

BEVERAGES

FRESH COLD-PRESSED JUICES 12

GREEN LOVER

kale, spinach, cucumber, celery, romaine, parsley, lemon and green apple

AFTER PARTY

apple, carrot, beet, cucumber, lemon and ginger

GREEN GODDESS

kale, pineapple, green apple, lemon and ginger

SHINE

pineapple, cucumber, green apple, lemon and ginger

REVIVE

grapefruit, lemon, raw honey, ginger and cayenne

WATERMELON KISS

watermelon, pineapple, lemon and mint

JUICES 4

cranberry • pineapple • orange • apple • v8

COFFEE AND TEA

| | |
|-----------------|-----|
| Iced Tea | 3.5 |
| Coffee | 3.5 |
| Hot Chocolate | 3.5 |
| Milk | 3 |
| Espresso | 3.5 |
| Double Espresso | 4.5 |
| Macchiato | 4 |
| Cafe Latte | 4.5 |
| Mocha | 4.5 |

BOTTOMLESS COCKTAILS 20

BREAKFAST

MONDAY – FRIDAY BREAKFAST SERVED UNTIL 3PM
BRUNCH ON SATURDAY AND SUNDAY FROM 11AM – 3PM

STEAK & EGGS • 16

4 oz. minute steak 2 eggs any style with breakfast potatoes and toast

HUEVOS RANCHEROS • 13

2 eggs, tortilla, pico de gallo, guacamole and beans

EGGS BENEDICT • 13

toasted english muffins topped with poached eggs, canadian bacon and hollandaise sauce

EGG WHITE FRITTATA • 14

spinach, cherry tomato, side of mixed green salad and toast

TWO EGGS ANY STYLE • 13

garnished with our roasted potatoes, apple wood smoked bacon or sausage and toast

CREATE YOUR OWN OMELETTE • 13

(2 toppings included additional toppings \$1 each)
ham, mushrooms, cheese, tomato, spinach, red peppers, haricot vert served with roasted potatoes, apple wood smoked bacon or sausage and toast

AVOCADO & POACHED EGG • 9

avocado, olive oil, lemon juice, chili flakes, poached egg

QUINOA FRIED RICE • 13

sauteed quinoa, kale and bacon served with 2 fried eggs

CHOCOLATE FRENCH TOAST • 12

topped with assorted berries

TRADITIONAL WAFFLE • 12

assorted berries, vanilla and whipped cream

BUTTERMILK PANCAKES • 12

plain or with seasonal berries

SMOKED SALMON • 12

(red onion, capers, chopped eggs) bagel and cream cheese



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ADDITIONAL

FRUITS

| | |
|----------------------|----|
| Seasonal Fruit Salad | 10 |
| Half Grapefruit | 6 |
| Whole Kiwi | 6 |
| Pineapple Quarter | 6 |
| Half Mango | 6 |

SIDES

| | |
|---------------------------------|------|
| Toasted Bagel with Cream Cheese | 4 |
| Multi-Grain or White Toast | 2 |
| English Muffins | 2 |
| Cream Cheese | 2 |
| Breakfast Potatoes | 4 |
| Bacon | 3.50 |
| Sausage (Pork) | 3.50 |
| Avocado | 3 |
| Sliced Tomato | 3 |

BREADS, PASTRY, CEREAL

| | |
|--|---|
| Mini Muffins, Croissants, and Bread Basket | 9 |
| Granola Yogurt Parfait granola, yogurt, berries and honey | 9 |
| Assorted Cereals | 4 |

Gratuity Included. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change.

APPETIZERS & SALADS

SHRIMP TEMPURA • 12
shrimp, spicy mayo, lettuce, green peas and chives

GRILLED OCTOPUS • 13
grilled sushi tender in olive oil and parsley

YELLOW TAIL TACOS • 15
crispy tacos, yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

SOUP OF THE DAY • 8
please ask your server for description of daily soup

KALE SALMON SALAD • 19
organic salmon, green kale, organic red and yellow quinoa pine nuts, lemon vinaigrette

BURRATA & HEIRLOOM TOMATOES • 15
creamy mozzarella & seasonal heirloom tomatoes, baby arugala, white balsamic reduction and basil oil

STUFFED AVOCADO WITH SHRIMP SALAD • 12
celery, lemon zest mayonnaise and titi shrimp

TUNA TARTARE • 14
fresh diced raw tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

SALMON TARTARE • 14
fresh diced salmon, indian curry agioli and naan bread

FRUITS

| | |
|----------------------|----|
| Seasonal Fruit Salad | 10 |
| Half Grapefruit | 6 |
| Whole Kiwi | 6 |
| Pineapple Quarter | 6 |
| Half Mango | 6 |

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BRUNCH

BRUNCH ON SATURDAY AND SUNDAY FROM 11AM – 3PM
MONDAY – FRIDAY BREAKFAST SERVED UNTIL 3PM

STEAK & EGGS • 16
4 oz. minute steak 2 eggs any style with breakfast potatoes and toast

HUEVOS RANCHEROS • 13
2 eggs, tortilla, pico de gallo, guacamole and beans

EGGS BENEDICT • 13
toasted english muffins topped with poached eggs, canadian bacon and hollandaise sauce

EGG WHITE FRITTATA • 14
spinach, cherry tomato, side of mixed green salad and toast

TWO EGGS ANY STYLE • 13
garnished with our roasted potatoes, apple wood smoked bacon or sausage and toast

CREATE YOUR OWN OMELETTE • 13
(2 toppings included additional toppings \$1 each)
ham, mushrooms, cheese, tomato, spinach, red peppers, haricot vert served with roasted potatoes, apple wood smoked bacon or sausage and toast

AVOCADO & POACHED EGG • 9
avocado, olive oil, lemon juice, chili flakes, poached egg

QUINOA FRIED RICE • 13
sauteed quinoa, kale and bacon served with 2 fried eggs

CHOCOLATE FRENCH TOAST • 12
topped with assorted berries

TRADITIONAL WAFFLE • 12
assorted berries, vanilla and whipped cream

BUTTERMILK PANCAKES • 12
plain or with seasonal berries

SMOKED SALMON • 12
(red onion, capers, chopped eggs) bagel and cream cheese

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ALL DAY

MUSSELS MARINIERE • 19
domestic mussels steamed in white wine shallots, garlic, parsley, served with french fries

CHICKEN PAILLARD • 19
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

THREE MUSHROOMS RISOTTO • 19
arborio rice, portobello crimini and shitake mushrooms with white truffle oil and parmesan cheese

ORANGE BLOSSOM BURGER • 14
8oz fresh ground black angus, brioche bun served with french fries or mixed green salad (add cheese 1/ bacon 1/ avocado 1)

TURKEY CLUB • 13
an american classic, turkey, tomato, avocado and bacon served with french fries or mixed greens

BEVERAGES

FRESH COLD-PRESSED JUICES 12

GREEN LOVER
kale, spinach, cucumber, celery, romaine, parsley, lemon and green apple

AFTER PARTY
apple, carrot, beet, cucumber, lemon and ginger

GREEN GODDESS
kale, pineapple, green apple, lemon and ginger

SHINE
pineapple, cucumber, green apple, lemon and ginger

REVIVE
grapefruit, lemon, raw honey, ginger and cayenne

WATERMELON KISS
watermelon, pineapple, lemon and mint

BOTTOMLESS COCKTAILS 20

APPETIZERS & SALADS

SHRIMP TEMPURA • 12
shrimp, spicy mayo, lettuce, green peas with chives

CHARRED OCTOPUS • 13
octopus, spanish chorizo and bravas potatoes

YELLOW TAIL TACOS • 15
crispy tacos, yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

VEAL MEATBALLS • 12
served with homemade marinara sauce and parmesan cheese

SOUP OF THE DAY • 8
please ask your server for description of daily soup

GAZPACHO • 9
cucumber, red and green peppers, red onion, tomato, bread, seasoned with a touch of red wine vinegar, lemon juice and tabasco

STUFFED AVOCADO WITH SHRIMP SALAD • 12
celery, lemon zest mayonnaise and titi shrimp

NICOISE SALAD • 12
tuna in oil, french beans, green and red peppers, black olives, hard-boiled egg and potatoes, anchovy and french vinaigrette (substitute tuna in oil for seared tuna add 9)

KALE SALMON SALAD • 19
organic salmon, green kale, organic red & yellow quinoa, pinenuts, lemon vinaigrette

GRILLED BABY ROMAINE • 10
authentic caesar dressing, focaccia, shaved parmigiano reggiano, and cherry tomatoes (choice of: chicken 6 / shrimp 7 / salmon 8 / tuna 9)

BURRATA & HEIRLOOM TOMATOES • 15
creamy mozzarella & seasonal heirloom tomatoes, baby arugula, white balsamic reduction and basil oil

TARTARE

TUNA TARTARE • 14
fresh diced raw tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

SALMON TARTARE • 14
fresh diced salmon, indian curry aioli and naan bread

SURF & TURF

ALMOND TROUT • 24
fresh butterfly rainbow trout, french beans, toasted almonds, brown butter

MUSSELS MARINIÈRE • 19
domestic mussels steamed in white wine, shallots, garlic, parsley, served with french fries

CHILEAN SEA BASS • 36
sea bass filet, sauteed vegetables, celery root puree and our signature champagne sauce

SEARED SCALLOPS & SALMON ROES • 30
served on a bed of steamed leek with beurre blanc

CHICKEN PAILLARD • 19
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

MINUTE STEAK • 23
juicy and tender butterflied 8 oz steak served with maitre d'hotel, butter and french fries

GRILLED CENTER-CUT NY STEAK • 38
10 oz prime center cut sirloin, served with french fries and chimichurri sauce

FILET MIGNON • 39
8 oz prime usda filet mignon served with truffle mashed potatoes, asparagus and champignon sauce

LAMB CHOPS GRILLED AND MARINATED • 26
served with vegetable couscous

SANDWICHES

ORANGE BLOSSOM BURGER • 14
8 oz fresh ground black angus, brioche bun served with french fries or mixed green salad (add cheese 1/ bacon 1/ avocado 1)

TURKEY CLUB • 13
an american classic, turkey, tomato, avocado and bacon served with french fries or mixed greens

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BOTTOMLESS COCKTAILS AVAILABLE FOR BREAKFAST AND BRUNCH



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PASTA & RICE

LINGUINI SEAFOOD • 22
linguini tossed with shrimp, scallops, clams, mussels, olive oil in our homemade marinara sauce

FETTUCCINE AL POLPETTINE • 19
veal meatballs, homemade marinara sauce, cherry tomatoes and shaved parmigiano reggiano

FETTUCCINE ALFREDO WITH CHICKEN • 18
homemade alfredo sauce

LOBSTER RAVIOLI • 23
lobster ravioli in a lobster brandy cream sauce with chives

CHEESE RAVIOLI • 17
parmesan cheese sauce

PENNE PRIMAVERA • 17
penne tossed with zucchini, carrots, green and red peppers, cherry tomatoes, olives parmesan and olive oil

THREE MUSHROOMS RISOTTO • 19
arborio rice, portobello crimini and shitake mushrooms with white truffle oil and parmesan cheese

SEAFOOD RISOTTO • 21
arborio rice tossed with clams, mussels, shrimp, garlic, tomatoes and olive oil

SIDES

Sautéed Green Beans 6

Sautéed Spinach 6

House Salad 6

French Fries 5
add truffle oil 8

Mashed Potato 5
add truffle oil 8

Mixed Vegetables 8

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