

# ATLANTIKÓS

## MESIMERIANÓ

12:00 – 4:00 pm

### BREAKFAST SAMPLER | 45

Pastries Basket, Lavash, Grilled Pita Bread, Butter, Honeycomb, House-made Jam, Cream Cheese, Seasonal Fruit, Marinated Mixed Olives, Calabrese Feta Cheese with Herbs, Traditional Hummus, Melitzanosalata, Cucumber & Cherry Tomatoes, Fresh Mint  
*For 2 to 3 Guests*

### STARTERS

#### NOVA AVOCADO TOAST | 25

Tomato Tapenade, House Cured Smoked Salmon, Cucumber, Quinoa, Petite Greens, Multigrain Bread

#### MAROUSALATA | 26

Chopped Organic Green, Fresh Herbs, Cucumber, Dates, Marcona Almonds, Feta Cheese

#### HORIATIKI SALAD | 30

Heirloom Tomatoes, Barrel Aged Feta, Sliced Cucumbers, Mixed Olives, Petite Peppers, Onion, Mint, Oregano, Za'atar

#### TROPICAL PARFAIT | 16

Coconut Chia Seed Pudding, Mango, Passion Fruit, Cacao Nibs Tuile, Mint

#### EXOTIC FRUIT PLATTER | 21

Passion Fruit, Mango, Dragon Fruit, Cantaloupe, Honeydew, Pineapple, Watermelon

#### \*\*GRILLED OCTOPUS | 39

Confit Potatoes, Fresh Herbs, Florida Citrus Mediterranean Relish, Kalamata's Sauce

#### CHILLED JUMBO SHRIMP | 32

Confit Potatoes, Fresh Herbs, Florida Citrus Mediterranean Relish, Kalamata's Sauce

#### \*\*BRAISED LAMB MEATBALLS | 28

Keftedes, Tomato Sofrito, Tahini Sauce, Mint, Pita Bread

#### FLORIDA'S TOMATOES & BURRATA | 24

Organic Heirloom Tomatoes, Jubilee Tomatoes, Basil Cream, Aceto Balsamic, Olive Oil, Garlic, Crostini, Petite Seasonal Green Mix Greens

#### \*\*TUNA TARTAR | 29

Avocado Mousse, Mango Salad, Tuna Tartare, Ponzu Sauce, Furikake, Micro Greens, Taro Chip

#### GRILLED AVOCADO | 18

Elote Corn, Chipotle Aioli, Cotija Cheese, Tajin, Cilantro

### BRUNCH CLASSICS

#### \*\*BRANZINO A LA BRIAM FILET | 40

Confit Fennel, Golden Potatoes, Charred Onion, Romesco Sauce, Fresh Herbs

#### \*\*LAMB HASH | 32

Crispy Potatoes, Feta Cheese, Garlic White Sauce, Za'atar, Merguez Sausage, Mint, Cilantro, Sunny Side Up Egg

#### \*\*BRUNCH BURGER | 34

8oz. Dried Aged Steak Patty, Brioche Bun, White Cheddar Cheese, Onion Jam, Black Truffle Sauce, Fried Egg

#### \*\*CRISPY CHICKEN SANDWICH | 30

Honey Butter-brushed Brioche Bun, Pickled Onion, Pickled Cucumber, Tomato, Organic Green Lettuce, Pepper Panca Sauce

#### \*\*TRUFFLED BENEDICT | 38

Smoked Salmon, Brioche, Key Lime Hollandaise, Smoked Trout Caviar, Dill, Crispy Idaho Potatoes

#### \*\*MIAMI SHORT RIB & EGG | 39

Short Rib, Sunny Side Up Egg, Black Bean Sweet Plantain Hash, Salsa Roja, Queso Fresco, Corn Tortilla

#### LEMON OREGANO CHICKEN -N- WAFFLES | 35

Chicken Thighs, Caribbean Spiced Rum Maple Syrup, Bread and Butter Pickles, Peppercorn Smoked Bacon, Chipotle Honey Butter

#### ROASTED CAULIFLOWER | 35

Caramelized Baby Carrots, Pomegranate Seeds, Green Pea Hummus, Pistachio Dukkha

#### CRISPY FRENCH TOAST | 25

Banana Foster, Brûlée Banana, Nutella, Micro Mint, Powder Sugar

#### RICOTTA & ORANGE PANCAKE | 27

Lemon Curd, Blueberries, Mascarpone, Brown Butter Crumble

### DESSERT

#### BAKLAVA TART | 15

Served With Honey Ice Cream

#### GREEK YOGURT SORBET | 15

Grape Preserves, Candied Nuts

#### CHOCOLATE MOUSSE BAR | 15

Valhrona Dark Chocolate Mousse, Raspberry Gel, Chocolate Crumble

#### LEMON OLIVE OIL CAKE | 15

Honey Cream, White Chocolate Pistachio Crunch, Greek Yogurt Sorbet

#### HOUSE MADE ICE CREAM | 12

Vanilla, Strawberry, Chocolate  
Mango Passion Fruit Sorbet

\*20% GRATUITY (PLUS TAXES) WILL BE ADDED TO YOUR CHECK\*  
\*20% DE SERVICIO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA\*  
\*YON SE`VIS 20% (PLIS TAKS) AP AJOUTE SOU CHÈK LA\*

\*\*CONSUMING RAW AND UNCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS: IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.