

M E N U

CHEESE COURSE \$14 each cheese | **\$32** Plate of four artisan cheeses – Cultured cashew cheeses served with pickles and crackers: Truffle & Charcoal Cheese, Everything Cheese, Pimiento Cheese, Blue Cheese, *SF*

SMALL PLATES

VELOUTÉ \$14 – Carrot soup, braised fennel ginger, shaved carrot, pumpkin seed oil, dill, *NF SF*

CAVIAR \$16 – Kelp caviar, sunchokes, green apple, coconut crème fraîche, nori, *NF SF*

AVOCADO SMASH \$17 – Yuzu, radish, cucumber, coriander, seed crackers, hibiscus furikake, *NF SF*

CARROTS EN MOLE \$17 – Baby carrots, heart of palm, avocado mousse, cacao mole, herb oil, *NF*

MELON CEVICHE \$18 – Coconut Leche de Tigre, watermelon radishes, serrano pepper, Peruvian corn, pineapple granita, cilantro, *NF SF*

BOWLS & GREENS

MRS. D BOWL \$27 – Avocado, kale, beans, quinoa, lentils, house fermented kimchi ginger mushrooms, sesame tahini dressing, *NF*

CAESAR \$23 – Arugula, avocado, seaweed flakes, sunflower seeds, and capers, sunflower miso dressing, *NF*

MAINS

LION'S MANE \$29 – Grilled Lion's Mane Mushrooms, parsnip pure, asparagus, mushroom demi glaze, *NF SF*

SUNFLOWER MUSHROOM RISOTTO \$30 – Maitake mushrooms, cashew peppercorn bechamel, Vidalia onions, mushroom soil, dill

MASALA CAULIFLOWER \$28 – Masala roasted cauliflower, sweet chili, coconut raita, smash cucumber, Thai basil, *NF SF*

TEMPEH CURRY CARROT GINGER NOODLES \$29 – Monk beans, tempeh, rainbow chard, baby carrots, cauliflower, coconut currysauce, chives, *NF SF*

TONKOTSU RAMEN \$28 – Sunflower Tonkotsu, shitake mushrooms, daikon, bamboo shoots, bean sprouts, handpulled millet noodles, *NF*

TAHINI EGGPLANT \$18 – Roasted tahini eggplant, toasted seeds, pepper tahini puree, Shishitos escabeche, *NF*

BEET SALAD \$19 – Raw and vapor-steamed beets, cashew Stracciatella cheese, 10 years old aceto balsamic, *SF*

JACKFRUIT MAKI ROLL \$22 – Avocado, daikon, cucumber, spicy jackfruit, orange masago, ginger coconut amino, wasabi, *NF*

KIMCHI DUMPLINGS \$20 – Bamboo shoots and house fermented kimchi filling, daikon wrap, pickled ginger, tamari glaze, sesame seeds, green onion

KALE \$25 – Kale, fennel, orange, avocado, cucumber, radishes, Togarashi almonds, hemp miso dressing, *NF*

SEA GREENS \$27 – Kelp, pacific seaweed, cucumber, daikon, sesame seeds, yuzu, pickled ginger, coconut amino dressing, *NF*

TRUFFLE NOODLES \$29 – Kelp noodles, cashew truffle sauce, tender arugula, shaved truffles

CARROT GINGER NOODLES \$25 – Kelp noodles, rainbow carrots, pickled cucumbers, mushrooms, bok choy, carrot ginger sauce, *NF*

BE HONEST BURGER \$26 – Hand-formed almond-beet and mushroom patty, artisan lettuce, tomato, housepickled giardiniera, cashew pepper cheese, crispy potatoes, *SF*

TARTUFADA FLATBREAD \$31 – Cauliflower flatbread with San Marzano tomato sauce, coconut mozzarella, baby arugula, black truffles, *NF SF*

SUPER GREEN FLATBREAD \$28 – Cauliflower flatbread, coconut mozzarella, green asparagus, avocado, zucchini, aceto balsamic, baby arugula, *NF SF*

Horacio Rivadero, Executive Chef | Veronica Manolizi, Pastry Chef
Organic specialty ingredients sourced from our very own Paradise Farms



PLANT

MIAMI

D E S S E R T

CARAMEL PANNA COTTA \$18

Cashew chocolate cream, pistachio and date crumble,
amaranth paper, citrus peels, *SF*

TRES LECHE \$18

Vanilla lemon sponge, Aquafaba meringue,
Cointreau, caramelized banana, *NF SF*

CHOCOLATE TEXTURES \$20

Chocolate avocado ice cream, lion's mane,
cacao cake, aerated chocolate, miso chocolate sauce,
chocolate shishimi tuille, *SF*

DECONSTRUCTED GINGER LEMON TART \$18

Macadamia elderberry crust, coconut ginger curd,
tonburu pearls, finger lime, aquafaba merengue, *SF*

SF = Soy Free • NF = Nut Free

B R U N C H

CHEESE COURSE \$14 each cheese | **\$32** Plate of four artisan cheeses – Cultured cashew cheeses served with pickles and crackers: Truffle & Charcoal Cheese, Everything Cheese, Pimiento Cheese, Blue Cheese, *SF*

SMALL PLATES

LION'S MANE CAKE \$22 – Mushroom cake crusted in Hemp seeds, kimchi mayo, celery root slaw, *NF*

JACKFRUIT MAKI ROLL \$22 – Avocado, daikon, cucumber, spicy jackfruit, amaranth masago, fresh wasabi, sesame coconut amino sauce, *NF*

TAHINI EGGPLANT \$18 – Roasted tahini eggplant, toasted seeds, pepper tahini purée, Shishitos escabeche, *NF*

HUMMUS WRAP \$21 – Sprouted hummus, tahini, peppers, daikon, carrots, red cabbage, sprouts, chipotle mayo, *NF SF*

BAGEL SANDWICH \$18 – Smoked carrots, pickled cucumber, almond cream cheese, baby arugula, petite cornichon, *SF*

AVOCADO TOAST \$16 – Coriander, cucumber, radish, togarashi pepper, sourdough, *NF SF*

COCONUT PARFAIT \$18 – Cultured coconut yogurt, seed granola, dates, fresh berries, dried goji, *NF SF*

SALADS

CAESAR \$23 – Sunflower miso dressing, nori chips, avocado, sea beans, *NF*

KALE \$25 – Fennel, orange, avocado, cucumber, togarashi miso vinaigrette, *NF*

MAINS

BE HONEST BURGER \$26 – Hand-formed almond-beet and mushroom patty, artisan lettuce, tomato, house pickled giardiniera, cashew pepper cheese, crispy potatoes, *SF*

RUBEN SANDWICH \$25 – House cured portobello mushrooms, sauerkraut, melted coconut cheese, coconut thousand island dressing on sourdough

TARTUFADA \$31 – Cauliflower flatbread with San Marzano tomato sauce, coconut mozzarella, baby arugula, black truffles, *NF SF*

SUPER GREEN \$27 – Cauliflower flatbread, coconut mozzarella, green asparagus, avocado, Serrano peppers, baby arugula, *NF*

TRUFFLE NOODLES \$29 – Kelp noodles, baby greens, cashew black pepper sauce, shaved truffles

KIMCHI BOWL \$27 – Avocado, kale, azuki beans shiitake mushrooms, yuzu dressing, over kelp noodles, *NF*

CHICKPEA FRITTATA \$19 – Sweet onions, peppers, broccoli, fennel, arugula, avocado mousse, *NF SF*

SWEETS

WAFFLES \$22 – Tarfruit and pineapple compress, whipped coconut cream, rendered maple syrup, *NF SF*

BANANA PANCAKES \$22 – Berries, candied pecans, coconut vanilla ice cream, maple syrup, *SF*

CHEESECAKE \$18 – Mix berries, coconut curd, berry sauce, *SF*

VANILLA ICE CREAM \$16 – *SF*

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D R I N K S

SPARKLING

Pommery Royal Champagne Reims, France	\$27 / \$130
Avissi Prosecco, Italy	\$17 / \$60
Veuve Clicquot Brut Champagne, France	\$30 / \$140

KOSHER SPARKLING

Pommery Royal Champagne Reims, France	\$30 / \$140
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ROSE

Niki's Pinot Noir Rose Monterrey, CA	\$16 / \$65
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RED

Primus The Blend Apalta, Chile	\$17 / \$65
Trinchero Napa Valley Cabernet Sauvignon, 2013	bottle \$140
Sterling Vintner's Collection Merlot	bottle \$100
Rodney Strong Symmetry Alexander Valley, CA	\$30 / \$140
Neyers Syrah Santa Lucia Highlands, CA	bottle \$135
Intrinsic Cabernet Sauvignon Columbia River, WA	\$18 / \$70
Wente Cabernet Sauvignon California	\$17 / \$60
Cloudfall Pinot Noir Monterey, CA	\$16 / \$55
Pinot Noir Borgo Reale, Italy	glass \$18
Rubesco Sangiovese Colorino 2015, Italy	\$18 / \$74
Chateau St Michelle Merlot, 2014, France	\$16 / \$60
Nederburg Pinotage Private Collection, South Africa	\$16 / \$60
Tempranillo Premium Selection 2018, Spain	glass \$15
Cotes du Rhone Olivier Ravoire ,2014,France	\$16 / \$60

KOSHER RED

Dalton Cabernet Sauvignon Galilee, Israel	\$22 / \$80
Zifandel Herzog	\$23 / \$82
Lanzur Merlot 2018, Chile	\$20 / \$70
De La Rosa Organic Dry Red Wine	\$19 / \$69
De La Rosa Shaarei Orrah Organic	\$24 / \$82

WHITE

Cambria Chardonnay Santa Maria Valley, CA	\$15 / \$60
Three Thieves Chardonnay Lodi, CA	\$16 / \$65
Bottega Vinaia Pinot Grigio Trentino, Italy	\$17 / \$65
14 Hands Sauvignon Blanc Washington State	\$15 / \$55
Wente Chardonnay Washington State, 2017	\$17 / \$70

KOSHER WHITE

Lanzur Chardonnay Lantue Valley, Chile	\$22 / \$75
De la rosa Sauvignon Blanc Organic, 2015	\$23 / \$80
Canaan Dalton Galilee 2018	\$20 / \$74

BEVERAGES

Mountain Valley Still Large Water	\$10
Mountain Valley Sparkling Large Water	\$10.50

Berrylicious Smoothie \$18 – banana, coconut milk, apple juice, mix berries

Coconut Moringa Smoothie \$18 – spinach, apple juice, coconut milk, moringa, banana, flax seeds

Immune Booster \$16 - carrots, orange juice, turmeric, ginger, lemon juice

Butterfly Tea Lemonade \$16 – lemon, agave, chia seeds

Goldthread Tonic \$10 – Elderberry Defense

Berry Power | Turmeric Radiance | Hawaiian Green Minerals | Honey Rose | Japanese Matcha Turmeric Radiance

KOMBUCHAS \$10 – Pina Caliente | Flower Power Green Apple | Black Rose | Mermail Majik

COFFEES

Espresso \$6 | Double Espresso \$10 | Cappuccino \$8.50
Macchiato \$7.50 | Latte \$8 | American Coffee \$7
Decaf Espresso \$7 | Decaf American Coffee \$7.50
Iced Coffee \$12

TONIC LATTES

Mushrooms Moment \$10 | Hot Matcha Latte \$9
Iced Matcha Latte \$9 | Golden Milk Latte \$9
Glass Organic Milk \$5

TEAS

Himalayan Garden \$10 – Ikaati Organic Tea
Single-estate darjeeling

Imperial Earl Grey \$10 – Ikaati Organic Premium
Black Tea

Purify \$10 – Ikaati Organic Herbal Infusion

PLANT
MIAMI

C O C K T A I L S

MEZCAL MULE \$21

Ginger beer, mezcal, lime juice

BLOOMING SUNRISE \$23

Hibiscus Infuse Bozal Mezcal, passion fruit, agave, orange juice organic

SPICY MARGARITA \$20

Tequila, lime juice, triple sec, fresh jalapeno

CUCUMBER MINT MARGARITA \$20

Tequila, lime juice, cucumber, mint

MIDNIGHT MOJITO \$19

Agave, paradise farms organic mint, rum, crushed blackberries

APEROL SPRITZ \$20

Aperol, Prosecco, Splash of Soda

CLASSIC NEGRONI \$20

Campari, Organic Gin

BUTTERFLY EFFECT \$23

Organic premium Gin, Butterfly tea Infuse, Cucumber,
Elderflower liquor, Agave

CINNAMON COLADA \$22

Organic Premium Rum, Homemade Pineapple juice, Lime Juice,
Ginger, Agave, Cinnamon

ESPRESSO MARTINI \$20

Premium Organic Vodka, Organic Coffee, Agave