

EXECUTIVE CHEF FABIO DELGADO

BRUNCH - SATURDAY & SUNDAY 8 AM - 4 PM 5580 NE 4TH CT #4B MIAMI FL 33137

FRESH FRUIT SALAD

12

AÇAÍ BOWL

15

Blended açaí with guarana, coconut water, and mango, topped with granola, dragon fruit, banana, strawberries, and toasted coconut

TROPICAL YOGURT BOWL

15

Coconut yogurt with granola, dragon fruit, mixed berries, banana, and chia

PEACH BERRY PARFAIT

18

Banana-mascarpone and vanilla yogurt, berry compote, poached peaches, raspberries, strawberries, granola

AVOCADO & GREEN PEA TOAST

21

Multigrain toast, poached egg, cotija, cherry tomato, charred corn, radish, chili flakes

B.E.C

Over medium egg, pork bacon, white cheddar, spicy honey mustard, everything brioche bun

BREAKFAST SANDWICH

24

23

Sourdough, scrambled eggs, chipotle aioli, pine nut pesto, spinach, avocado, mozzarella Served with roasted potatoes or mixed greens

SUNRISE BREAKIE BOWL

22

Two sunny-side-up eggs, grilled halloumi, avocado, multigrain toast

MUSHROOM & EGGS

25

Grilled wild mushroom skewer, poivre sauce, smashed fingerling potatoes with sweet peppers and onions, two sunny-side-up eggs

CAESAR SALAD

22

Baby gem lettuce, Caesar dressing, boiled egg, Parmesan, avocado, focaccia croutons Add chicken +8

TIRAMISU PANCAKES

21

Fluffy vanilla pancakes topped with Devoción coffee syrup, whipped vanilla mascarpone and diplomat cream, and a dusting of cocoa

No modifications*

PASSION FRENCH TOAST

23

House-made brioche dipped in vanilla-passionfruit batter, brown-sugar brûlée crust, white-chocolate passionfruit mousse, kiwi, pineapple, toasted coconut No modifications*

GUAVA WAFFLE

18

Pan de yuca waffle with mascarpone and guava cream

HUEVOS RANCHEROS

26

Corn arepas, pork chorizo, quail eggs, queso fresco, cannellini purée, mango pico, tomatillo and jitomate salsas, charcoal corn, and avocado

Make it vegetarian

STEAK & EGGS

34

Charcoal chimichurri skirt steak, smashed fingerlings with sweet peppers and onions, two sunny-side-up eggs

BACON & VEGGIE BENEDICT

26

Poached eggs, bacon, potato terrine, sautéed spinach, green onion, mozarella, charcoal tomato, hollandaise, chives, parmesan, mixed green salad

SALMON BENEDICT

28

Housemade brioche toast, smoked salmon, two poached eggs, avocado, frisée salad with oregano dressing, hollandaise, crispy capers, and fresh shallots
No modifications*

ROPA VIEJA BOWL

24

Juicy shredded beef, cilantro-lime rice, red beans, avocado, and smashed fingerling potatoes with sweet peppers and onions

FLORA LATIN BOWL

24

Cilantro-lime rice, red beans, plant chorizo, grilled corn, torched avocado, sunny-side-up egg, Okinawa sweet potato with chimichurri and onions, micro cilantro

DOUBLE TRUFFLE BURGER

32

Double beef patties, thick-cut bacon, Gouda truffle cheese, truffle aioli, lolla rossa lettuce, and everything brioche bun Served with roasted potatoes or mixed greens

BRUNCH HAMBURGUESA

29

Plant-powered patty, sunny-side-up egg, cheddar, truffle aioli, avocado, heirloom tomato, caramelized onions, mixed greens, and brioche bun

Served with roasted potatoes or salad.

sides

31463			
Toast	4	Smoked Salmon	8
multi-grain or sourdough		Bacon	6
Half avocado	5	Turkey Bacon	6
Two free range eggs	7	Halloumi	6
Side salad	6	Chicken	8
Roasted potatoes	8		
Colombian arepas	9		
handmade, three pieces per	order		

All proteins are responsibly sourced, and all eggs are free-range. Please inform your server of any food allergies or dietary restrictions before ordering. Consuming raw or undercooked eggs, meats, or seafood may increase the risk of foodborne illness. A 20% service charge is added to parties of six or more.

NATURAL JUICES

12

Freshly pressed to order, every time.

WELLNESS SHOT Ginger, turmeric, lemon, ag	-
ORANGE JUICE	9
APPLE JUICE	9
AMOR Beet, orange, carrot	11
REFLECT Apple, celery, ginger, spinace	11 :h
CONNECT Pineapple, melon, yuzu	12

Pineapple, cucumber, celery, lemongrass, spirulina

CREATE 13 Cucumber, celery, spinach, lemon, ginger

LEARN 13 Watermelon, strawberry, lime, mint

REVITALIZE 13
Pineapple, ginger, yuzu, turmeric, coconut water

EXPLORE 13 Pineapple, apple, kale, lemon, jicama, yuzu

SMOOTHIES

Add vegan protein +3

GROW

MANGO TREE 13 Mango, pineapple, spinach, avocado, coconut yogurt, coconut water, agave

PINK ISLAND 13 Raspberry, strawberry, guanábana, coconut yogurt, chia, coconut water, agave

BERRY VITALITY 13 Mixed berries, açaí, coconut yogurt, coconut water, agave

SUN-KISSED 13 Papaya, pineapple, banana, mango, strawberry, fresh orange juice, agave

OCEAN BREEZE 1

Strawberry, peach, pineapple, banana, blue spirulina, coconut yogurt, coconut water, avave

PARADISE GREENS 13
Passionfruit, spinach, mango,
coconut yogurt, coconut water,
agave

MONKEY FOREST 13
Peanut butter, almond butter,

banana, almond milk, agave

Add espresso shot +3.5

FLORA

COFFEE DEVOCIÓN

Proudly Serving Devoción Coffee from Colombia

ESPRESSO	4.5	LATTE	6.5
AMERICANO	5	VANILLA LATTE	7
MACCHIATO	5	COLD BREW	6.5
CAPPUCCINO	6	CAFÉ MOCHA	7.5

Add house made vanilla syrup +.50

TEAS & TONICS

FLORA WELLNESS TONIC Ginger Turmeric Lemon Agave	7
ORGANIC TEA Chamomile Or Peppermint (Decaf) Green Jasmine (Caffe	5.5 inated)
MATCHA LATTE Japanese Marukyu Koyamaen Stone Mill, ceremonial-grade	8 matcha
CHAI LATTE Minor Figures - organic black tea, cinnamon, ginger, care	8 damom.
GOLDEN TURMERIC LATTE	8

Organic Turmeric Root | Dates | Cardamom | Ashwagandha |

MIMOSAS

Vanilla Bean | Black Pepper

ORANGE MIMOSA Fresh Pressed Orange Cava	15
WATERMELON MIMOSA Fresh Pressed Watermelon Strawberry Lime Mint Ca	16 wa
PASSIONFRUIT MIMOSA Chinola Passion Fruit Liqueur Cava	16
MANGO MIMOSA Chinola Mango Liqueur Cava	16

BEERS

CLUB COLOMBIA Golden Lager Colombia	9
PACIFICO CLARA American Style Lager Mexico	9
ALHAMBRA RESERVA 1925 Euro Strong Lager Spain	9
SAM ADAMS' JUST THE HAZE <u>Non-Alcoholic IPA</u> USA	7

ON DRAFT

ISLANDER	9
Lager Magic 13 Brewing Co. Miami, FL	