

PLANTA

AUGUST & SEPTEMBER MIAMI SPICE BRUNCH MENU

23 per person + tax
Available Saturday and Sunday

1st COURSE

choice of

COCONUT YOGURT BOWL
seasonal berries, date-cacao bites

KELP CESAR
kelp noodles, cashew caesar dressing, brussel sprouts, romaine,
almond parmesan, pickled onion, capers, garlic ciabatta croutons

BANANA BREAD
cinnamon cashew nut butter, bananas, berry jam

CINNAMON BUN
maple syrup
(+\$4 supplement)

2nd COURSE

choice of

LEMON-CASHEW RICOTTA TOAST
seasonal jam, almond butter

BANANA PANCAKES
vermont maple syrup, pecans

CRAB CAKE TOSTADA
hearts of palm, black bean, lettuce, guacamole, pico de gallo

'CHICKEN' & WAFFLES
mushroom gravy, maple sriracha
(+\$9 supplement)

DESSERT

choice of

CHEF'S SELECTION OF SOFT SERVE

BERRIES
strawberries, raspberries, blueberries

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

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

PINEAPPLE MIMOSA
prosecco
(+10 supplement)

SOMMELIER'S SELECTED WINE PAIRING
sake, white, red and dessert wines paired with each course
(+\$26 supplement)