEDDAR, CUCUMBER PICKLES, ONION

NEW BAYSIDE 9.70

BEEF BURGER, CHEDDAR, CUCUMBER PICKLES, ONION, TOMATOES, MAYONNAISE AND HANDMADE MEXICAN RANCHERA TOMATO SAUCE

CLEVELANDER 11.80 (a burger inspired by a famous hotel in South Beach, Miami) BEEF BURGER, CHEDDAR, SMOKED BACON, GUACAMOLE, ICEBERG, BLUE MAYO SAUCE

TWO BEEF BURGERS, DOUBLE CHEDDAR, DOUBLE SMOKED BACON, FRIED EGG, ICEBERG, TOMATOES, MAYONNAISE

SOUTH BEEF 19.50

An XXL BURGER with triple brioche bread

BEEF BURGER, CHEDDAR, BACON, PULLED PORK, BBQ SAUCE, PICKLES, ICEBERG, CARAMELIZED ONION, FRESH TOMATO, MAYONNAISE, JALAPEÑO PEPPERS SERVED WITH FRIES DRESSED WITH CHEESE BECHAMEL & BACON

CALLE OCHO 9.80

A VEGETARIAN BURGER WITH GRILLED PINEAPPLE, ZUCCHINI, PICO DE GALLO, COLESLAW, MANGO, DIJONNAISE

ALL SANDWICHES ARE SERVED WITH FRIES

PHILLY CHEESE STEAK 12.50

COLESLAW, THIN SLICED SAUTEED BEEF FILLET WITH CARAMELIZED ONIONS AND PHILLY CHEESE SAUCE

BIG CRUNCH SANDWICH 12.00

CRISPY FRIED CHICKEN (WFC), SOUR CREAM, ICEBERG, GUACAMOLE, CARAMELIZED ONIONS AND SWEET CHILI SAUCE

A VARIATION OF THE CLASSIC HOT DOG WITH CRISPY SAUSAGE IN PANKO, CHOPPED CABBAGE-CARROT, CARAMELIZED ONIONS, KETCHUP, MUSTARD AND MAYONNAISE

TONY'S SHRIMP SANDWICH 13.00

GOLDEN SHRIMPS IN PANKO, ICEBERG, SMOKED BACON AND CHILI MAYO

WFC (Wynwood Fried Chicken) 12.70

CRISPY CHICKEN BREAST FILLETS MARINATED IN A COMBINATION OF 16 SPICES AND DRESSED WITH CHILI MAYO SAUCE AND JALAPEÑOS (SERVED WITH TORTILLAS, FRIES, CHILI MAYO & COLESLAW)

ARUBA CHICKEN 15.50

BBQ RUB MARINATED CHICKEN, SLOW GRILLED, WITH JALAPEÑOS (SERVED WITH TORTILLAS, SWEET POTATO PURÉE, SOUR CREAM & SALAD)

450gr SLOW COOKED PORK GLAZED WITH HANDMADE BBQ SAUCE (SERVED WITH TORTILLAS, SWEET POTATO PURÉE, AND SMALL CORN)

JUICY BEEF TALIATA 250g. (SERVED WITH GRILLED VEGETABLES, FRIED POTATOES, MUSHROOM SAUCE AND FLEUR DE SEL. RECOMMENDED "MEDIUM" COOKING)







Marketing manager: Nikos Filippis
The prices are in euros and include VAT, Municipal Taxes and all legal charges. Please inform your waiter of any allergies or intolerances.
The consumer has no obligation to pay if he does not receive the legal document (Receipt-invoice).
Shrimps and salmon are fresh frozen items. We use sunflower oil for frying and olive oil for our raw preparations.



BAL HARBOR

2TH STREET

DESSERTS

AMERICAN BROWNIE 7.00

SERVED WITH VANILLA ICE **CREAM & HANDMADE** MILK CARAMEL SAUCE (BUTTERSCOTCH)

AMERICAN CHEESECAKE 8.50

WITH FOREST FRUIT **SAUCE**

LOS BANANEROS 7,70

3x PANCAKE, NUCREMA, BANANA, COCONUT

BUENO OREO 9,70

3x PANCAKE, PRALINA BUENO, BROKEN OREO, NUCREMA, NUTELLA ICE CREAM

ICE CREAM (PER SCOOP 2,00)

VANILLA, CHOCOLATE STRAWBERRY, NUTELLA