BEER
BOTTLE (330 ML): 1664, KRONENBOURG - France $5
1664, BLANC, KRONENBOURG - France $5
DRAFT (500 ML): 1664, KRONENBOURG - France $6

WINE BY THE GLASS
WHITE SAUVIGNON BLANC CHARDONNAY PINOT GRIGIO
ROSE COTES DE PROVENCE
RED PINOT NOIR CABERNET SAUVIGNON MERLOT $6

COCKTAILS - $7
SKINNY SUMMER WHITE PEACH Vodka, White Peach Puree, Agave Syrup
DARK “N” STORMY Dark Rum, Ginger Beer, Lime Wedge
MOJITO “CLASSIC” White Rum, Brown Sugar, Mint, Lime Juice
NEGRONI Gin, Campari, Sweet Vermouth, Orange Peel
WHISKEY SOUR Whiskey, Lemon Sour, Angostura
SPICY MARGARITA ANEJO Tequila Anejo, Lime Juice, Simple Syrup, Tajin Spice
MOSCOW MULE Ginger Infused Vodka, Lime Juice, Simple Syrup
APPLE’ TINI Vodka, Sour Apple, Cherry

HAPPY HOUR BITES
★ BLUE POINT OYSTER, Lemon & Classic Mignonette $12
★ WAGYU BEEF SLIDER, Grilled Onions, Cheddar Cheese $10
★ SHRIMP’S TEMPURA, Sweet Garlic Chilli Sauce $10
★ POTATOES & CHEESE CROQUETTAS, Bearnaise Sauce* $10
★ ORGANIC VEGGIES POTOYSTICKERS, Sweet Soy Sauce $10
★ CRISPY CALAMARI, French Fries, Tartar Sauce $10
★ ORGANIC ROASTED CAULIFLOWER, Tomato Sauce & Chimichurri Gliantro Salsa* $10
★ MINI TUNA TACOS, Avocado & Cilantro* $9
★ BRAISED BEEF BRISKET SHEPHERD PIE* $11
★ TRUFFLE SUMMER PASTA* $12

* GLUTEN FREE AVAILABLE UPON REQUEST

★ FRENCH BAGUETTE WHOLE BAGUETTE $2.50

SEMILLA
AMERICAN & FRENCH BISTRO
BY CHEF FREDERIC JOULIN
MIAMI BEACH

1330 Alton Rd - Miami Beach, FL 33139 +1 305-674-6522 info@semillamiami.com

9% APPLICABLE TAX + 18% SERVICE CHARGE *Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters. 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.
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OYSTER *BLUE POINT

SOUP & SALAD
ORGANIC & VEGGIES SOUP .................................................. $10
ONIONS SOUP AU GRATIN .................................................. $10
ORGANIC ICEBERG SALAD & SLICED TOMATOES, Dijon Vinaigrette .................................................. $10
CRUNCHY GOAT CHEESE SALAD ............................................. $10
BELGIUM ENDIVES, Apple, Crumble Blue Cheese & Walnut .................................................. $11

APPETIZER
CHEESE CROQUETAS, Bearnaise Sauce ........................................ $10
BURRETA & TOMATOES .................................................. $11
TUNA AVOCADO TARTARE ................................................ $12
BEEF CARPACCIO, Arugula, Avocado & Parmesan .................................................. $13
HOME MADE SUMMER TRUFFLE RAVIOLE, & Organic Leeks .................................................. $10

PASTA & RISOTTO
TRUFFLE PASTA & PARMESAN .................................................. $14
ARBORIO RISOTTO & ASPARAGUS .................................................. $10

MEAT
FRENCH WAGYEW CHEESE BURGER, Swiss Cheese & Tartar Sauce .................................................. $17
ORGANIC ROASTED CHICKEN and Morels Sauce .................................................. $18
RIGATONI PASTA VEAL MILANESE, Arugula & Parmesan .................................................. $22
GRILLED FILET MIGNON, Bearnaise Sauce Truffle Mashed Potatoes .................................................. $26

FISH
MUSSELS & FRENCH FRIES .................................................. $10
FISH OF THE DAY .................................................. $19
PAN SEARED BRANZINO FILET .................................................. $22

**SIDES**
FRENCH MAC AND CHEESE  "Coquillettes Jambon Fromage" .................................................. $16
FRENCH FRIES .................................................. $10
TRUFFLE MASHED POTATOES .................................................. $10
ROASTED ORGANIC BROCCOLI .................................................. $10

**DESSERTS**
ASSORTED CARAMEL & CHOCOLAT CHURROS .................................................. $17
FLOATING ISLANDS, "Crème Anglaise" .................................................. $17
CHOCOLATE MOUSSE (Mousse au Chocolat) .................................................. $17
CRÈME BRÛLÉE .................................................. $17
PROFITEROLES, Vanilla Ice Cream, Hot Chocolate Sauce .................................................. $17

**Home Made French Specials**
Terrine de Foie Gras GRANNY SMITH APPLE JELLY .................................................. $21

**Classic Beef Tartare** .................................................. $18

**Escargots Persillés**
BONE IN MARROW .................................................. $14

**Boeuf Bourguignon**
RIGATONI PASTA .................................................. $24

**Classic New York Steak Flambé**
FRENCH FRIES, PEPPERCORN SAUCE .................................................. $28

**French Baguette**
WHOLE BAGUETTE .................................................. $3.50

**Charcuterie & Cheese Board**
Dry Sopressatta, Old Fashioned Ham, Prosciutto di Parma, Brie Cheese, Crespiera, Cornichon, Walnuts, Grappes, Cherry Jam, Baguette .................................................. $16

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**CENTRAL AMERICAN & FRENCH BISTRO**

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