

La Marqueta East Harlem

1590 Park Avenue
115th Street & Park
New York, NY 10029
929 317-5140

AMUSE BOUCHE BISTRO

Amuse Bouche Bistro Hours

Monday/Tuesday	CLOSED
Wednesday/Friday	9 am - 7 pm
Saturday	10 am - 7 pm
Sunday	10 am - 5pm

ALL DAY BAKERY

CROISSANT	3.50
MUFFIN DU BISTRO	4.50
PAIN AU CHOCOLAT	3.75
PAIN AUX RAISINS	3.75
KOUIN AMAM	3.75
TARTE AUX POMMES	3.75
CHAUSSON AUX POMMES	4.50
CINNAMON ROLLS	5.00

Add Butter, Jam or cream cheese cups \$0.50 each

SERVED HOT

HAM AND CHEESE CROISSANT	7.50
SPINACH AND FETA CROISSANT VEG	7.50
MOCK CROQUE Mushrooms Croque Monsieur VEG	7.50
CROQUE MONSIEUR Ham, Swiss, Bechamel	9.00
CROQUE MADAME Same with a fried eggs	9.50
FRIAND SAUSSICE Homemade Sausage Roll	7.50

SATURDAY IS GALETTE DAY

10:00am 5:00pm

Come try our Buckwheat galettes and crepes made to order

QUICHE DU JOUR (Leek, Mushrooms, Spinach, Lorraine)	5.50
Add a side Bistro Salad	+2.50
SOUP DU JOUR 12oz	5.00
Our daily Soups come with House Croutons	
Sides by the weight	\$/8oz
Bistro Humus	4.99
Crudités Cup	2.99
Marinated Grilled Vegetables	4.99
Orzo Pasta Salad	4.49
Beluga Lentils Salad	4.99

SANDWICHES

VERDURA VEG	8.00
<i>Grilled Zucchini, Eggplants, Pesto on Toasted Focaccia</i>	
CAPRESE VEG	8.00
Fresh Tomatoes, Mozzarella, Fresh Basil, Arugula	
PORTOBELLO VEG	8.00
Grilled Mushrooms, Farmed Goat Cheese, Pesto, Arugula	
PARISIAN	9.00
Smoked Ham or Chicken or French Pate, with Maille Mustard Sliced Cornichon, Arugula	
PROSCIUTO	9.00
Shaved Prosciutto, Cheery Tomatoes, Pesto, Arugula	
BAGNA	10.00
Ortiz Tuna, Tomatoes, Kalamata, Hard Boil Egg, Cucumber, Red Onion, Arugula	
CURRY	9.00
Curried Chicken, Bistro Mayo, Arugula	
SMOKED SALMON	10.00
Local Smoked Salmon, Cream Cheese, Cucumber, shallots, Capers and Lemon Juice,	

BISTRO SALADS

ADD: Avocado \$2, Quinoa Falafel \$3, Grilled Chicken Strips \$3 Black Forrest Ham Cubes \$2.5, Tuna Salad \$4 Smoked Salmon \$4.

BISTRO SALAD	MP
Mix Greens and assortment of the Salads du Jour	
MEZZE GF, VGN, VEG	9.00
Grilled Vegetables, Crudités, Beluga Lentils	
NICOISE GF, VEG	9.00
Potato, Boiled Egg, Kalamata, Tomatoes, Capers, Arugula	
ROQUEFORT GF, VGN, VEG	9.00
Apple, Caramelized Onions, Blue Cheese, Toasted Pecan	

BISTRO FARE

LA BOITE DE SARDINES	9.00
Served with French baguette, and trimmings	
ESCARGOTS BOURGUIGNONNE (x6)	9.00
Parsley, Garlic, Butter and Fresh Toasted Bread	
TIMBALE DE LEGUME SALAD GF, VEG	9.00
Grilled Vegetables, Goat Cheese & Pesto	
CROUSTILLAND CHEVRE GF, VEG	9.00
Parsley, Garlic, Butter and Fresh Toasted Bread	
CHESSE PLATTER Assortment of 3 Cheeses w/ trimmings, fresh breads	16.00
CHARCUTERIE French Pâté & cured meats served w/ trimmings, Mustard, fresh bread.	16.00

PLAT DU JOUR / DISH OF THE DAY

Check our daily cooked meals. We prepare seasonal and healthy meals with a French twist.

SUNDAY BRUNCH

10:00am 5:00pm

DRINKS

Choice of Oat Milk or Whole Milk

COFFEE	2.75
ESPRESSO	2.75
LATTE	3.50
CAPUCCINO	4.50
HOT CHOCOLATE	4.50
SMALL POLAND SPRING WATER	1.00