

STARTERS

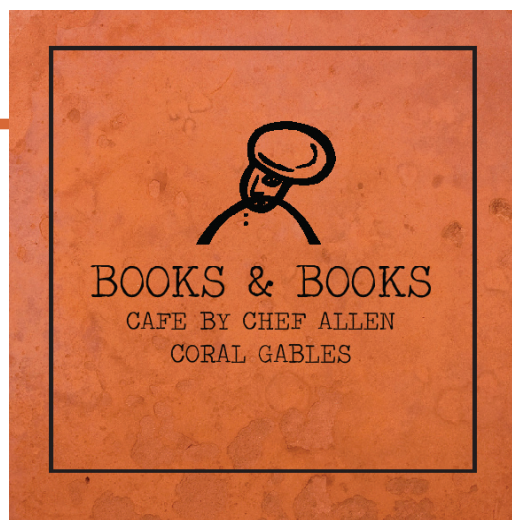
Daily Soups – Made Daily on Premises	5
Fresh Mozzarella Ripe Tomato & Torn Basil	8
Traditional Hummus Toasted Pita Wedges	7
Avocado Salsa Corn Tortilla Chips	6
Granny Smith Apple Quesadilla Aged Cheddar	7
Mahi Mahi Ceviche Lime, Hot Peppers, Cilantro	11
Almost Greek Feta, Olives, Oranges, Sea Salt	8
Cafe Cheese Plate Red Grapes, Walnuts, Ritz Crackers	12
Chef Allen's Mac & Cheese	8

SALADS

Seared Tuna Nicoise Tuna, Green Beans, Olives, Tomato, New Potato, Hard Boiled Egg, Capers, Field Greens, Dijon Dressing	15
Gables Cobb Roasted Turkey Breast, Maytag Blue, Avocado, Egg, Tomato, Field Greens, Key Lime Vinaigrette	12
Curried Chicken Salad Golden Raisins, Mango, Walnuts, Cilantro with Couscous Salad & Organic Field Greens	12
Goat Cheese Pears, Walnuts, Carrots, Crumbled Chevre, Mixed Greens, Guava-Citrus Vinaigrette	11
Cafe Caesar Salad Romaine Leaves, Parmesan, Warm Toasted Croutons, Garlicky Dressing add Grilled Chicken + 3	10

FEATURES

Charcuterie Board Prosciutto, Chorizo, Brie, Maytag Blue, Manchego, Grapes, Apple and Crusty Bread	16
Chicken Fajita Wrap Grilled Chicken, Caramelized Onions, Roasted Red Peppers, Avocado Salsa, Whole Wheat Tortilla, with Spinach & Garlic Aioli on the side	12
Smoked Salmon & Brie Sandwich Baguette, Tomatoes, Sweet Red Onions & Capers	12
Roasted Pork Taco 3 Soft Corn Tortillas, Tamarind Roasted Pork with Arugula, Mango Salsa & Avocado Salsa	12
Tofu & Wild Mushroom Stir-Fry Green Beans, Carrots, Scallions, Asian Dressing in a large bowl with Couscous	10
Vegan Burger Grilled Vegetable Patty on Ciabatta Bread with Organic Field Greens & Tropical Salsa	10
Cuban Sliders Roast Pork, Ham, Swiss, Mustard & Pickle served with Latino Avocado - Tomato Salad	9
Chicken Waldorf Salad circa 1896 Walnuts, Apples, Celery, Golden Rasins and Chicken with Honey Yogurt Dressing	13



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GRILLED SANDWICHES

Prosciutto Panini Tomato, Red Onion, Mozzarella, Tapenade	12
Sourdough Grilled Cheese Gruyere, Fruit Salad	9
Roast Turkey Panini Brie, Pear, Watercress, Mango Chutney	11
Black Forest Ham & Cheese Swiss, Basil, Tomato, Olive Oil	10
Seared Tuna "Hero" Avocado, Pickled Onions, Chipotle Crema	12

SANDWICHES

Roasted Turkey Breast Arugula, Manchego, Key Lime Mayo	10
Albacore Tuna Salad Capers, Tomato, Watercress	10
Papaya Pineapple Grilled Chicken Cilantro Wrap	9
Chicken Cutlet Tomato, Mozzarella, Roasted Peppers, Romaine	10
Avocado & Cheddar Lemon Pesto, Tomato, Cucumber, Sprouts	9
"BLT" Egg Salad Wrap Chorizo, Arugula, Vine Ripe Tomato	8

ESPRESSO BAR

Single Espresso	2.5
Double Espresso	3.5
Cappuccino	4
Café con Leche	4
Café Mocha	4
Carmel Latte	4
Cortadito	2.5
American	2
Extra Shot	1
Herbal Tea Service	3

COLD BAR

Tropical Iced Tea	2.5
Iced Green Tea	2.5
Iced Herbal Raspberry Tea	2.5
Fresh Squeezed Lemonade	3
Blended with Strawberry	4
or Fresh Mango	4
Fresh Squeezed Orange Juice	4
Mineral Waters	3/5
Coca-Cola/Diet Coca-Cola	2
San Pellegrino Aranciata	3
San Pellegrino Limonata	3