



SAMPLE LUNCH MENU

Menu changes daily - No sharing/No substitutes, No Take Out

Please choose one from each course

APPETIZER

SOUP OF THE DAY
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

ENTRÉE

CERTIFIED ANGUS BEEF FLAT IRON STEAK
With Herb Butter Mash, Sauteed Brussel Sprouts and a Double Mustard Demi Cream

PAN ROASTED NORTH CAROLINA RAINBOW TROUT
With Aromatic Jasmine Rice, Sauteed 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

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