

TAMARA'S BISTRO

LUNCH MENU - NOON TO 5PM

APPETIZERS

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| WATERMELON AND FETA Candied Walnuts..... | 9 | GRILLED OYSTERS Confit Garlic, Creamed Spinach..... | Mkt |
| ASSORTED OLIVES Chèvre Crostini, Confit Garlic..... | 8 | GRILLED ASPARAGUS & PROSCIUTTO CROSTINI'S Parmesan & Olive Oil..... | 10 |
| TUNA TARTARE Olive Melba, Tomato Confit with Avocado..... | 14 | FROMAGE Assorted Cheeses, Grilled Baguette..... | 14 |
| SHRIMP COCKTAIL Horseradish Guava BBQ..... | 13 | MEDITERRANEAN Pita, Hummus, Baba Ghanoush, Tzatziki..... | 13 |
| MUSHROOM CROSTINI Confit Garlic, Gruyère..... | 10 | BACON WRAPPED DATES Boursin Crème Fraiche..... | 14 |
| CHARCUTERIE Assorted Cured Meats, Condiments, Grilled Baguette..... | 15 | | |

SALADS

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| HOUSE SALAD Cucumber, Red Onion, Tomato, Olives, Endives..... | S 7 | L 11 | ENDIVES Roquefort, Figs, Arugula, Shaved Apple, Candied Walnuts..... | 13 |
| ROMAINE HEART SALAD Garlic Parmesan Aioli, Olive Melba..... | 8 | 12 | NICOISE Butter Greens, Anchovies, Green Beans, Eggs, Potatoes, Olives, Tomatoes..... | 14 |
| BIB WEDGE SALAD Bib Lettuce, Roquefort Dressing, Bacon, Heirloom Tomatoes, Onion..... | 13 | | STRAWBERRY SALAD Avocado, Candied Walnuts, Fig, Chèvre, Strawberry Vinaigrette..... | 14 |
| BURRATA AND HEIRLOOM TOMATO Basil, Olive Oil, Balsamic Reduction..... | 16 | | ADD ONS: Chicken 6, Tuna or Shrimp 8, Sirloin 10 | |

LIGHT FARE

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| TRUFFLE FLATBREAD Three Cheese, Truffle, Tomato Relish..... | 16 | SMOKED CHICKEN SALAD SANDWICH* Red Grapes, Almonds..... | 13 |
| MARGHERITA PIZZETTA Bufala Mozzarella, Heirloom Tomatoes, Basil..... | 12 | 10 oz FRENCH CHEESE STEAK* French Bread, Brie, Caramelized Onion..... | 19 |
| CHEF'S SELECTION OF PASTA Choice of Marinara or Alfredo..... | 14 | 1939 BURGER* L.T.O., Manchego or Cheddar..... | 15 |
| QUESADILLA Cheese, Peppers and Onions..... | 12 | BLUE BURGER SLIDERS* Caramelized Onions, Blue Cheese, Pepper Aioli..... | 16 |
| ADD ONS: Chicken..... | 6 | AHI TUNA SLIDERS* Wakame Salad, Pickled Ginger, Wasabi Mayo Avocado..... | 16 |
| Shrimp..... | 8 | CRAB CAKE SLIDERS* Apple Fennel Salad, Cranberry Walnut Mayo..... | 16 |
| Sirloin..... | 10 | | |
| OMELET & SALAD Asparagus, Mushroom, Tomato, Gruyère..... | 12 | | |
| CROQUE MONSIEUR* Gruyère, Bechamel, French Ham..... | 13 | | |
| Add an Egg..... | 2 | | |
| BISTRO TURKEY CLUB* L.T.O., Swiss, Bacon and Turkey Breast..... | 14 | | |

*Served with a Side of French Fries or Small House Salad

FINALE \$8

★★★★★

SORBET AND BERRIES

Grand Marnier and Orange Water Blossom

MOUSSE AU CHOCOLAT

Macaroon, Crème de Cassis

BANANA CRÈME BRULÉE

Flambé Banana and Crispy Caramel

KEY LIME TART

Flamed Meringue, Fruit Graffiti

Bon Appétit

NATIONAL HOTEL

M I A M I 19 39 B E A C H

9% APPLICABLE TAX + 18% SERVICE CHARGE

*Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.