



# La SOMBRA

RESTAURANT & LOUNGE

MIAMI

## SMALL PLATES

### HUMMUS + PITA

Made from scratch accompanied with char-grilled pita bread & kalamata olives 12

### CEVICHE

Daily local catch, red onion, jicama, mango, pineapple, cilantro, serrano peppers in a passion fruit tiger milk & toasted hominy kernels 15

### CRISPY FISH TACOS

Local catch finely seasoned, fried to perfection accompanied with coconut pineapple slaw & creamy dill sour cream 10

### WINGS & DRUMMIES

All natural chicken wings tossed in mango jerk sauce, caroline BBQ sauce, or buffalo sauce with shishito peppers & ranch sour cream 12

### CHEESE & FRIES

Hand cut skin on potatoes, red eye gravy, melted cheddar, chopped tomatoes, shredded brisket & jalapeno 12

### TRUFFLE MAC & CHEESE

Orecchiete pasta in a three-cheese sauce & black truffle oil 10

### POLPETTE

Beef, veal & pork housemade meatballs in a fresh pomodoro sauce & ricotta cheese 12

### FRIED CALAMARI & ZUCCHINI

Breaded calamari & zucchini fried to perfection accompanied with spicy marinara sauce 14

### CRAB CAKES

House made crab cakes with corn pudding, sunshine aioli, avocado whipped cream 15

### OCTOPUS

Charred octopus, pickled onions, arugula, grape tomatoes in a creamy lemon sauce 16

## MAIN COURSE

### LOCAL CATCH

Daily fresh catch of the day, in a bercy sauce, accompanied with cauliflower-fennel purée & charred rapini or fresh salad 32

### SKIRT STEAK

10 oz, 24 hours marinated skirt steak, roasted fingerling potatoes & brussel sprouts 30

### PAD THAI

BÁH PHÔ, Ground pork, red shrimp, scallions, bean sprouts, fish sauce, rice vinegar, palm sugar, cayenne pepper, sunny side up egg, roasted peanuts & cilantro 22

### GARLIC FETUCCHINI PASTA

Cipollini onions, wild mushrooms, grape tomatoes, white wine garlic & parsley 18

## SALADS

### GREEK SALAD

Cucumber, grape tomatoes, red onion, kalamata olives, feta cheese, arugula, tossed with lemon oil, fresh oregano & pita strips on top 13

### FLORIDIAN SALAD

Grape tomatoes, jicama, pineapple, mango, cucumber, rainbow radish, red onion, orange segments, jalapeño, tossed with key lime oil, cilantro & toasted hominy kernels on top 14

### SPRING SALAD

Kale, radicchio, red onion, rainbow radish, cucumber, sliced strawberries, blueberries, orange segments, tossed in strawberry vinaigrette & candied pecans 12

### QUINOA TABBOULEH SALAD

Red & white quinoa, cucumber, grape tomatoes, baby arugula, sliced apples, tossed in a lemon oil & fresh mint 13

CHICKEN 5

SHRIMP 6

SALMON 8

LOCAL FISH 6

## BURGERS & SANDWICHES

Served with hand cut fries or green salad

### CHEESEBURGER

Char-grilled 8oz, blended freshly ground & pressed, short rib, brisket & chuck, melted cheddar cheese, special sauce, pickles, local tomato, boston lettuce in a brioche bun 14

### HOMEMADE VEGETARIAN BURGER

Made from scratch in our kitchen with cremini mushrooms, chickpeas, black beans, carrots, onions, blended & pressed into a 8oz burger, pickles, boston lettuce, local tomato 13

### CHICKEN CLUB

Char-grilled brioche, free bird All-Natural chicken, pecan wood smoked bacon, hard boiled egg, local tomato, arugula & spicy mayo 13

### GULF SHRIMP CLUB

Char-grilled poached gulf shrimp, pecan wood smoked bacon, local tomato, boston lettuce, ancho mayo 16





## CHILDREN'S MENU

### CHICKEN & FRIES

*Crispy chicken served with hand cut fries & butter milk ranch 12*

### KIDS FETTUCCINE

*Buttered pasta & parmesan cheese 10*

## DESSERT MENU

### LA SOMBRA CHOCOLAT FONDANT (GLUTEN FREE)

*Valrhona chocolate, caramel pecans, vanilla ice cream 9*

### CRÈME BRÛLÉE

*Served with mixed berries 9*

### NUTELLA CREAM PUFF

*Choux pastry ball, Nutella 9*

## SIDES

CREAMY FETTUCCINE 4

BRUSSEL SPROUTS 4

TRUFFLE MAC & CHEESE 4

SAUTÉED WILD MUSHROOMS 5

FRENCH FRIES 5

TRUFFLE FRENCH FRIES 6



## ALCOHOLIC COCKTAILS

	Glass	Pitcher
SOMBRA	12	55
TROPICAL	12	55
BLOWING RASPBERRY	12	55
WATERMELON MOJITO	12	55
THE DAIQUIRI	12	55

## VIRGIN COCKTAILS

	Glass	Pitcher
STRAWBERRY LIMONADE	7	25
BLACKBERRY GINGER SPLASH	7	25
MOJITO CUCUMBER	8	27

## WINES

WHITE	BTG	Bottle
SAUVIGNON BLANC, KIM CRAWFORD NEW ZEALAND	9	49
SAUVIGNON BLANC, MASON, CELLARS NAPA VALLEY	8	45
CHARDONNAY, LA CREAM, SONOMA VALLEY	8	45
ROSÉ	BTG	Bottle
WHISPERING ANGEL	10	55

RED	BTG	Bottle
PINOT NOIR, MEIOMI CALIFORNIA	11	45
CABERNET SAUVIGNON, JOEL GOTT CALIFORNIA	12	49
CHAMPAGNE	BTG	Bottle
PERRIER JOUET GRAND BRUT FRANCE	15	90
MUMM NAPA BRUT PRESTIGE NAPA VALLEY	14	75

## BEER

HEINEKEN	CORONA	GUINNESS
BLUE MOON	CORONA LIGHT	BOHEMIA

## WATER

EVIAN 6	BADOIT 6
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*The restaurant imposes an automatic, non-discretionary service charge of 20% on every customer's bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

