

Cafe de Flores

TO START



*Provençale Tomato Tart \$205

Classic Cesar Salad \$195

French Onion Soup \$245

Pacific Shrimp with lobster sauce \$265



Niçoise Salad: Market greens, olives, tomato, potato, boiled egg & anchovi \$295

French Bistro

Lobster

(Seasonal)



Market Price

(served with garlic butter & a side of pasta, asparagus or mashed potato)

SIDES



*Ratatouille \$165

A southern French vegetable stew made with eggplant, bell peppers, zucchini, onions and tomatoes.

*Layered Potato Gratin \$175

Asparagus with garlic butter \$135

Creamy mashed potato \$125

French green beans \$110

White beans in tomato sauce \$110

Bread & truffle butter \$115

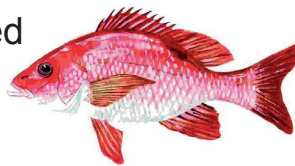
MAINS

All served with a choice of: green beans, white beans, mashed potato or ratatouille.

SEA SCALLOPS sautéed in fine herb butter & accompanied by mashed potatoes \$495



*Daily Catch of **FISH** complemented with *beurre blanc* sauce \$435



RAW BEEF TARTAR served with mustard, capers & cornichons \$395

***BEEF short rib** slow-cooked in a red wine sauce \$475

Organic CHICKEN braised with Dijon mustard & herbs \$325



*Hand-made **PAPPARDELLE PASTA**

- Wild mushroom & truffle sauce \$295
- Braised beef ragu & parmesan cheese \$325
- Roasted tomato & basil sauce \$275

DESSERTS



Flourless dark chocolate cake accompanied by white chocolate cream \$215

Vanilla Crème Brûlée \$215

Profiteroles with vanilla ice cream & chocolate sauce \$215

Vanilla ice cream Sundae \$195

Organic Lemon Sorbet \$115

Sea water Caramel ice cream \$155



Coffee \$55

Spanish coffee \$195
(Dark rum, Kalua, Triple sec liquor and cream)

Carajillo \$175

Cafe de Flores

French Bistro

3 COURSE MENU

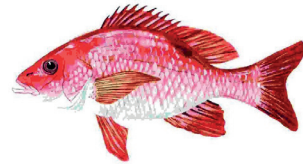
\$745/pers

First course



**Provençale* Tomato Tart
or
Classic Cesar Salad
or
French Onion Soup

Main course*



Daily Catch of FISH complemented with *beurre blanc* sauce
or
Organic CHICKEN braised with Dijon mustard & *herbs*
or
***Hand-made PAPPARDELLE PASTA** with wild mushroom
& truffle oil sauce



**Choice of sides: green beans, white beans,
mashed potato or ratatouille**

Dessert

Crème Brûlée
or



Vanilla ice cream Sundae with strawberry
& chocolate sauce



* For beef: add \$100 more - For Scallops: add \$200 more

5 COURSE CHEF S CHOICE

\$1265/pers

Including 1 glass of white wine & 1 glass of red wine

BAR MENU

Signature Cocktails



MIRIAM'S MARGARITA

A signature creation made with 100% agave Centenario Reposado tequila, fresh lime juice, and a touch of orange, citrus cane sugar syrup.

\$180

Pitcher (1 free drink)

\$595

Other Flavors

Strawberry or passion fruit.
\$190



PINA COLADA

A tropical classic reimagined - fresh coconut, lightly toasted to reveal a nutty caramel note, blended with Bacardi Rum, juicy pineapple, a touch of lime zest, and a dash of Angostura bitters.

\$220



PINK FRAMBOISE DREAM

A sparkling harmony of crème de framboise, Cointreau, fresh grapefruit juice, topped with chilled Champagne.

\$220



CHARTREUSE MOJITO

An elegant fusion of the Rum classic Cuban cocktail and the herbal complexity of Green Chartreuse.

\$220



TANGERINE MEZCALITA

A smoky artisanal mezcal shaken with fresh tangerine juice, lime, and a hint of agave nectar.

\$190

Classic Cocktails



GREY GOOSE MARTINI

Grey Goose Vodka, Vermouth, Olive juice.

\$230



APEROL SPRITZ

Aperol, Prosecco, sparkling water, orange slice.

\$195



NEGRONI

Beefeater gin, Campari, Rosso, orange peel.

\$220



KIR ROYAL

Creme de cassis, champagne, lemon twist.

\$220



OLD FASHIONED

Bulleit Bourbon, cane sugar and Angostura bitters.

\$220



COSMOPOLITAN

Vodka, Cointreau, cranberry juice, freshly squeezed lime juice.

\$190



CHERRY DAIQUIRI

Bacardi white rum, organic housemade cherry syrup, fresh lime, soaked cherries.

\$220



HOLA PALOMA

100% agave Cascahuin reposado, fresh red grapefruit, citrus bitters, lime, grapefruit soda.

\$220



WILD TURKEY RYE MANHATTAN

Wild Turkey Rye, sweet Vermouth, sugar, bitters.

\$220



ESPRESSO MARTINI

Absolut Vodka, coffee liqueur, espresso, and simple syrup.

\$220



LEMON DROP MARTINI

Vodka, Cointreau, Lemon, sugar, Syrup.

\$220



CARAJILLO

Liqor 43, espresso.

\$175



FRENCH 75

Gin, Champagne, Lemon juice, Syrup.

\$220

Mocktails

MARGARITA

\$110

MOJITO

\$110

PINA COLADA

\$110

PINA TEPACHE

\$110

Cafe de Flores

French Bistro

TEQUILA REPOSADO



Arrete \$135
Casamigos \$265
Cascahuin \$125
Clase Azul \$595
Don Julio \$185
Siete Leguas \$135
Tequileño \$165

GIN

Beefeater \$150
Bombay \$160
Hendrick's \$185
Tanqueray \$170



RUM

Appleton Estate \$145
Bacardi White \$120
Capitan Morgan \$135
Flor de Caña Dark
Rum \$120
Habana Club 7 years \$195
Malibu Coconut Rum \$120

TEQUILA BLANCO

Casa Dragones \$335
Cascahuin \$135
Clase Azul \$450
Don Julio \$165
Don Julio 70 Cristalino \$275
El Tequileño Platinum \$160
Fortaleza \$275
Jose Cuervo Reserva
de la Familia Platino \$310
Patron silver \$175
Siete Leguas \$165



WHISKY & BOURBON

Bulleit Bourbon \$170
Jack Daniels
GentlemanJack \$175
Jack Daniels Old No7 \$155
Johnny Walker Red Label
\$140
Wild Turkey Rye \$165
Canadian club \$165



MEZCAL

Amaras Tobala \$195
Amores Joven (espadin)
\$185
Creyente \$185
400 Conejos (espadin) \$175
Finca Tevez Jabali \$195
Scorpion Agua Maldita \$195



VODKA

Absolut \$120
Grey Goose \$205
Stoli \$140
Tito's \$175

LIQUOR

Absinth \$165
Aperol \$130
Baileys 110
Campari \$130
Grand Marnier \$165
Hennessy Cognac \$175
Kahlua \$120
Ricard \$110
Torres Brandy - \$120
Porto - \$120

SOFT DRINKS

Coca-Cola \$75
Agua de Piedra \$95
(Sparkling or natural)
Perrier \$85
Lemonade \$85