

Drinks

COFFEE / MATCHA / TEA

COFFEE 5

ESPRESSO 5

MACCHIATO 5.5

AMERICANO 6

COLD BREW 6

CAPPUCCINO 6

LATTE 6

MIGHTY LEAF TEA 5

MATCHA ICED OR HOT 6.5

MATCHA LATTE 8

PANNA 1L 8

SAN PELLEGRINO 1L 8

SODAS 6

ORGANIC JUICES

100% cold pressed raw juice

K8 Green 12oz - 12

Kale, spinach, chard, parsley, celery and bok choy

A3 Carrot 12oz -12

Apple, carrot, lemon and ginger.

D3 Pink 12oz - 12

Dragonfruit, pineapple, coconut water and lime

P3 Yellow 12oz - 12

Pineapple, mango, apple and mint

COCKTAILS

ORANGE BLOSSOM PUNCH 15

Vodka, fresh orange, lime, white or red wine.

STRAWBERRY MOJITO 15

Bacardi white rum, lime, soda water, mint, and fresh strawberries.

MIAMI MULE 15

E11even Vodka, blood orange, lime and ginger beer.

CUCUMBER MINT GIN FIZZ 15

Sip Smith Gin, cucumber and fresh mint topped with soda water.

GRAPEFRUIT BASIL SMASH 15

Tequila Reposado, fresh grapefruit, basil, and lime.

SPICY BLOOD ORANGE MARGARITA 15

Tequila Blanco, blood orange syrup and jalapeño.

STRAWBERRY BASIL COOLER 15

Vodka, fresh strawberries, basil and lime.

SPICY PALOMA 15

Dos Hombres Mezcal, fresh grapefruit ,jalapeño, cilantro and lime.

BOTTOMLESS

SPARKLING 30

Mimosa

Bellini

Le Jay Bellini

Aperol Spritz

COCKTAILS 35

Bloody Mary

Screw Driver

Cuba Libre

Tequila Sunrise

Scotch & Soda

Gin Tonic

**Per person, available with purchase of an entree. 2 hour limit.*

WINES

ROSÉ glass/bottle

RUMOR 16/64

Cote du Provence, France

WHISPERING ANGEL 60

Cote du Provence, France

WHITES glass/bottle

ALBARINO, BODEGAS GRANBAZAN

ETIQUETA VERDE 14/55

Rias, Baixas, Spain 2021

PINOT GRIGIO, ERSTE + NEUE 14/55

Alto Adige, Italy, 2021

SAUVIGNON BLANC, ZORZETTIG 12/48

Coli Orientali del Friuli, Italy, 2021

CHARDONNAY, SIBILIANA SENSABLE BIO/ORG 11/46

Sicily, Italy, 2021

CHARDONNAY, OBSIDIAN POSEIDON 20/80

Napa Valley, California, 2017

REDS glass/bottle

PINOT NOIR, SCREAMING EAGLE THE PAIRING 20/78

Napa Valley, California.

CRianza TEMPRANILLO, DUCADO DE HOJA 14/56

Tuscany, Italy.

CHIANTI CLASSICO, MONTECCHIO 14/56

Tuscany, Italy.

MALBEC, FEBVRE MONTMAYOU RESERVE 14/56

Mendoza, Argentina.

CABERNET SAUVIGNON, CASTELLO DI VOLPAIA PRELIUS 15/60

Organic, Tuscany, Italy, 2020

BUBBLES glass/bottle

ORANGE BLOSSOM 10/40

Signature Sparkling Wine

MOSCATO V.S.Q.A. 11/45

Borgo Molino, Veneto, Italy

BRUT ROSE 11/45

Ducado de Hoja, Spain

VEUVE CLICQUOT BRUT 165

PERRIER JOUET 135

MOET ICE IMPERIAL 175



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Orange
Blossom

APPETIZERS

SPINACH & ARTICHOKE DIP 17

Served with homemade tortilla chips.

*YELLOW TAIL TACOS 17

crispy tacos, yellowtail snapper ceviche, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

*TUNA TARTARE 20

raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil and mashed avocado served with malanga chips.

BANANA BREAD 14

banana bread topped with espresso mascarpone and toasted walnuts (great for sharing)

BURRATA & FRESH TOMATOES 18

creamy mozzarella & fresh market tomatoes, baby arugula, white balsamic reduction, diced bell pepper & basil oil

AVOCADO TOAST

VEGAN 16

cucumber, tomato, homemade guacamole, onion and chili flakes, served over multi-grain loaf topped with olive oil

POACHED 17

two poached eggs served over multi-grain loaf topped with smashed avocado, olive oil, lemon juice and chili flakes

BACON 22

two poached eggs, apple wood smoked bacon served over multi-grain loaf topped with smashed avocado, olive oil lemon juice and chili flakes

*SALMON 22

two poached eggs, smoked salmon, smashed avocado and olive oil, served over multi-grain loaf topped with lemon juice and chili flakes

EGGS & THINGS

We only serve fresh organic cage free eggs

*HUEVOS RANCHEROS 21

2 eggs over easy, crispy corn tortilla, guacamole, black beans, cotija cheese and homemade salsa ranchera sauce

EGGS BENEDICT 20

toasted english muffin topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted breakfast potatoes {substitute canadian bacon for smoked salmon 3}

EGG WHITE FRITTATA 19

spinach, cherry tomato, side of mixed green salad and multi-grain toast

TWO EGGS ANY STYLE 17

garnished with our roasted breakfast potatoes, applewood smoked bacon or sausage + 1 and multi-grain toast

*STEAK & EGGS 25

4oz minute steak, 2 eggs any style served with roasted breakfast potatoes and multi-grain toast

*HAM AND CHEESE OMELETTE 21

ham and swiss cheese served with roasted breakfast potatoes, apple wood smoked bacon, multi-grain toast additional toppings \$1 / each | organic egg white \$2

THE VEGGIE OMELETTE 18

spinach, tomatoes, peppers served with roasted breakfast potatoes and multi-grain toast additional toppings \$1 / each | organic egg white \$2

NEW YORK BAGEL 17

plain bagel, melted cheddar cheese, sliced tomato, avocado, sunny side up egg and roasted breakfast potatoes

*QUINOA SUNNY SIDE FRIED EGGS 17

sautéed spicy quinoa, kale and bacon, served with two sunny side up eggs

*SMOKED SALMON PLATE 21

classic lox, red onion, capers, chopped egg, bagel & cream cheese

FARM TO TABLE

*CHICKEN PAILLARD 24

chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemmonette dressing

*KALE SALMON 24

grilled salmon, green kale, organic quinoa, pine nuts, carrots & lemon vinaigrette

FRESH MARKET 15

local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette [add: chicken 8, shrimp 8, salmon 9]

THE COLLINS PARK 17

cucumber, grape tomato, garbanzo beans, onion, avocado and greek feta cheese in a balsamic vinaigrette {add: chicken 8, shrimp 8, salmon 9}

SANDWICHES

*WAGYU BLOSSOM CHEESEBURGER 29

Snake River farms American wagyu patty, cheddar cheese, grilled onions, pickles, lettuce and spicy aioli

*BOUCHER HOMEMADE TURKEY BURGER 22

turkey burger (8 oz), brioche, avocado, tomato, onion, lettuce, cornichon salsa rosa (add: cheese 1, bacon 1)

TURKEY CLUB 21

an American classic, turkey, tomato, lettuce, avocado, mayo and bacon

WAGYU HOT DOGS 22

two Snake River farms American gourmet hot dog, sweet relish, homemade sauerkraut and cornichon aioli topped with potato sticks for a "perfect crunch"

*KALE FREE RANGE CHICKEN SANDWICH 20

brioche, honey mustard chicken, kale, sliced tomato, avocado

*BBQ STEAK SANDWICH 24

naan bread, BBQ steak, caramelized onions, baby arugula, Swiss cheese

Brunch

11am - 3pm



SOMETHING SWEET

NUTELLA FRENCH TOAST 19

Topped with assorted berries & chocolate drizzle

BELGIAN WAFFLE 17

assorted berries, whipped cream and maple syrup

DESSERTS

RED VELVET 14

Moist red velvet cake layered with New York cheesecake, cream cheese icing, topped with cake crumbs

CHOCOLATE FUDGE LAYER CAKE 14

Layers of chocolate cake and homemade chocolate fudge frosting, topped with milk chocolate

KEY LIME PIE 10

Graham cracker crust finished with a homemade whipped cream

CHEVRE MINI CHEESECAKE 16

Camembert whole cheesecake, topped with assorted berries

FRUITS

SEASONAL FRUIT SALAD 9

PINEAPPLE QUARTER 7

PINK GRAPEFRUIT PLATE 7

CUBED MANGO 8

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**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any allergies you may have. Menu subject to change, Taxes and Gratuity will be added to your bill. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a great risk of serious illness from raw oysters, and should eat oysters fully cooked*