



**CORAL  
GABLES**  
*restaurant week*



## LUNCH MENU

*Menu changes daily*

*No sharing/No substitutes, No Take Out*

*Please choose one from each course*

### FIRST COURSE

SOUP OF THE NIGHT: ROASTED  
CAULIFLOWER BISQUE  
with a goat cheese crostini

CHARRED SHISHITO PEPPERS  
with roasted garlic miso aioli, sesame seeds,  
parmesan and crispy bacon

CEVICHE OF THE DAY  
with red & yellow bell peppers, onion, cilantro and citrus juices  
served with guacamole and plantain chips

### SECOND COURSE

CERTIFIED ANGUS BEEF FLAT IRON STEAK  
with herb butter mash, sautéed Brussel sprouts and a double mustard demi cream

PAN ROASTED NORTH CAROLINA RAINBOW TROUT  
with aromatic jasmine rice, sautéed haricots verts and a creamy corn & bacon veloute

VEGETARIAN: KALE AND ARTICHOKE BUCATINI  
with cherry tomatoes, asparagus tips, shishito peppers and roasted garlic in a creamy pesto

### DESSERT

MANGO TRES LECHES  
with fresh mango, Chantilly cream & topped  
with mango sauce

S'MORES CUPCAKE  
with graham cracker, chocolate cake &  
chocolate icing topped with a marshmallow

SORBET OF THE DAY: PASSION FRUIT  
with a quinoa tuile

**\$23**

(Not inclusive of tax and gratuity)

Ortanique On the Mile | 278 Miracle Mile | 305.446.7710  
ortaniquerestaurants.com

[CoralGablesRestaurantWeek.com](http://CoralGablesRestaurantWeek.com)



DOWNTOWN  
CORAL GABLES  
MIRACLE MILE  
Business Improvement District of Coral Gables