

## APPETIZERS

**Cod Fish Cakes** (served with black eyed peas salad) **U\$10**

**Stuffed Mushrooms** (herbed cream cheese, parmesan cheese and crostini) **U\$8**

**Edamame Hummus** **U\$8**

**Baba Ghanoush** **U\$8**

**Tomato Skillet** (roasted tomato sauce, fried egg and goat cheese with toasted Italian bread) **U\$9**

**Shrimp Taquitos** (plantain cups, shrimp, mango, avocado, red onions, smoked chipotle aioli, arugula bed and creme fraiche) **U\$11**

**Pastelitos of the Day** **U\$8**

**Flat Bread** (arugula, goat cheese, apple and caramelized onion) **U\$12**

**Burrata** (heirloom tomato salad with micro greens and balsamic reduction) **U\$13 - add truffle oil U\$1**

**Butternut Squash Soup** with ginger, carrot and cilantro olive oil **U\$7**

## DESSERTS

**Mini Açaí** **U\$6**

**Molten Chocolate Cake** **U\$6**

**Creme Brûlée** **U\$6**

**Chocolate Hazelnut Trifle** **U\$6**

**Coconut Chia Pudding** **U\$6**

## COFFEE & SOFT DRINKS

**Espresso Single** **U\$2.75** **Double** **U\$4**

**Latte / Ice Latte** **U\$4.50**

**Capuccino / Ice Capuccino** **U\$4.50**

**Macchiato / Cortadito** **U\$3**

(whole milk, soy milk and almond milk)

**Lemonade / Ice Tea** **U\$3.50**

**Sparkling Water Pedras** **U\$2.75 / U\$5**

**Panna** **U\$3.50 / U\$5**

## WINE

### THE SPARKLING

**Villa Sandi Prosecco, Italy**  
**Charles de Fere Organic, France**

### GLASS/BOTTLE

**U\$ 11/36**

**U\$ 9/32**

### THE WHITES

**Barrymore Pinot Grigio, California**  
**Mohua Sauvignon Blanc, New Zealand**  
**Bonterra Organic Chardonnay, California**  
**Ernesto Catena Torrontes, Argentina**  
**Quinta de Azevedo Vinho Verde, Portugal**

**U\$ 11/40**

**U\$ 10/35**

**U\$ 10/35**

**U\$ 9/35**

**U\$ 10/36**

### THE REDS

**Susana Balbo Crios Malbec, Argentina**  
**Cambria Pinot Noir, California**  
**Avalon Cabernet Sauvignon, California**  
**Bonterra Org Cabernet Sauvignon, California**

**U\$ 9/32**

**U\$ 12/40**

**U\$ 12/45**

**U\$ 11/40**

### THE ROSES

**Clementine Rose, France**  
**Chateau Miraval Rose, France**  
**Mateus Rose, Portugal**

**U\$ 10/34**

**U\$ 14/45**

**U\$ 7/25**

## BEER

### BOTTLE

**Organic Munk in a Trunk, Florida**  
**Beer of the month**

**U\$ 5.00**

**U\$ 7.00**

### DRAFT

**La Rubia and IPA - Wynwood Brewing**  
**Tourist Trappe - MIA**  
**Beer of the month**

**U\$ 7.00**

**U\$ 7.00**

**U\$ 7.00**

## SPECIAL DRINKS

**Red or White Sangria**

**glass U\$10 / bottle U\$30.00**

**Mimosa / Bellini**

**U\$11.00**

**Lychee Sake**

**U\$11.00**

**Pineapple Sake**

**U\$11.00**

**Berry Sake**

**U\$11.00**

**Sakerinha**

**U\$11.00**

**Sake Shot**

**U\$ 7.00**



**ONCE UPON A TIME  
ALL FOOD WAS  
ORGANIC...**

**OBITES.COM**

**7010 Biscayne Boulevard, Miami, FL 33138**  
**(786) 542-9654**

BREAKFAST

9am - 11:30am

**All Day Breakfast** (quinoa hashbrown, kale, cheese, corn beef, fried egg and fresh avocado) **U\$15**

**Açaí in a Bowl** (strawberry, banana, granola and honey) **U\$12**

**English Muffin** (sliced tomato, sautéed spinach, 2 poached eggs and avocado hollandaise) **U\$12**

**Organic Bites Omelet** (spinach, mushrooms and goat cheese) **U\$12** **egg whites add U\$2**

**Salmon Croissant** (smoked salmon, scrambled eggs, dill and a side of salad) **U\$12**

**Huevos Bravos** (lightly spiced roasted tomato sauce, 2 fried eggs, arugula and parmesan cheese) **U\$14**

**Yougurt Parfait** (berries, granola and honey) **U\$8**

**Gluten Free Banana Pancakes** (banana, caramelized pecans, caramel sauce and creme fraiche) **U\$11**

**Chocolate Croissant** **U\$5**

**Toast** (choice of croissant, brioche, english muffin, bagel or rustic bread with cream cheese, butter, jam or peanut butter) **U\$5**

**Fried or Scrambled Eggs** **U\$6**

SIDE ORDERS

Mushrooms **U\$3**

Tomato **U\$2**

Cheddar Cheese **U\$2**

Bacon **U\$3**

Chicken Sausage **U\$3**

Onions **U\$1**

Spinach **U\$2**

Quinoa Hashbrown **U\$5**

Avocado **U\$3**

Sweet Potato Fries **U\$7**

Toast **U\$5**

BURGERS

(served with sweet potato fries, soup, salad or chips)

**Signature Burger** (brioche bun, lettuce,tomato, smoked truffle mozzarella and caramelized onions) **U\$15**

**Blue Cheese Burger** (brioche bun, apple compote, bacon and blue cheese) **U\$16**

**Veggie Burger** (brioche bun, herbed aioli, goat cheese, sautéed mushrooms, lettuce and tomato) **U\$13**

**Make Your Own** (brioche bun, 8oz burger patty and sweet potato fries) **U\$11**

ADD ON

Cheddar Cheese **U\$2**

Caramelized Onions **U\$3**

Blue Cheese **U\$2**

Red Onions **U\$1**

Tomato **U\$2**

Truffle Mozzarella Cheese **U\$3**

Roasted Peppers **U\$2**

Brie Cheese **U\$2**

Avocado **U\$3**

Fried Egg **U\$2.50**

Bacon **U\$3**

Chipotle Aioli **U\$1**

Herbed Aioli **U\$1**

Arugula **U\$1**

Lettuce **U\$1**

SANDWICHES

(served with soup, salad, chips or add sweet potato fries U\$3.50)

**Chicken** (ciabatta bread, avocado mousse, herbed aioli, roasted peppers, arugula, tomato and organic chicken breast) **U\$14**

**Open Steak** (rustic bread, cheddar cheese, red onions, arugula, chipotle aioli, tomato and hanger steak) **U\$14**

**Smoked Salmon** (rustic bread, herbed cream cheese, smoked salmon, spinach and avocado mousse) **U\$14**

**Veggie Wrap** (gluten free wrap, goat cheese, edamame hummus, roasted zucchini and eggplant, spinach and red onions) **U\$13**

**Organic Bites** (brioche bun, truffle aioli, lettuce, tomato, fried egg and bacon) **U\$13**

SALADS

**Spinach** (baby spinach, beets, pine nuts and goat cheese) **U\$11**

**House** (lettuce, cherry tomato, red onions, avocado, carrots and cucumber) **U\$11**

**Quinoa Salad** (almonds, green apple, arugula, red quinoa and avocado) **U\$11**

**Green Seeds** (fresh kale, brie cheese, watermelon radish, pumpkin seeds and caramelized pecans) **U\$12**

**Greek** (red onions, black olives, cucumber, tomato, roasted peppers, crumbled goat cheese) **U\$12**

Lemon Honey Vinaigrette  
Balsamic Vinaigrette  
Basil Olive Oil and Balsamic Reduction

PROTEINS

Chicken Breast **U\$9**

Hanger Steak **U\$12**

Fresh Salmon **U\$12**

Shrimp **U\$11**

Veggie Patty **U\$8**

Burger Patty **U\$10**

Red Quinoa **U\$5**

HOT SIDE

**Brussels Sprouts** (caramelized in honey, bacon and cranberries) **U\$8**

**Zucchini Spaghetti** (thinly sliced zucchini, oregano and olive oil) **U\$7**

**Sautéed Kale** (garlic olive oil and nutritional yeast) **U\$8**

**Roasted Potatoes** (red skin potatoes with roasted peppers and onions) **U\$9**

**Our Mac n Cheese** (bacon, mushrooms and goat cheese) **U\$8**

**Quinoa** (red quinoa, spinach, cranberries and mushrooms) **U\$8**

**Sweet Potato Fries** **U\$7**