

PLANTA

SEPTEMBER MIAMI SPICE LUNCH MENU

23 per person + tax
Available Monday to Friday

1st COURSE

choice of

'CHICKEN' FRIED MUSHROOMS

cilantro, chili lime

CAULIFLOWER TOTS

truffled almond parmesan

COCONUT CEVICHE

sweet potato, chili, coriander, lime, sweet corn

CRISPY RICE

hearts of palm & avocado, kizami wasabi

2nd COURSE

choice of

UDON NOODLES

truffle mushroom cream

FRENCHIE PIZZA

mushrooms, squash, arugula, cashew mozzarella, almond parmesan, truffle vinaigrette

ADD TRUFFLE +\$6

AVOCADO LIME TARTARE

beetroot 'tuna', avocado, chutney, pine nuts, capers, citrus soya, sesame, dehydrated watermelon

PLANTA BURGER

queso, dill pickles, lettuce, tomato, mustard, chipotle aioli, tajin fries

DESSERT

choice of

CHEF'S SELECTION OF SOFT SERVE

NY STYLE CHEESECAKE

seasonal ice cream

(+\$4 supplement)

LEMONGRASS MOJITO

brugal rum, kombucha
roof top lemongrass
(+10 supplement)

WATERMELON MULE

three olives vodka, watermelon juice,
lime, ginger beer
(+\$10 supplement)

SOMMELIER'S SELECTED WINE PAIRING

sake, white, red and dessert wines paired with each course
(+\$26 supplement)