

**EAT
YOUR
HEART
OUT**

okeydokey

COFFEE BREAK



COFFEE BREAK - BAKERY & DELI

BREAKFAST ALL DAY

Avocado Toast \$12
*Multi Seeds Homemade Bread, Smashed Avocado
 Boiled Egg \$2 - Poached Egg \$3*

Salmon Avocado Toast \$17
*Multi Seeds Homemade Bread, Smashed Avocado, Smoked
 Salmon, Cherry Tomatoes, Dill Cream Cheese*

Organic Acai Bowl \$15
*Organic Acai, Banana, Blueberries, Strawberries,
 Granola, Coconut & Honey*

Deluxe Smoked salmon bagel \$16
*Smoked Salmon, Dill Cream Cheese, Capers,
 Tomato, Red onion & Chives*

Classic cream cheese bagel \$7

Light power Bowl \$14
Seasonal Fruit, Greek Yogurt, Granola, Honey

Croissant Ham & cheese \$8
French Croissant with Ham & Cheese

Croissant Tuna Salad \$12
*French croissant with Tuna Salad,
 Tomato & Mixed Greens*

Croissant Deluxe \$15
*French croissant with Smoked Salmon, Red Onions,
 Dill Cream Cheese, Tomato & Capers*

Egg Sandwich \$12
*Scrambled Eggs & Cheese. Choice of bagel,
 Croissant or Spinach Tortilla*

Scrambled Egg Platter \$13
*Scrambled Eggs & Cheese, with multigrain toast,
 Butter and Jelly*

Signature Waffle \$15
*Strawberries, Banana, Blueberries,
 Powdered Sugar & Syrup*

French Toast \$14
With Strawberries, Bananas, Whipped Cream,

LUNCH

Quiche of the day with house salad \$14

Tuna break salad \$16
*Tuna Salad, Boiled Egg, Mixed Greens, Cherry
 Tomato, Red Onion, Carrot, Black Olives, Cucumber*

Homemade Empanadas \$4
Ham & Cheese, Spinach & Cheese, Beef, Short Ribs

Greek signature salad \$15
*Mixed Greens, Cherry Tomato, Red Onions,
 Black Olives, Feta Cheese & Greek Dressing*

Tuna salad wrap \$15
*Tuna Salad, Mixed Greens, Tomato, Cucumber, Mozzarella
 Cheese in Spinach Tortilla*

Deluxe wrap \$16
*Smoked Salmon, Cream Cheese, Tomato, Mixed Greens,
 Avocado, Red Onion, Dill Dressing in Spinach Tortilla*

SWEET BREAKS

Cakes (ask for daily selection) \$9

Almond Caramel Cookie \$5

Banana Bread \$6

Gluten Free Alfajor \$5

Sweet Meringue Caramel Alfajor \$7

Gluten Free Guava TrartCroissant (French, \$5

Chocolate, Almond) \$5

Dairy free apple cinnamon cake \$6

COFFEE - TEA

Espresso - Macchiato \$3

Double espresso – Double Macchiato \$4

Americano \$4

Latte \$5

Cappuccino \$5

Cappuccino Coffee Break \$6

American Coffee \$3.75

Hot chocolate \$5.5

Organic Tea \$4.5

Matcha latte \$6

Iced latte \$6

Iced Brew Coffee \$4

Ice tea \$4

JUICES & SMOOTHIES

Energy \$11

Red apple, Pinneable, Carrot Ginger

Vitamix \$11

Orange, Carrot

Digestive \$11

Orange, Carrot, Pineapple

Detox \$11

Green apple, Celery, Cucumber, Ginger, Lemon

Fresh squeezed orange juice \$8

Lemonade \$4

Apple juice \$4

Winter \$10

Smoothie Peach, Mango & Orange Juice

Spring \$10

Smoothie Mango, Banana & Milk

Summer \$10

Smoothie Strawberry, Banana & Milk

Autumn \$10

Smoothie Pineapple, strawberry & Orange Juic

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
 SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
 ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

YOSO RAMEN



YOSO RAMEN - POKES & RAMENS

POKE BOWLS

Spicy Tuna <i>Spicy Tuna Mix, Avocado, Edemame, Seaweed Salad, Cucumber</i>	\$20
Yuzu Truffle Salmon <i>Citrus based Soy Sauce, Avocado, Edemame, Seaweed Salad, Cucumber</i>	\$20
Yuzukosho Salmon <i>Mayo based Mild Sauce, Avocado, Edemame, Seaweed Salad, Cucumber</i>	\$20
Grilled Salmon Bowl <i>Scottish Salmon, Avocado, Edemame, Seaweed Salad, Cucumber</i>	\$20
Shrimp Tempura Bowl <i>Avocado, Cucumber, Edemame, Seaweed Salad</i>	\$20
Vegan Bowl <i>Seasonal Veggies, Tempura Veggies, Seaweed Salad, Avocado</i>	\$20
Fried Chicken Bowl <i>Avocado, Edemame, Cucumber</i>	\$20

RAMENS

Yoso Tonkotsu <i>Pork Broth, Ramen Noddles, Pork Bely, 63 Degree Egg, Mushrooms, Nori, Scallions, Bamboo Shoots</i>	\$21.5
Spicy Miso Ramen <i>Spicy Miso with Shoyu Broth, Ramen Noddles, Pork Bely, 63 Degree Egg, Mushrooms, Nori, Scallions, Bamboo Shoots</i>	\$21.5
Green Curry Vegan Ramen <i>Spicy Japanese Citrus Borth with Coconut Milk, Noodles, Fried Tofu, Thai Basil, Scallions</i>	\$19.5

SIDES

Edemames	\$7
Vegetal Spring Roll <i>Japanese Barbecue</i>	\$8
Sushi Rice	\$5

DESSERTS

Japanese Cheesecake	\$9
Mochi Ice Cream (2 pieces) <i>Habanero Chocolate, Banana Pudding, Strawberry, Vegan Mango, Vegan Passion Fruit, Vegan Litchee, Vegan Matcha, Salted Caramel, Earl Grey</i>	\$8

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



MAC

MAC - MODERN ASIAN CUISINE

SOUP & SALADS

Miso Dashi Hot Pot \$9
Seaweed, Tofu (Vegetarian)

Steamed Edamame \$10
Soy Beans, Sea Salt

MAC Chicken Salad \$16
Grilled Chicken, Hearty Greens, Umami Dressing

Wok Charred Filet Mignon Salad \$18
Indonesian Flavors, Fresh Herbs, Crushed Peanuts

TACOS

Ahi Tuna Tacos \$23
Ginger Soy, Aji Amarillo, Avocado

King Salmon Tacos \$22
Tobiko, Cucumber, Chili Thread, Aji Panca

Filet Mignon Tacos \$23
Crunchy Shallots, Cilantro, Tasazu, Chimichurri Aioli

ROLLS & CRISPY RICE

Wild Mushroom Truffle Roll \$21
Asian Mushrooms, Black Truffle, White Truffle Aioli (Vegetarian)

Lobster Dynamite Roll \$27
Wild Caught Lobster, Crispy Quinoa, Caviar

Japanese Pepper Tuna Tataki Roll \$24
Yellowfin Tuna, Avocado, Wasabi Aioli

Hamachi Crispy Rice \$18
Jalapeno, Yuzu Shoyu Ponzu, Miso Flakes

Salmon Crispy Rice \$16
Passion Fruit Leche de Tigre, Ginger, Volcanic Sea Salt

Tuna Crispy Rice \$17
Spicy Mayo, Furikake, Yuzu Koshu

NIGIRI

6 Piece Chef Choice \$24

10 Piece Chef Choice \$42

PLATES

Kung Pao Cauliflower \$19
Indonesian Soy, Birds Eye Chili, Peanuts (Vegetarian)

Shanghai Seabass \$29
Warm Tomato Vinaigrette, Bok Choy, Potato Sticks

Grilled King Salmon \$26
Plum Wine, Ginger, Miso

Tare Chicken Skewers \$19
Soy Blend, Scallion, Grilled Lime

Grilled Filet Mignon \$29
Korean Chili, Shallot, Mirin Soy

SIDES

Jasmine Rice \$6

Wok Bok Choy \$12

Snap Peas \$13

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LITTLE BIRD



LITTLE BIRD - CHICKEN ROTISSERIE

PICAR

Queso Croquetas <i>Cabra y Gouda, Mango Marmalade</i>	\$10
Huevos Rotos <i>Natural Fries, Pollo guisado, Fried Egg, Truffle Aioli</i>	\$16
Beef Birria Tacos <i>Queso Fresco, Cilantro, Chipotle</i>	\$17.5
Ropa Vieja Tostones <i>Aji, Pickled Onion</i>	\$16.5
Pollito Pibil Tacos <i>Cotija, Red onion, Cilantro</i>	\$14.5
Crispy Charred Brusells <i>Chili Citrus Sauce</i>	\$13

ROTISSERIE & GRILL

Citrus Marinade Half Rotisserie Chicken <i>Natural Fries, Slaw</i>	\$22
Brisket Butter Burger <i>Pimento Cheese, Brioche, Thick Pickle, Truffle Sauce</i>	\$19
Pollo A La Plancha <i>Mojo Marinade, Roasted Tomato, Chimi, Arroz con Maíz</i>	\$23
Sticky St Louis Duroc Pork Ribs <i>Hot & Sour Citrus Glaze, Latin Slaw</i>	\$24
Rotisserie Arroz Imperial <i>Aji Aioli, Maduros</i>	\$19
Pan con Bistec <i>Rotisserie Picanha. Truffle Mayo, Lettuce, Chimi, Tomato</i>	\$19
El Rotisserie Chicken Sandwich <i>Gem Lettuce, Tomato, Chimi, Aji Mayo, Brioche</i>	\$17
El Churrasco <i>8oz Flatiron, Tomato Chimi, Tostones, Watercress</i>	\$31

PLATTERS TO SHARE

Gran Combo <i>Garlic Flatiron Steak, Quarter Pollo, Chorizo Argentina, Roasted Tomato Chimi</i>	\$48
Miami Meat <i>Mojo Churrasco, Rotisserie Picanha, Pollo A La Plancha, Chorizo, Tostones, Slaw</i>	\$64
El Jefe <i>Sticky Ribs, Chorizo, Pollo A La Plancha, Tostones, Slaw</i>	\$54
The Little Bird <i>4 Pc Hot Fried Chicken, Elote Frito, Local Citrus, Herbs, Lemon Buttermilk</i>	\$44

SMALLS

Rotisserie Baby Potatoes <i>Huancaína, Cotija</i>	\$11.5
Garlic Queso Fries <i>Truffle Aioli</i>	\$11.5
Baby Gem Salad <i>Queso, Buttermilk Peppercorn</i>	\$14
Arroz con Maíz	\$8
Elote Frito <i>Chipotle, Queso</i>	\$11

BATIDOS AKA "SHAKES"

Guava	\$13
Tres Leches	\$13
Florida Mango	\$13
Banana & Pretzel Espuma	\$13
Mamey	\$13

CUBAN STYLE LEMONADE

Lemon/lime	\$7
Mango	\$7.5
Mint	\$7.5

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DAL PLIN



RESERVED

DAL PLIN - ITALIAN EATERY

PIZZAS

Margherita <i>Homemade Tomato Sauce, Sliced Tomato, Fresh Mozzarella, Basil</i>	\$16
Pepperoni <i>Homemade Tomato Sauce, Mozzarella, Pepperoni, Italian Nduja, Ricotta</i>	\$19
Quattro Formaggi <i>Mozzarella, Grana Padano, Ricotta, Gorgonzola With green Pear, Almonds, Side of Honey</i>	\$19
Burrata <i>Homemade Tomato Sauce, Basil, Grape Tomatoes, Burrata, Glazed Balsamic, Olive Oil</i>	\$19
Prosciutto <i>Homemade Tomato Sauce, Mozzarella, Arugula, Prosciutto, Candied Tomato, Parmesan Cheese</i>	\$22
Truffle <i>White Base, Mozzarella, Black truffle, Porcini</i>	\$19
Kids Cheese Pizza	#16

APPETIZERS

Antipasto Misto <i>Italian Charcuterie and Cheese Board, Olives, Sliced Bread (Prosciutto di Parma + \$9)</i>	\$27
Beef Carpaccio <i>Thinly Sliced Filet Mignon, Garlic Sauce, Arugula, Parmesan cheese, Lime</i>	\$17
Bruschetta Board <i>Tomato, Burrata, Basil. Prosciutto, Ricotta, Honey, Artichokes Pesto, Burrata</i>	\$16
Toasted Bread with olive oil & parmesan	\$7

MAINS

Eggplant Parmigiana <i>Eggplant Lasagna, Mozzarella, Parmesan Cheese, Homemade Tomato Sauce, Side of Bread</i>	\$21
Italian Meatballs <i>Beef, Veal and Pork Meatballs, Homemade Tomato Sauce, Ricotta, Side of Bread</i>	\$20
Chicken Milanese <i>Chicken Milanese, Arugula, Tomatoes, Parmesan</i>	\$18

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SALADS

Burrata Prosciutto Salad <i>Arugula and Tomatoes Salad with Burrata, Prosciutto and Artichokes. Balsamic dressing</i>	\$23
--	------

PASTAS (Gluten Free Pasta + \$3)

Bucatini Pomodoro e Burrata <i>Homemade Tomato Sauce, Basil, Fresh Tomatoes, Burrata Cheese</i>	\$22
Bucatini Pomodoro e Basilico <i>Homemade Tomato Sauce, Basil, Fresh Tomatoes</i>	\$17
Bucatini Cacio Pepe <i>Toasted Tellicherry Black Peppercorn, Pecorino, Parmesan</i>	\$21
Bucatini Pesto <i>Homemade Pesto Sauce, Pecorino, Parmesan</i>	\$22
Fettuccine Carbonara <i>White parmesan sauce, Bacon and Fresh Pepper</i>	\$23
Fettuccine Bolognese <i>Pomodoro Sauce, Homemade Bolognese</i>	\$22
Fettuccine Funghi e Tartufo <i>Oven Roasted Italian Porcini mushrooms, Parsley, Parmesan cheese, Fresh Italian Black Truffle</i>	\$36
Rigatoni Salsa Rosa e Gamberoni <i>Homemade Pink Vodka Sauce, Jumbo Shrimp</i>	\$ 27
Orecchiette alla Pugliese <i>Vegetable Base Homemade Sauce, Broccoli, Olives, Red Pepper</i>	\$22
Parma Tortelloni <i>Tortellini filled with Ground Pork and Prosciutto, Cream Sauce, Parmesan, Green Peas</i>	\$24
Kids Fresh Pasta with Butter	\$15
Kids Fresh Pasta Pomodoro	\$15

DESSERTS

Pizza Nutella & Fragola	\$19
Italian Tiramisu	\$12

SPECIALITY DRINKS

San Pellegrino Aranciata	\$5
San Pellegrino Lemonata	\$5

JAFFA



JAFFA - MEDITERRANEAN CUISINE

PITA SANDWICH

Pita Sandwich with Hummus, Tahini, Israeli Salad, Pickles and Hot Sauce on side

Shwarma	\$19
Falafel	\$17
Crispy Beef Kibbeh	\$19
Sabich	\$17

JAFFA'S CLASSIC

Classic Shakshuka	\$19
Whole roasted Turmeric Cauliflower <i>With Tahini and Cilantro Sauce</i>	\$19
Deconstructed Babaganoush <i>Tahini, Chickpeas, Sumac</i>	\$19
Israeli Salad with Feta <i>Sheep milk Feta, Zaatar and Lemon Dressing</i>	\$19
Hummus Classico <i>Pickles, Hot sauce and Pita</i>	\$18

PLATTERS

Platter served on 3 tiers, with Hummus, Tahini, Israeli Salad, Pitas, Pickles and Hot Sauce

Shwarma	\$29
Falafel	\$27
Crispy Beef Kibbeh	\$29
Sabich	\$27

Jaffa Mezze Platter <i>Pita, Pickles, Hummus, Tabouleh, Chickpeas salad, olives, and Israeli Salad</i>	\$41
---	------

With a choice of:

Shwarma
Falafel
Crispy Beef Kibbeh

BASMATI RICE BOWL

Rice bowl served with fresh chickpeas, tabouleh, tahini, pickles.

Shwarma	\$26
Falafel	\$24
Crispy Beef Kibbeh	\$26

SIDES

Crispy Zaatar French Fries	\$10
Side of Falafel over Tahini	\$15
Side of Crispy Beef Kibbeh Over Tahini	\$17
Side of Shwarma	\$19
Crispy Brussel Sprouts <i>Sumac, Silan and Walnuts</i>	\$15
Labneh	\$17
Dolmas	\$13

DESSERTS

Assorted Baklava	\$3.5
------------------	-------

SPECIALTY DRINKS

Frozen Limonana <i>Green mint Lemonade</i>	\$7
---	-----

House Fresh Hot Mint Moroccan Tea	\$7
-----------------------------------	-----

Ice Tea <i>Longevity (Chaga, Apple, Cinnamon)</i> <i>Liquid Gold (Turmeric, Ginger)</i> <i>Tranquility (Lavender, Chamomile, Ashwagandha)</i>	\$7
--	-----

Radiate Kambucha <i>Pina Caliente (Pineapple, Turmeric, Cayenne)</i> <i>Green apple (Grapefruit, Rose, Activated Charcoal)</i> <i>Black Rose (Apple, Lime, Spirulina, Chlorophyll)</i> <i>Mermaid Majik (Fresh Ginger, Blue majik, Algae)</i> <i>Flower Power (Hibiscus, Lemongrass, Lemon)</i>	\$7
--	-----

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Glatt Kosher Meat

DESSERTS

Batido Guava	\$13
Batido Florida Mango	\$13
Batido Banana & Pretzel Espuma	\$13
Batido Mamey	\$13
Assorted Baklava (2 pieces)	\$7
Italian Tiramisu	\$12
Pizza Nutella e Fragola	\$19
Japanese Cheesecake	\$9
Mochi Ice Cream (2 pieces)	\$8

UNTIL 7PM

Berries Cheesecake	\$9
Carrot Cake	\$9
Chocolate Brownie	\$9
Apple Crumble	\$9
Coconut & Caramel Pie	\$9
Lemon Pie	\$9
Almond Caramel Cookie	\$5
Meringue Caramel Alfajor	\$5
Banana Bread	\$6
Gluten Free Alfajor	\$5
Gluten Free Guava Tart	\$7
Dairy free apple cinnamon cake	\$6

18% gratuity included

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Happy Hour Menu

Monday to Friday 4-7pm

Classics Cocktails \$8

“Call Me Old Fashioned”

Four Roses Bourbon, Simple Syrup & Angostura Bitters

“Mary Me, Margarita”

Mi Campo Tequila, Lime Juice, Combier & Agave Syrup

“Act a Mule”

Haku Vodka, Lime Juice & Fever Tree Ginger Beer

“Gin There, Done That”

*Bombay Gin, Lemon Juice, Simple Syrup
& Fever Tree Club Soda*

“Rum Forrest, Rum”

Bacardi Mango, Cranberry Juice, Orange Juice & Simple Syrup

“Whiskey Business”

Jim Beam Bourbon, Simple Syrup, Lemon Juice & Mint

Speciality Cocktails \$8

Balls of Fire

Mi Campo Blanco, Chinola Passion Fruit, Lime Juice, Agave Syrup & Hellfire Bitters

Freshly Squeezed

Haku Vodka, St-Germain, Honey Syrup, Lime Juice, Strawberry Puree, Mint & Fever Tree Lemonade

It's Spritz-O-Clock Somewhere

Aperol, Combier & Brut

Well \$7

Bacardi Rum

Bombay Gin

Haku Vodka

Four Roses Bourbon

Mi Campo Tequila

Hard Seltzer \$7

High Noon (Peach, Watermelon, Grapefruit & Pineapple)

Beer \$7

La Rubia - American Blonde Ale

Freedom Tower - Amber

La Playita - German Pilsner

Wine \$7

Cabernet Sauvignon - 14 Hands

Sauvignon Blanc - Matua

Rose - Fortant Grenache

Bites

Queso Croquetas	\$8
Truffle Cheese Fries	\$8
Pollo Croquetas	\$8
Margherita Pizza	\$8
Charcuterie Board	\$14
Taco (Tuna, Salmon, Filet Mignon)	\$5
Veggie Rolls	\$6
Edemame	\$5
Zaatar French Fries	\$8
Humus with Pita	\$10
Falafels with Pita	\$12
Labneh with Pita	\$10
Dolmas	\$10

A close-up photograph of several women lying on their stomachs on a blue mat. They are wearing athletic wear: a blue bikini top, a purple bikini bottom, a black bikini top, and a red and black striped bikini bottom. The women's legs and arms are visible, showing a toned physique. The background is a green surface, possibly grass or a gym floor.

**EAT
YOUR
HEART
OUT**

okeydokey